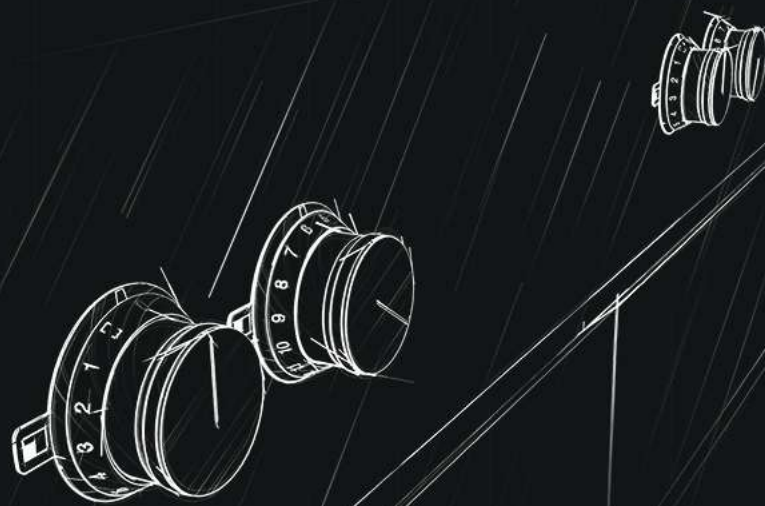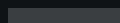# GAGGENAU

The models and dimensions

2022 edition II

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.

This comprehensive handbook will enable the smooth, creation of the kitchen for your client. It is all here, clearly presented, easy to find and utterly complete. See for yourself.

The difference is Gaggenau.

The oven EB 333

EB 333 111
Stainless steel
Width 90 cm

A *

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

Special accessories
BA 018 105
Pull-out system
Fully extendable telescopic rails and enamelled cast iron frame.
BA 028 115
Baking tray, enamelled
30 mm deep.
BA 038 105
Wire rack, chromium-plated
Without opening, with feet.
BA 058 115
Heating element for baking stone and Gastronorm roaster.
BA 058 133
Baking stone.
Incl. baking stone support and pizza paddle (heating element must be ordered separately).
Not in combination with pull-out system.
BA 090 100
Black rotary knobs for EB 333, set of 2
Stainless steel knobs with black coating.
BS 020 002
Pizza paddle, set of 2.
GN 340 230
Gastronorm roaster in cast aluminium.
GN 2/3, height 165 mm, non-stick.

Oven
EB 333

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

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

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

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

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

Please read additional information on Home Connect on page 345.

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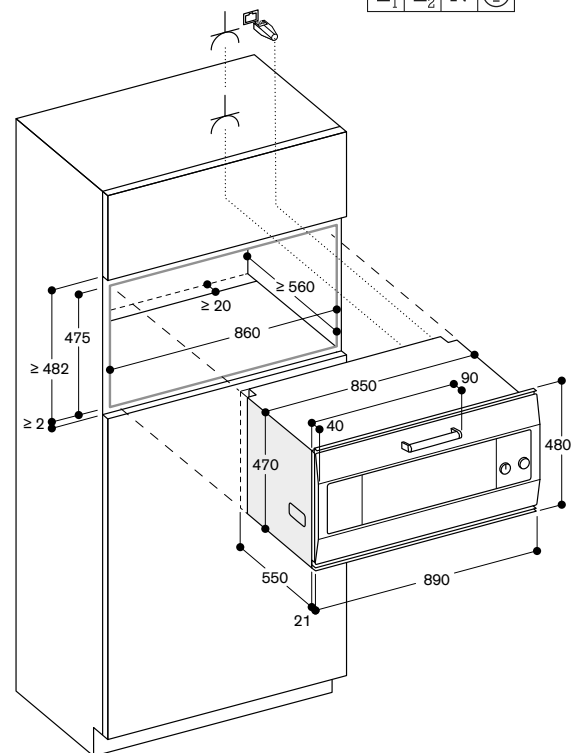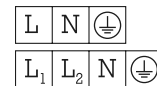The LAN port can be found at the back on the upper left side.

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.

L	N	⏚

L₁	L₂	N	⏚

⎇ Socket

measurements in mm

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

Advice: Not every illustrated accessory fits to every oven.

BA 090 100
Stainless steel knobs with black coating.

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

BA 028 115
Baking tray, enamelled
30 mm deep.

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

BA 058 115
Heating element for baking stone and Gastronorm roaster

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

BS 020 002
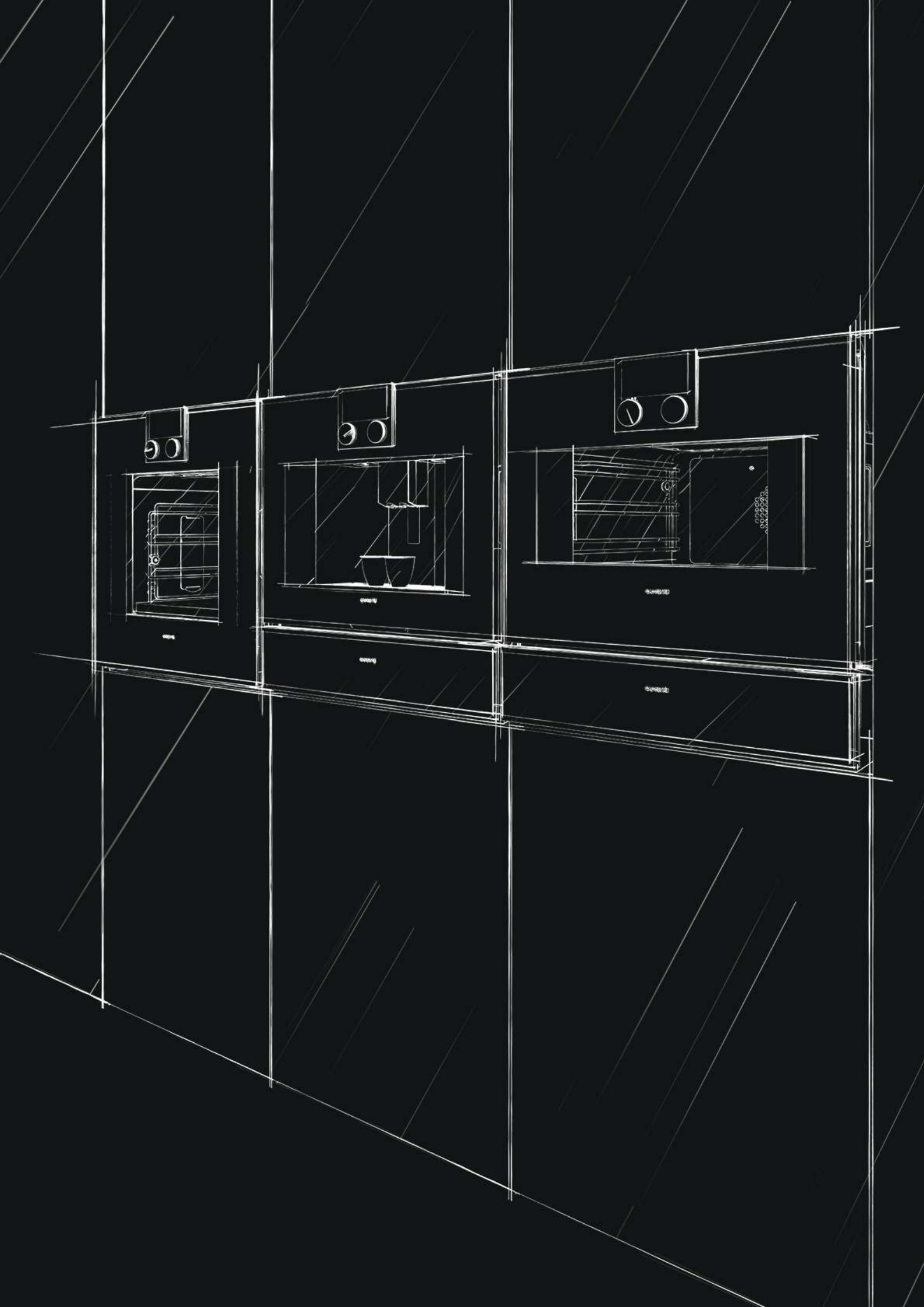Pizza paddle, set of 2.

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

The ovens 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-steel-backed full glass doors.

☐ When several appliances are listed (BS/BM and DV/WS), the first appliance is shown.

Vertical combinations
When planning and ordering please note that

☐ The door hinges of the appliances must be on the same side.

☐ The door hinge (right-/left-hinged) is not reversible.

☐ The width of the appliances is identical.

☐ The control modules of the two appliances should meet each other in the middle of the combination.

☐ **No further appliances may be fitted above the BS.**

☐ Only appliances with controls at the top can be installed above a dishwasher. The niche for appliances that are installed above it must be 56 cm wide. The dishwasher is 60 cm wide. A stainless-steel-backed full glass door can be obtained as a special accessory.

Horizontal combinations
When planning and ordering please note that

☐ The door hinges need to be placed on the outside in order to use the full available door opening angle.

☐ The door hinge (right-/left-hinged) is not reversible.

☐ A minimum clearance of 10 mm between the two doors must be observed.

☐ Combi-steam ovens, Combi-microwave ovens and fully automatic espresso machine in combination with a vacuuming drawer or a warming drawer (14 cm in height) have the same total height as a 60 cm wide oven.

☐ The control modules are either all at the top or all at the bottom.

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

Vertical combination, 76 cm / 30'' wide appliances

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

- BX 480
- WS 482

Combination of 4, 76 cm / 30'' wide appliances
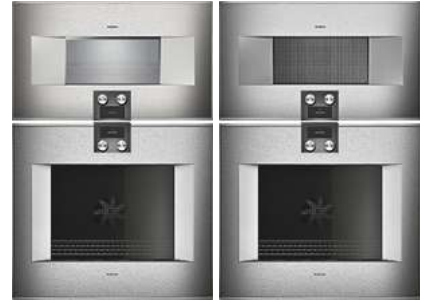
- BS 485/BM 485
- BO 481

- BS 484/BM 484
- BO 480

Horizontal combination, 76 cm / 30'' wide appliances

- BO 481

- BO 480

Vertical combination, 60 cm wide appliances

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

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

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

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

- BO 470/BO 450
- DF

- BS 470/BS 450/BM 450
- DF

- CM 470/CM 450
- DF

Horizontal combination, 60 cm wide appliances

- BO 471/BO 451
- BO 470/BO 450

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

- BO 471/BO 451
- CM 470/CM 450
- WS 461/DV 461

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

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

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

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

Combination of 4 with warming drawer, 60 cm wide appliances

- BS 455/BS 475/BM 455
- BO 471/BO 451
- BM 454/BS 474/BS 454
- CM 470/CM 450
- DV 461/WS 461

Checklist for appliance combinations 400 series

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

In general:

☐ All appliances shown can be obtained with full glass doors in Gaggenau Anthracite.

☐ When several appliances are listed (BS/BM), the first appliance is shown.

Vertical combinations

When planning and ordering please note that

☐ The door hinges of the appliances must be on the same side.

☐ The door hinge (right-/left-hinged) is not reversible.

☐ The width of the appliances is identical.

☐ The control modules of the two appliances should meet each other in the middle of the combination.

☐ **No further appliances may be fitted above the BS.**

☐ Only appliances with controls at the top can be installed above a dishwasher. The niche for appliances that are installed above it must be 56 cm wide. The dishwasher is 60 cm wide.

Horizontal combinations

When planning and ordering please note that

☐ The door hinges need to be placed on the outside in order to use the full available door opening angle.

☐ The door hinge (right-/left-hinged) is not reversible.

☐ A minimum clearance of 10 mm between the two doors must be observed.

☐ Combi-steam ovens, Combi-micro-wave ovens and fully automatic espresso machine in combination with a vacuuming drawer or a warming drawer (14 cm in height) have the same total height as a 60 cm wide oven.

☐ The control modules are either all at the top or all at the bottom.

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

Vertical combination, 60 cm / 30'' wide appliances

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

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

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

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

- BO 470
- DF

- BS 470/BM 450
- DF

- CM 470/CM 450
- DF

Horizontal combination, 60 cm wide appliances

- BO 471

- BO 470

- BO 471

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

- BO 471

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

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

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

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

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

- BO 471

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

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

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

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

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

Combination of 4 with warming drawer, 60 cm wide appliances

- BS 475/BM 455
- BO 471

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

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

General notes

Installation behind kitchen furniture doors

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

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.

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.

When installed next to each other

10

Necessary air cross section at the door edges

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

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

The area above the appliances
BS:
No other electrical appliances should be installed above the BS. It is recommended that a horizontal handle is not fitted on furniture above the BS.
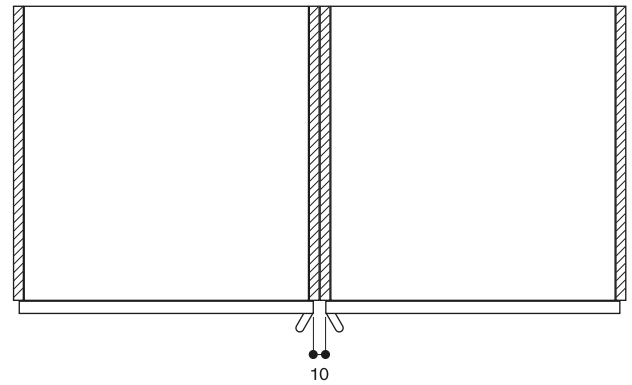Where the edge of a kitchen unit protrudes more than 20 mm from the front edge of the furniture cavity, the edge of the kitchen furniture panel must be steam resistant as is the case above a dishwasher. Steam may possibly penetrate into the compartment.
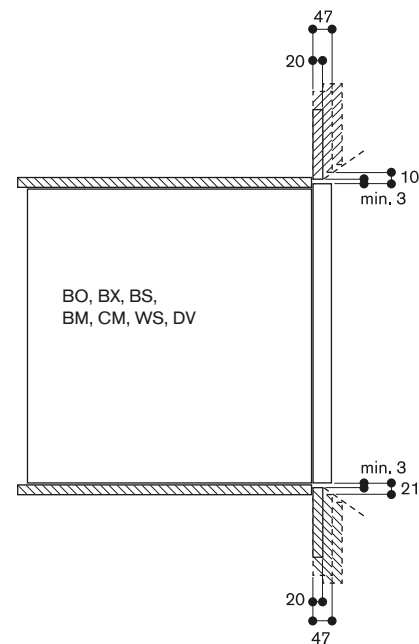
The area below the appliances
DV / WS:
It must be ensured that there is sufficient access to the lower edge of the vacuuming drawer and warming drawer, if the thickness of the kitchen furniture door is greater than 20 mm in front of the furniture cavity.

Cross section of the top/bottom door edge gaps

47
20
10
min. 3

BO, BX, BS,
BM, CM, WS, DV

min. 3
21
20
47

At the sides

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

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

Air inlet cross section at the door edges

600/762

BO / BX / BS

≤ 34

47

5

5

10
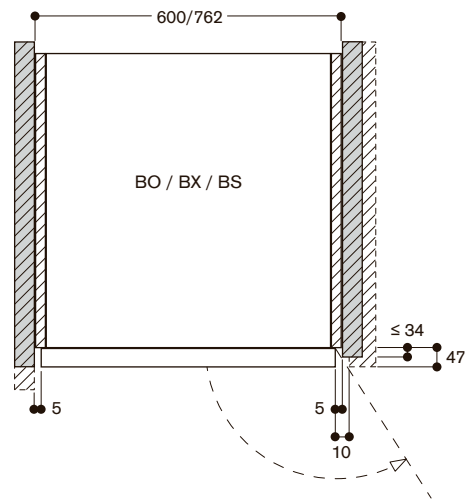
Measurements in mm

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

A ➤ *

Included in the price

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

Special accessories

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

BA 028 115
Baking tray, enamelled
30 mm deep.

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

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

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

BS 020 002
Pizza paddle, set of 2.

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

Double oven 400 series
BX 480/BX 481

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

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

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

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

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

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

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

Please read the installation details
regarding oven combination on
page 12 – 13.

Connection
Energy efficiency class A at a range
of energy efficiency classes from
A+++ to D.
Total connected load 9.2 kW.
Plan a connection cable.
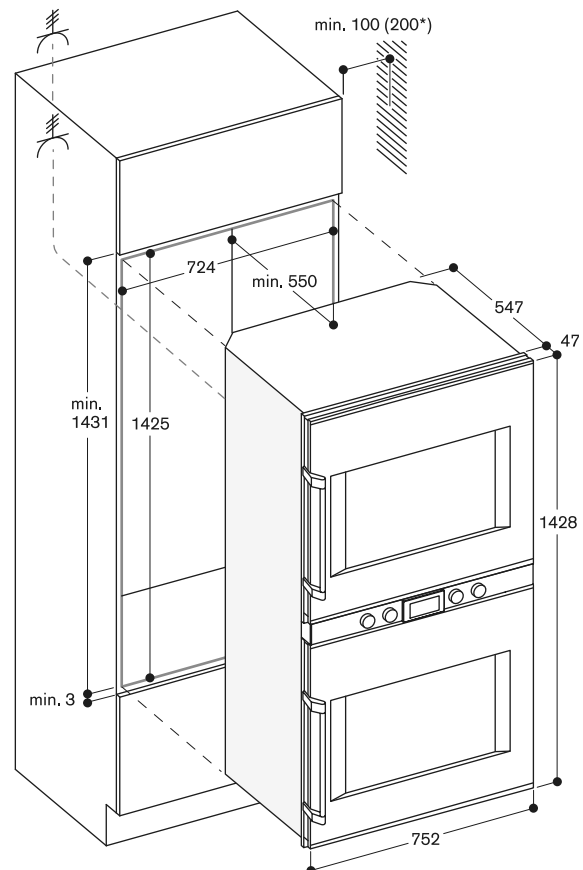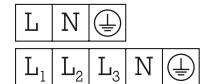
* 200 mm in conjunction with BA 018

Controls at the top

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

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

A ▶ *

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

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

BA 028 115
Baking tray, enamelled
30 mm deep.

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

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

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

BS 020 002
Pizza paddle, set of 2.

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

Oven 400 series
BO 480/BO 481

– Handleless door / automatic door
  opening / 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 110 litres

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

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

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

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

Please read additional information on
Home Connect on page 345.

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

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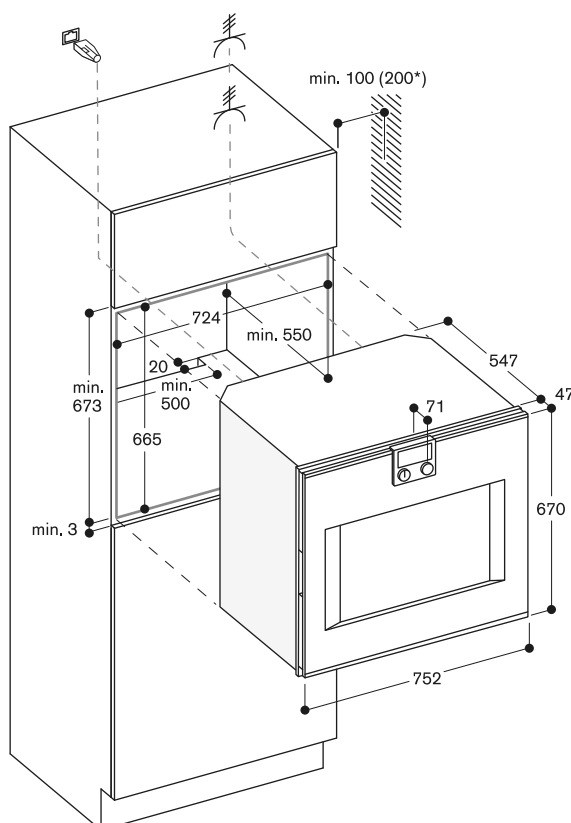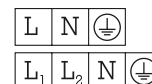Heated catalyser to clean the oven air.

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 12 – 13.

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.

| L | N | ⏚ |

| L$_1$ | L$_2$ | N | ⏚ |

min. 100 (200*)
724
min. 550
20
547
min.
673
min.
500
665
47
71
670
min. 3
752

* 200 mm in conjunction with BA 018

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

Controls at the top

Right-hinged

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

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

Left-hinged

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

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

A *

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.

– 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.
2 x 10 W halogen light on the side.
Enamelled side shelf supports with
4 tray levels, pyrolysis-safe.

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

Please read additional information on
Home Connect on page 345.

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
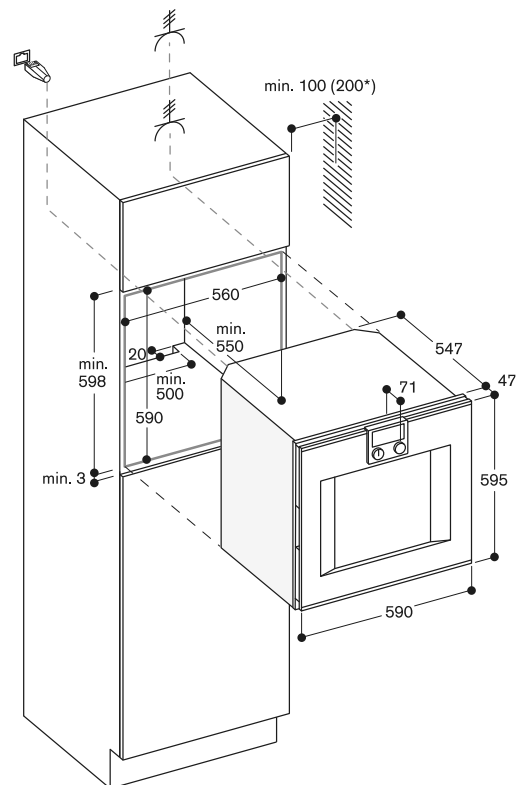regarding oven combination on
page 12 – 13.

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

* 200 mm in conjunction with BA 016

Controls at the top

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

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

A ▶ *

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

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

BA 026 115
Baking tray, enamelled
15 mm deep.

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

BA 046 117
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 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.

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

Features
Three-point core temperature probe
with automatic shut-off and estimation
of cooking time.
Automatic programmes.
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking
time end, timer, stopwatch, long-term
timer **(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
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 345.

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

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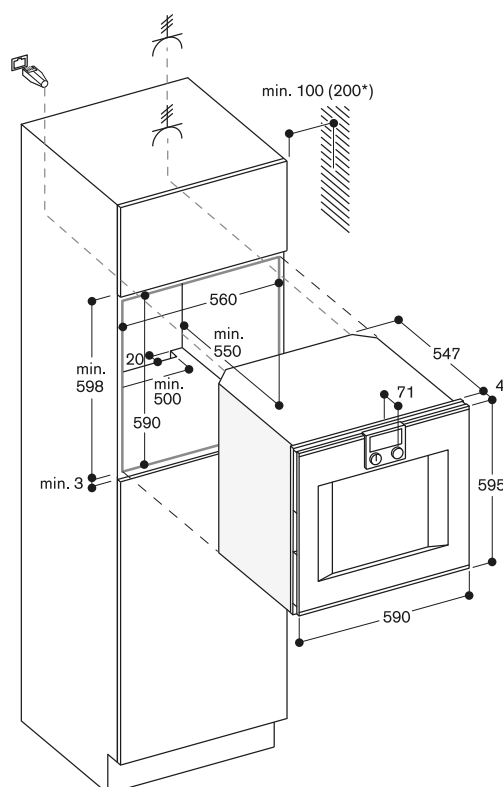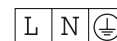Heated catalyser to clean the oven air.

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 12 – 13.

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.

| L | N | ⏚ |

* 200 mm in conjunction with BA 016

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

Controls at the top

Right-hinged

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

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

Left-hinged

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

BO 421 102
Full glass door in Gaggenau Anthracite
Width 60 cm

A ➤ *

Included in the price
1 baking tray, enamelled pyrolysis-safe
1 glass tray
1 wire rack

Special accessories

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

BA 026 115
Baking tray, enamelled
15 mm deep.

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

BA 046 117
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
– 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 345.

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.
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
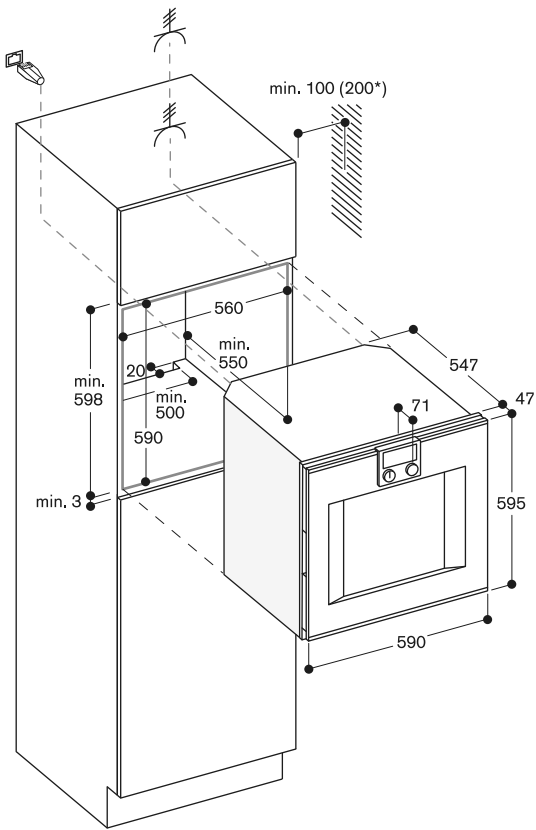page 12 – 13.

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.

L	N	⊕

min. 100 (200*)

560

min.
550

547

min.
20

71

47

min.
598

min.
500

590

595

min. 3

590

* 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

A ▸ *

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
1 outlet hose (3 m long)
1 water inlet hose (3 m long)
4 cleaning cartridges

Installation accessories

GF 111 100

Water descaling system

GF 121 110

Filter cartridge

GZ 010 011

Extension for water inlet and outlet
(2 m long)

Special accessories

BA 010 301

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

BA 020 361

Cooking container, stainless steel,
unperforated, 46 mm deep, 5.4 l.

BA 020 370

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

BA 020 381

Cooking container, non-stick,
unperforated, 46 mm deep, 5.4 l.

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, 3 l.

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
– 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.
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 GF 111 100 descaling
system).
2 x LED light on the side.
Hygienic stainless steel cooking
interior.
3 tray levels.

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 345.

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 GF 111 100 (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 12 – 13.

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).

| L | N | ⏚ |

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

≥ 100

724   ≥ 550

≥ 458

≥ 20

450

540

47

455

752

1

≥ 3

3

2

⊥ Socket

measurements in mm

≥ 100

measurements in mm

View from rear

714

180

219

(A) (B)

107

25

(C) (D)

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

measurements in mm

Side view of BS 484/485 above BO

≥ 35 (A)

71

47

≥ 550

540

5

450

455

550
500

80

≥ 11

665

670

13

530
500

80

≥ 3

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

Controls at the top

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

A *

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
1 outlet hose (3 m long)
1 water inlet hose (3 m long)
4 cleaning cartridges

Installation accessories
GF 111 100
Water descaling system

GF 121 110
Filter cartridge

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

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

BA 020 361
Cooking container, stainless steel, unperforated, 46 mm deep, 5.4 l.

BA 020 370
Cooking container, stainless steel, perforated, 40 mm deep, 5 l.

BA 020 381
Cooking container, non-stick, unperforated, 46 mm deep, 5.4 l.

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.
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 GF 111 100 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, 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.

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.

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 GF 111 100 (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

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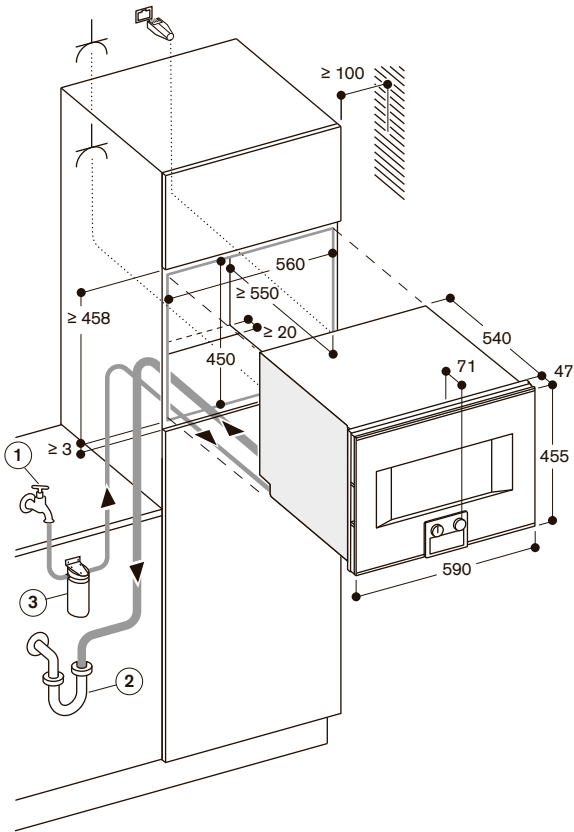Connecting cable 1.8 m with plug.
Plan a LAN cable.
Inlet hose 3,0 m with connection pipe thread ISO228-G 3/4" (Ø 26,4 mm) extendable.
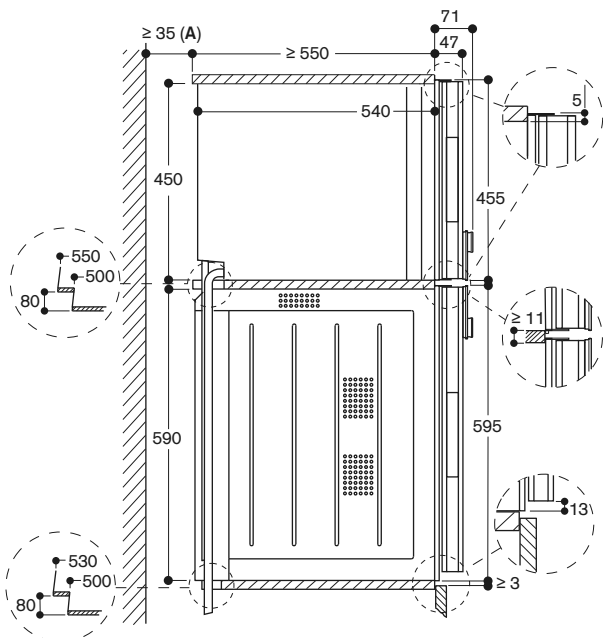Outlet hose (Ø 25 mm) 3,0 m (HT-Hose).

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

≥ 100

560
≥ 550
≥ 458
≥ 20
450
540
71
47
≥ 3
455
590

1
3
2

⊥ Socket

measurements in mm

≥ 100

measurements in mm

View from rear

554

100
139

(A) (B)

27
25

(C) (D)

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

measurements in mm

Side view of BS 474/475 above BO

≥ 35 (A)
71
47
≥ 550
540
5
450
455
550
500
80
≥ 11
590
595
530
500
80
13
≥ 3

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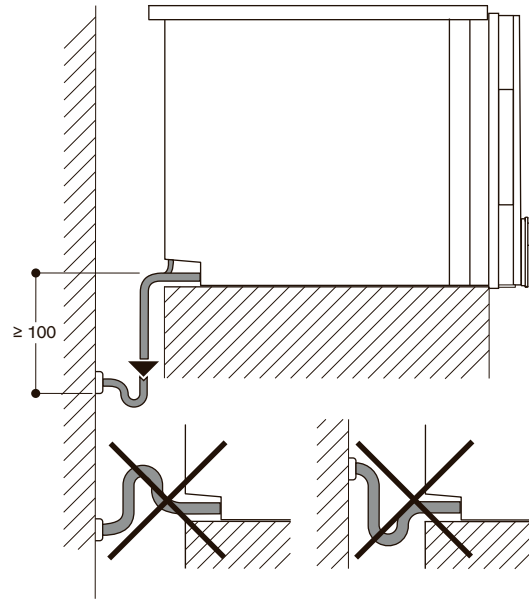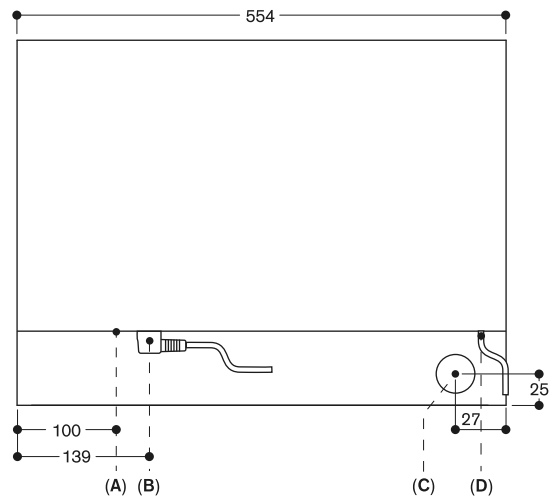
measurements in mm

Controls at the top

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

A *

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
4 cleaning cartridges

Special accessories

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

BA 020 361
Cooking container, stainless steel, unperforated, 46 mm deep, 5.4 l.

BA 020 370
Cooking container, stainless steel, perforated, 40 mm deep, 5 l.

BA 020 381
Cooking container, non-stick, unperforated, 46 mm deep, 5.4 l.

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.

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

– Handless 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.
Misting.
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
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.

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 345.

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 12 – 13.
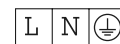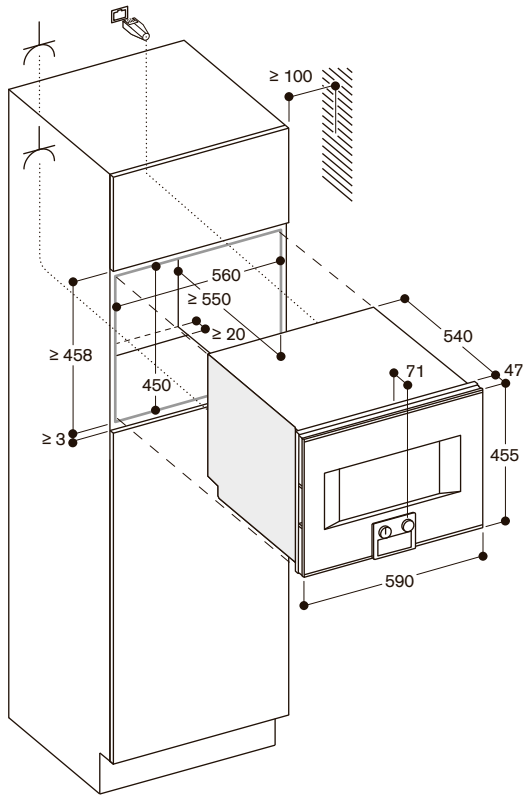
Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.15 kW.
Connecting cable 1.8 m with plug.
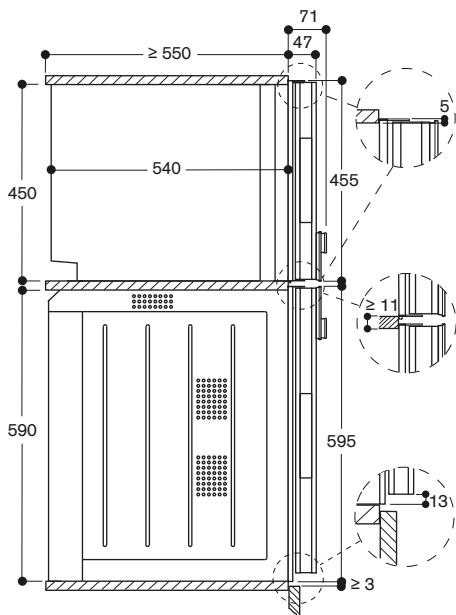**Plan a LAN cable.**

L	N	⏚

⅄ Socket

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
1 combination wire rack
1 glass tub

Combi-microwave oven 400 series
BM 484/BM 485

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

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

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

Features
Innowave.
Rapid heating.
4 tray levels.
Actual temperature display.
60 W halogen light on the side.
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.
Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.

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

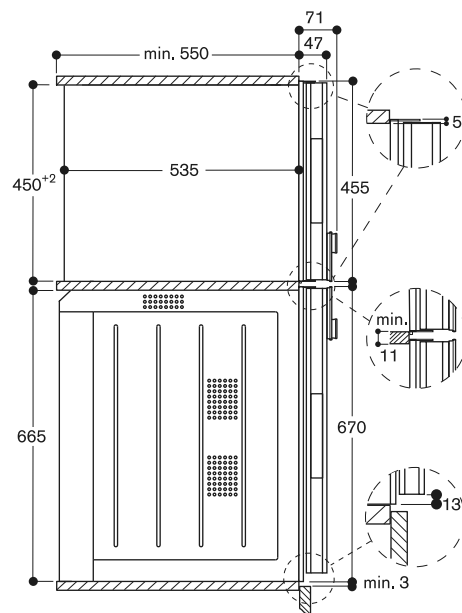Please read the installation details regarding oven combination on page 12 – 13.

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

⅄ Socket

measurements in inches (mm)

Side view of BM 484/485 above BO

Controls at the top
Right-hinged
BM 450 110
Stainless steel-backed full glass door
Width 60 cm
BM 450 100
Full glass door in Gaggenau Anthracite
Width 60 cm

Left-hinged
BM 451 110
Stainless steel-backed full glass door
Width 60 cm
BM 451 100
Full glass door in Gaggenau Anthracite
Width 60 cm

Controls at the bottom
Right-hinged
BM 454 110
Stainless steel-backed full glass door
Width 60 cm
BM 454 100
Full glass door in Gaggenau Anthracite
Width 60 cm

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

Included in the price
1   combination wire rack
1   glass tub

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

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

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

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

Features
Innowave.
Rapid heating.
4 tray levels.
Actual temperature display.
60 W halogen light on the side.
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.
Consider the overhang, incl. the door
handle where applicable, when planning
to open drawers next to the appliance.

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

Please read the installation details
regarding oven combination on
page 12 – 13.

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

| L | N | ⏚ |
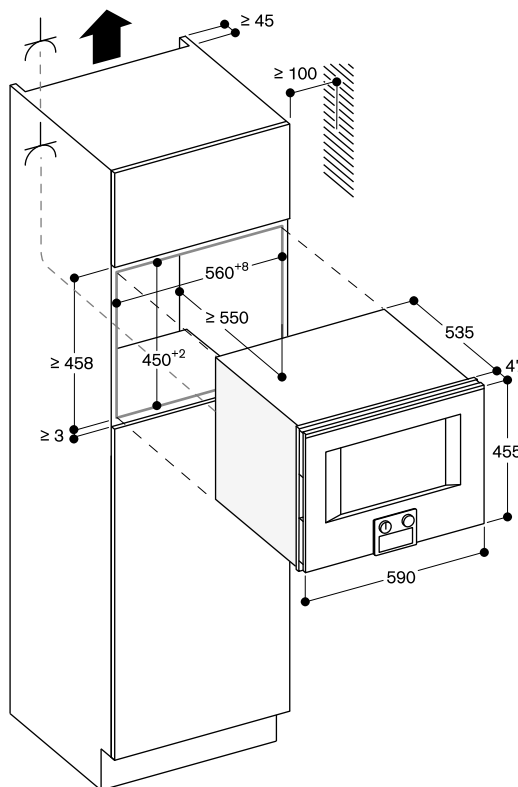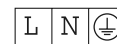
⏚ Socket

measurements in mm

Side view of BS 454/455, BM 454/455 above BO
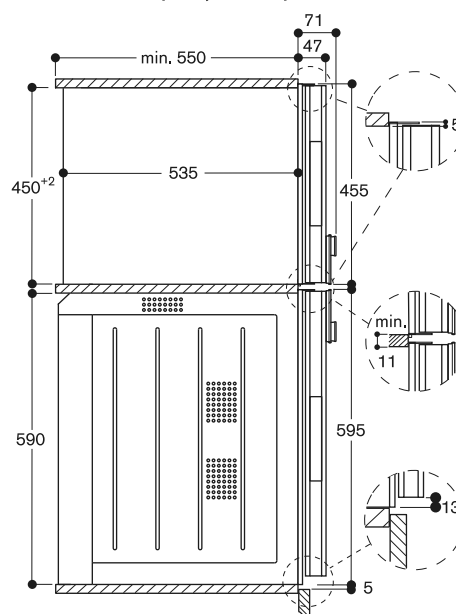
Left-hinged
CM 450 112
Stainless steel-backed full glass door
Width 60 cm
CM 450 102
Full glass door in Gaggenau Anthracite
Width 60 cm

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 345.

Safety
Child lock.

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

Planning notes
Ideal installation height 95 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.
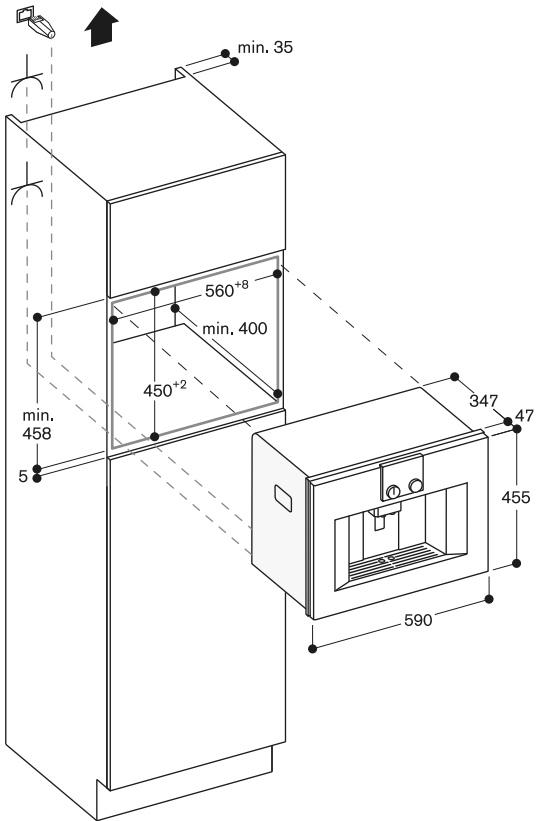The LAN port can be found at the back on the lower right side.

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)
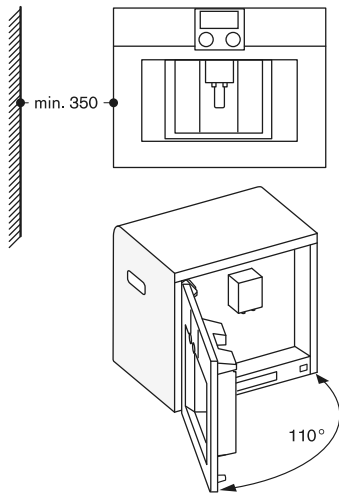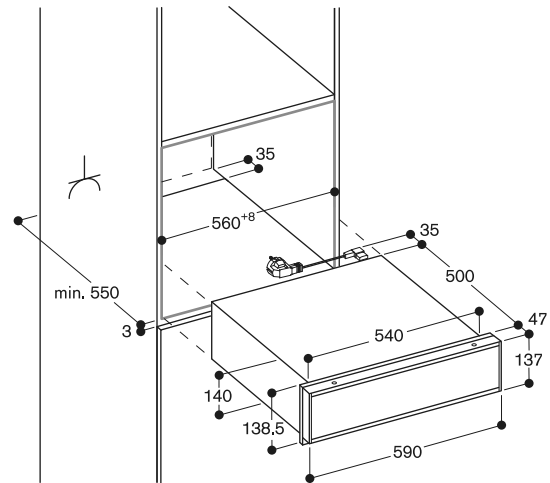Part No. 11015223 Bean container with lid

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

min. 35

560^{+8}

min. 400

450^{+2}

min.
458

5

347

47

455

590

Left corner installation

min. 350

110°

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

DV 461 110

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

DV 461 100

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

Included in the price

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

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 12 – 13.

Connection

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

Side view of DV 461 below BS, BM, CM
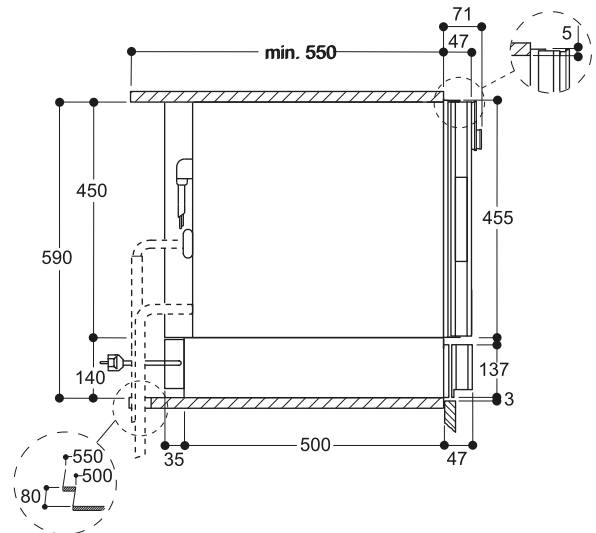
DV 061 100*
Fully integrated
Width 60 cm, Height 14 cm

* Suitable for 400 and 200 series

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

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 12 – 13.

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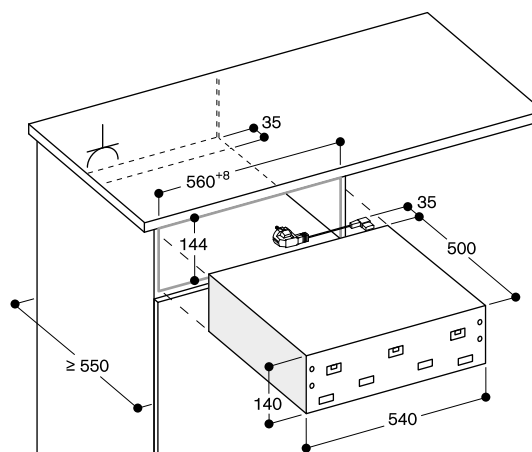
⅄ Socket

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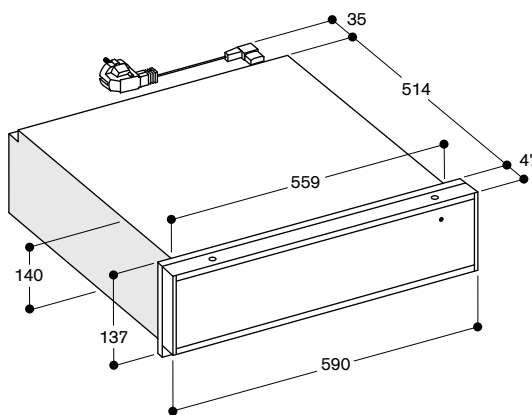Status display, visible in the glass front.
Glass bottom made of safety glass.

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

Please read the installation details regarding oven combination on page 12 – 13.

Connection
Total connected load 0.81 kW.
Connection cable 1.5 m, pluggable.
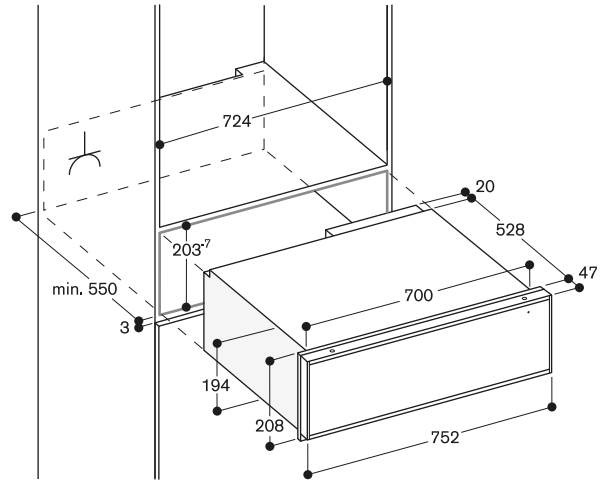
Side view of WS 482 below BO 480
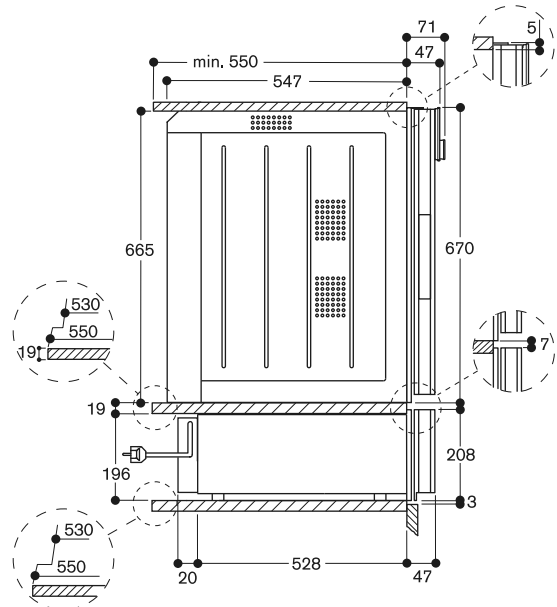
Side view of WS 482 below BS 484/485
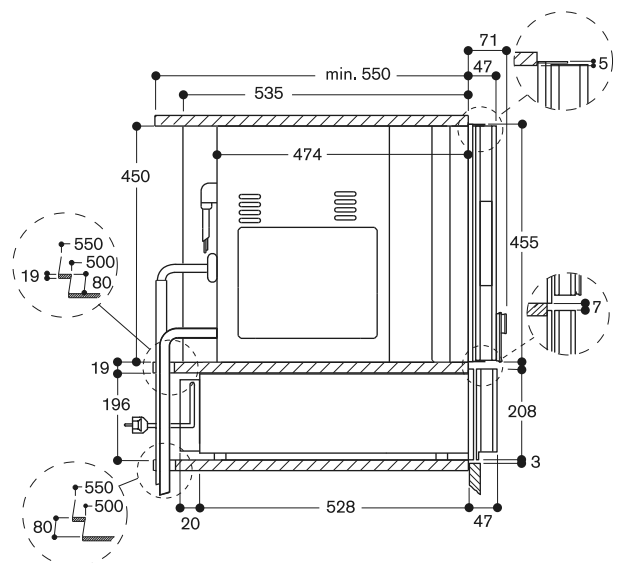
WS 461 112
Stainless steel-backed glass front
Width 60 cm, Height 14 cm

WS 461 102
Glass front in Gaggenau Anthracite
Width 60 cm, Height 14 cm

Culinary warming drawer 400 series
WS 461

– Handleless drawer
– Cushioned closing system
– Hygienic stainless steel interior with glass bottom
– Direct temperature selection in the range 30 °C to 80 °C (glass surface)
– For slow cooking, dough proofing, herbs and fruits drying, chocolate melting and defrosting

Heating methods
Slow cooking.
Keeping meals warm.
Warming ovenware.
Cups and plates warming.
Direct temperature control.
Personalisation function via Home Connect.
16 additional programs via Home Connect.

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

Features
Net volume 20 litres.
Volume capacity: Dinner service for 6 people including ø 27 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Capacity load max. 25 kg.
Usable interior dimensions W547 mm x H 91 mm x D 410 mm.
Heating under glass bottom for easy cleaning.
Heating system for even heat distribution and stable cavity temperature.
Status display, visible in the glass front.
Glass bottom made of safety glass.
Heating timer via Home Connect.
Specific recipes via Home Connect.
Long-term timer via Home Connect **(certified by Star-K)**.

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 345.

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.
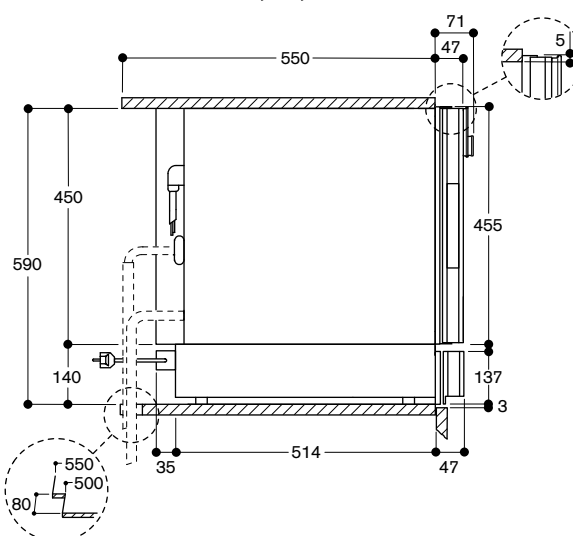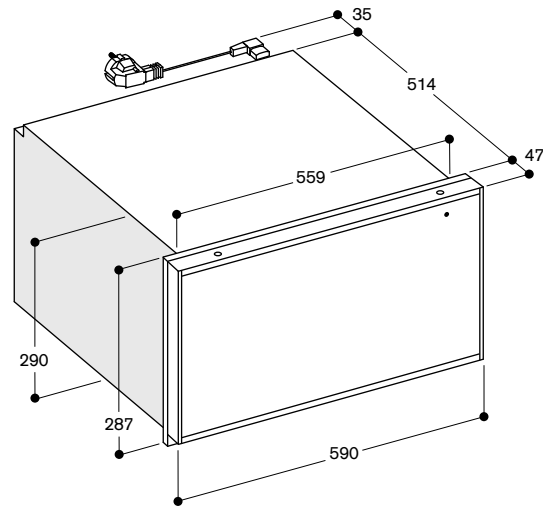The socket can be planned behind the appliance.

Please read the installation details regarding oven combination on page 12 – 13.

Connection
Total connected load 0.82 kW.
Connection cable 1.8 m, pluggable.

Measurements in mm

Side view of WS 461 below BS, BM, CM

Measurements in mm

WS 462 112
Stainless steel-backed glass front
Width 60 cm, Height 29 cm

WS 462 102
Glass front in Gaggenau Anthracite
Width 60 cm, Height 29 cm

Culinary warming drawer 400 series
WS 462

– Handleless drawer
– Cushioned closing system
– Hygienic stainless steel interior with glass bottom
– Direct temperature selection in the range 30 °C to 80 °C (glass surface)
– For slow cooking, dough proofing, herbs and fruits drying, chocolate melting and defrosting

Heating methods
Slow cooking.
Keeping meals warm.
Warming ovenware.
Cups and plates warming.
Direct temperature control.
Personalisation function via Home Connect.
16 additional programs via Home Connect.

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

Features
Net volume 54 litres.
Volume capacity: Dinner service for 12 people including ø 27 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Capacity load max. 25 kg.
Usable interior dimensions W475 mm x H 241 mm x D 410 mm.
Heating under glass bottom for easy cleaning.
Heating system for even heat distribution and stable cavity temperature.
Status display, visible in the glass front.
Glass bottom made of safety glass.
Heating timer via Home Connect.
Specific recipes via Home Connect.
Long-term timer via Home Connect **(certified by Star-K)**.

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 345.

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 12 – 13.

Connection
Total connected load 0.82 kW.
Connection cable 1.8 m, pluggable.

Side view of WS 462 below BO
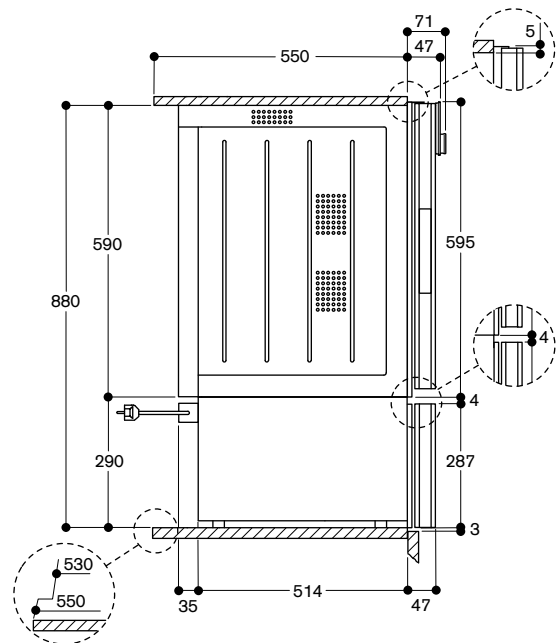
Measurements in mm

WS 061 102

Hygienic stainless steel interior with glass bottom
Width 60 cm, Height 14 cm

Culinary warming drawer 400 series
WS 061

– Direct temperature selection in the range 30 °C to 80 °C (glass surface)
– For slow cooking, dough proofing, herbs and fruits drying, chocolate melting and defrosting

Heating methods
Slow cooking.
Keeping meals warm.
Warming ovenware.
Cups and plates warming.
Direct temperature control.
Personalisation function via Home Connect.
16 additional programs via Home Connect.

Handling
Touch key operation.

Features
Net volume 20 litres.
Volume capacity: Dinner service for 6 people including ø 27 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Capacity load max. 25 kg.
Usable interior dimensions
W 547 mm x H 91 mm x D 410 mm.
Heating under glass bottom for easy cleaning.
Heating system for even heat distribution and stable cavity temperature.
Status display, visible in the glass front.
Glass bottom made of safety glass.
Heating timer via Home Connect.
Specific recipes via Home Connect.
Long-term timer via Home Connect **(certified by Star-K)**.

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 345.

Planning notes
Attention: To open the fully integrated variant, a handle or a recessed grip is necessary.
Front weight up to 3 kg.
The socket can be planned behind the appliance.

Please read the installation details regarding oven combination on page 12 – 13.

Connection
Total connected load 0.82 KW.
Connection cable 1.8 m, pluggable.
For installation of appliances with Schuko-plug in households with Denmark-sockets(Typ K) is the special accessory HEZG9AS00S available
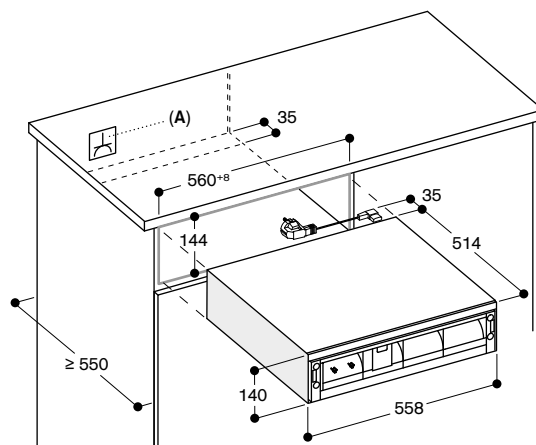
A: Socket

Measurements in mm

Accessories and special accessories 400 series

Advice: Not every illustrated accessory fits to every oven.

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

BA 020 361
Cooking container, stainless steel,
unperforated, 46 mm deep, 5.4 l.

BA 020 370
Cooking container, stainless steel,
perforated, 40 mm deep, 5 l.

BA 020 381
Cooking container, non-stick,
unperforated, 46 mm deep, 5.4 l.

BA 020 390
Cooking container, non-stick,
perforated, 40 mm deep, 5 l.

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

BA 036 105
Wire rack, chromium-plated
Without opening, with feet.
BA 038 105
Wire rack, chromium-plated
Without opening, with feet.

BA 046 117
Glass tray
24 mm deep.

BA 226 105
Grill tray, enamelled
30 mm deep.

BA 056 115
Heating element for baking stone and
Gastronorm roaster
BA 058 115
Heating element for baking stone and
Gastronorm roaster

BA 056 133
Baking stone
Incl. baking stone support and pizza
paddle (heating element must be
ordered separately).
Not in combination with pull-out system.
BA 058 133
Baking stone
Incl. baking stone support and pizza
paddle (heating element must be
ordered separately).
Not in combination with pull-out system.

BS 020 002
Pizza paddle, set of 2

GN 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, 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 roasting in oven with roasting
function.
Lower and upper part can also be
used as separate ovenproof dishes,
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

GZ 010 011

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

The ovens 200 series

Checklist for appliance combinations 200 series

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

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

Vertical combinations

When planning and ordering please note that

☐ The door hinges of the appliances must be on the same side.

☐ The door hinge (right-/left-hinged) is not reversible.

☐ **No further appliances may be fitted above the BSP.**

☐ Only appliances with controls at the top can be installed above a dishwasher. The niche for appliances that are installed above it must be 56 cm wide. The dishwasher is 60 cm wide.

Horizontal combinations

When planning and ordering please note that

☐ The door hinges can be located on either the inside or outside, without the full door opening angle being restricted.

☐ The door hinge (right-/left-hinged) cannot be reversed retrospectively.

☐ A minimum clearance of 10 mm between the two doors must be observed.

☐ Combi-steam ovens, steam ovens, Combi-microwave ovens, microwaves and fully automatic espresso machines in combination with a warming drawer (14 cm in height) have the same total height as a 60 cm wide ovens.

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

Please read additional planning notes on page 12 – 13.

All appliances shown can be obtained in these appliance colors:

Gaggenau Anthracite

Gaggenau Metallic

Gaggenau Silver

Vertical combination, 60 cm wide appliances

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

- BMP 224
- BOP 2.0
- WSP 222

- BSP 2.0/BSP 220/BMP 250
- BMP 250
- WSP 221

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

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

- BOP 2.0
- DF

- BSP 2.0/BSP 220/BMP 250
- DF

- CMP 270/CMP 250
- DF

Horizontal combination, 60 cm wide appliances

•BOP 2.1

•BOP 2.0

•BOP 2.1

•BSP 2.0/BSP 220/BMP 250
•DVP 221/WSP 221

•BOP 251

•CMP 270/CMP 250
•WSP 221/DVP 221

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

•BMP 250/BSP 2.0
•DVP 221/WSP 221

•BMP 251/BSP 2.1
•DVP 221/WSP 221

•CMP 270/CMP 250
•WSP 221/DVP 221

•BOP 251

•CMP 270/CMP 250
•WSP 221/DVP 221

•BSP 2.0/BSP 220/BMP 250
•DVP 221/WSP 221

•BMP 251/BSP 2.1
•WSP 221/DVP 221

•CMP 270/CMP 250
•DVP 221/WSP 221

•BSP 2.0/BSP 220/BMP
 250
•WSP 221/DVP 221

•BOP 2.1

•BSP 2.0/BSP 220/
 BMP 250
•DVP 221/WSP 221

•BMP 250/BSP 2.0
•WSP 221/DVP 221

Combination of 4 with warming drawer, 60 cm wide appliances

•BSP 2.1/BSP 221/
 BMP 251
•BOP 2.1

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

Controls at the top

Right-hinged

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

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

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

Left-hinged

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

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

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

 A *

Included in the price

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

Special accessories

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

BA 026 115
Baking tray, enamelled
15 mm deep.

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

BA 046 117
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 345.

Safety

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

Cleaning

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

Planning notes

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

Please read the installation details
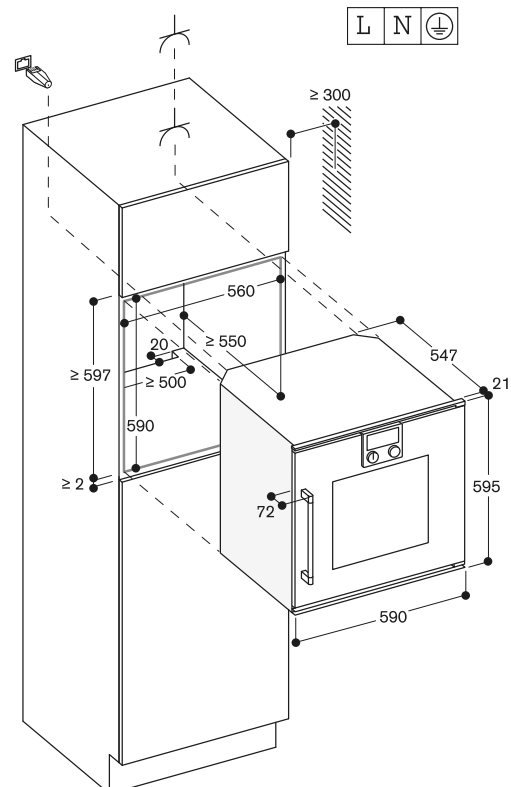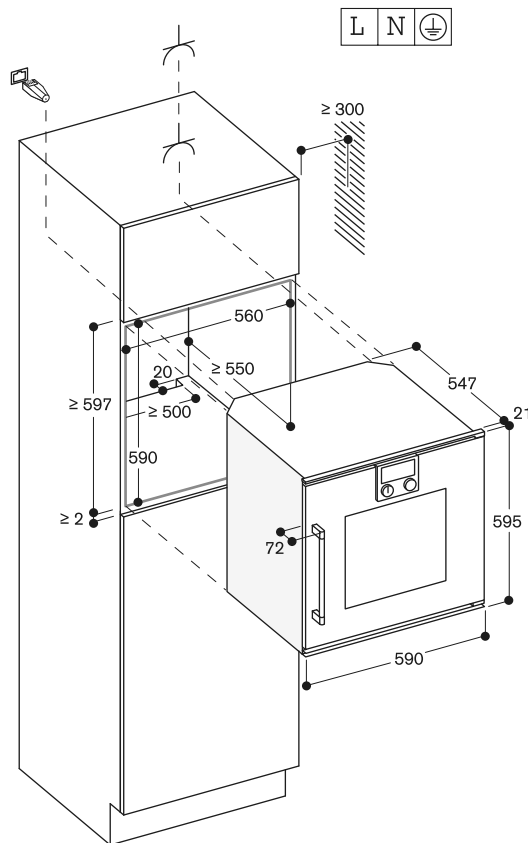regarding oven combination on
page 12 – 13.

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

Controls at the top
Right-hinged
BOP 220 102
Full glass door in Gaggenau Anthracite
Width 60 cm
BOP 220 112
Full glass door in Gaggenau Metallic
Width 60 cm
BOP 220 132
Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged
BOP 221 102
Full glass door in Gaggenau Anthracite
Width 60 cm
BOP 221 112
Full glass door in Gaggenau Metallic
Width 60 cm
BOP 221 132
Full glass door in Gaggenau Silver
Width 60 cm

A *

Included in the price
1 baking tray, enamelled pyrolysis-safe
1 glass tray
1 wire rack

Special accessories
BA 016 105
Pull-out system
Fully extendable telescopic rails and
enamelled cast iron frame.
BA 026 115
Baking tray, enamelled
15 mm deep.
BA 036 105
Wire rack, chromium-plated
Without opening, with feet.
BA 046 117
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 345.

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

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

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

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

Please read the installation details
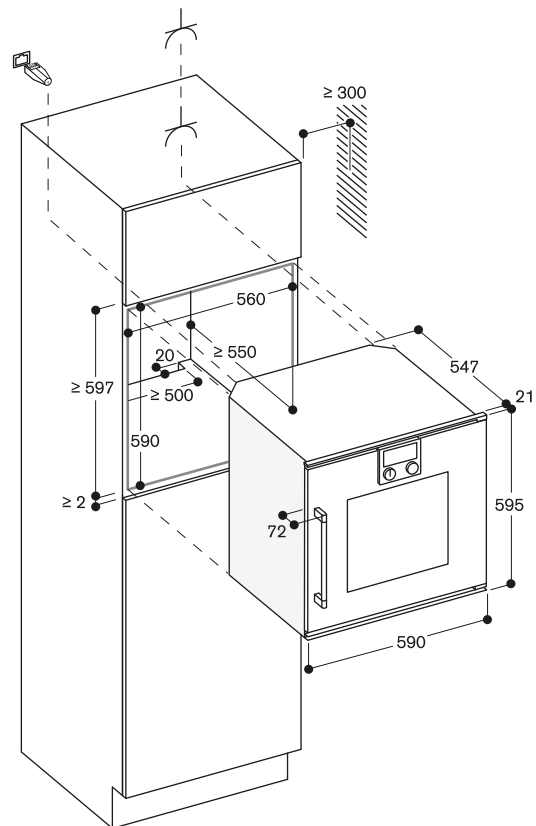regarding oven combination on
page 12 – 13.

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

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 345.

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.

Controls at the top
Right-hinged
BOP 210 102
Full glass door in Gaggenau Anthracite
Width 60 cm
BOP 210 112
Full glass door in Gaggenau Metallic
Width 60 cm
BOP 210 132
Full glass door in Gaggenau Silver
Width 60 cm

Left-hinged
BOP 211 102
Full glass door in Gaggenau Anthracite
Width 60 cm
BOP 211 112
Full glass door in Gaggenau Metallic
Width 60 cm
BOP 211 132
Full glass door in Gaggenau Silver
Width 60 cm

A *

Included in the price
1 baking tray, enamelled pyrolysis-safe
1 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.

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 12 – 13.

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.

| L | N | ⏚ |

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

A *

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
1 outlet hose (3 m long)
1 water inlet hose (3 m long)
4 cleaning cartridges

Installation accessories

GF 111 100
Water descaling system

GF 121 110
Filter cartridge

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

Special accessories

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

BA 020 361
Cooking container, stainless steel, unperforated, 46 mm deep, 5.4 l.

BA 020 370
Cooking container, stainless steel, perforated, 40 mm deep, 5 l.

BA 020 381
Cooking container, non-stick, unperforated, 46 mm deep, 5.4 l.

BA 020 390
Insert, 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.

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 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 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, 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.

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

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

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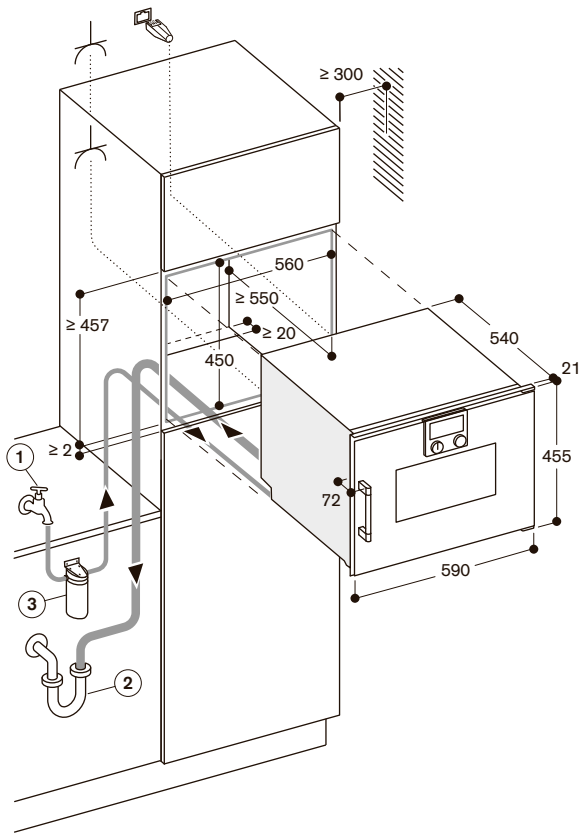Total connected load 3.15 kW.
Connecting cable 1.8 m with plug.
Plan a LAN cable.
Inlet hose 3,0 m with connection pipe thread ISO228-G 3/4" (Ø 26,4 mm) extendable.
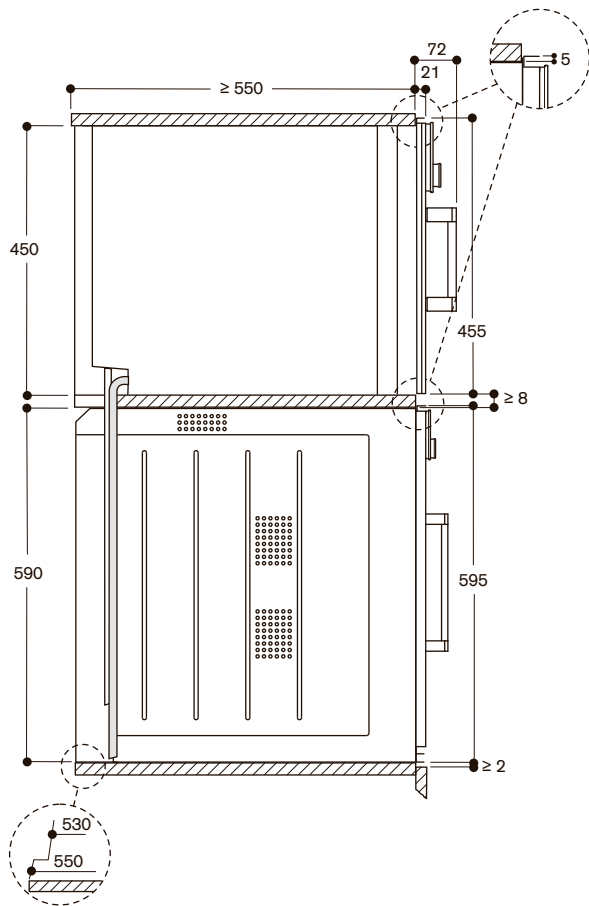Outlet hose (Ø 25 mm) 3,0 m (HT-Hose).

| L | N | ⏚ |

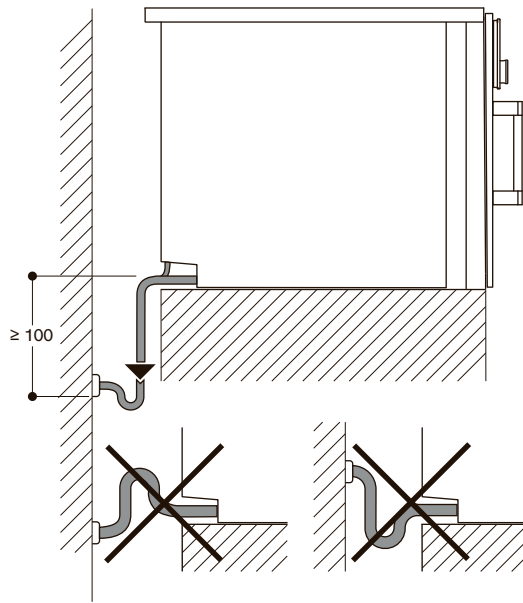*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

≥ 300

560

≥ 550

≥ 457

≥ 20

450

540

21

≥ 2

455

72

590

1

3

2

⌁ Socket

measurements in mm

≥ 100

measurements in mm

View from rear

554

100

139

25

27

(A) (B)   (C) (D)

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

measurements in mm

Side view of BSP 260/270 above BOP

72

21

5

≥ 550

450

455

590

≥ 8

595

≥ 2

530

550

measurements in mm

Controls at the top

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

A ▸ *

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
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 020 361
Cooking container, stainless steel,
unperforated, 46 mm deep, 5.4 l.

BA 020 370
Cooking container, stainless steel,
perforated, 40 mm deep, 5 l.

BA 020 381
Cooking container, non-stick,
unperforated, 46 mm deep, 5.4 l.

BA 020 390
Insert, non-stick, perforated, 40 mm
deep, 5 l.

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 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 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 345.

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 12 – 13.

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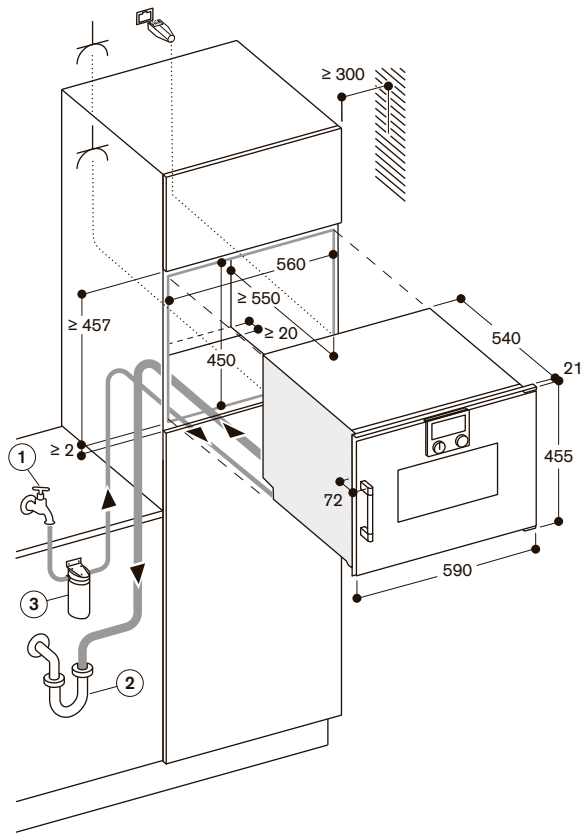A+++ to D.
Total connected load 3.15 kW.
Connecting cable 1.8 m with plug.
Plan a LAN cable.
Inlet hose 3,0 m with connection pipe thread
ISO228-G 3/4" (Ø 26,4 mm) extendable.
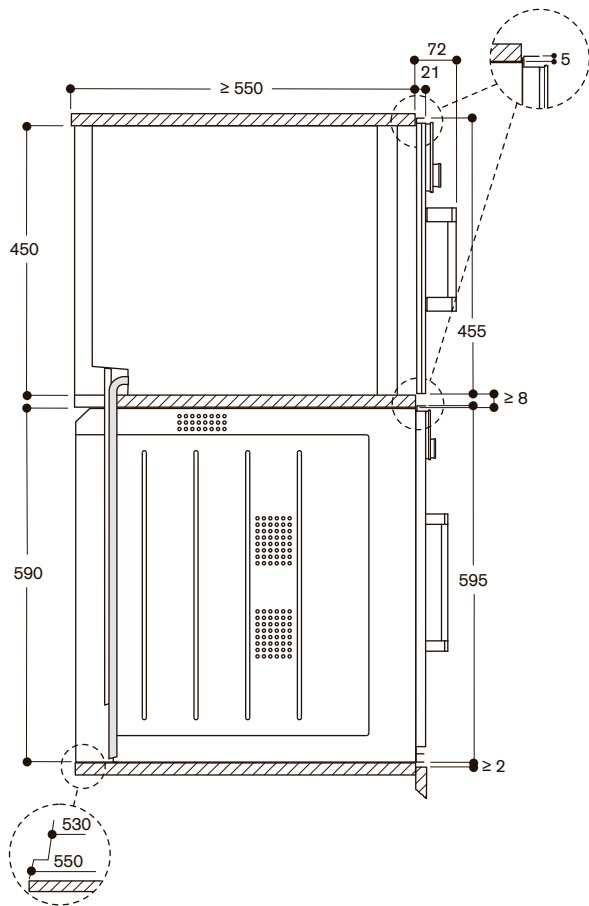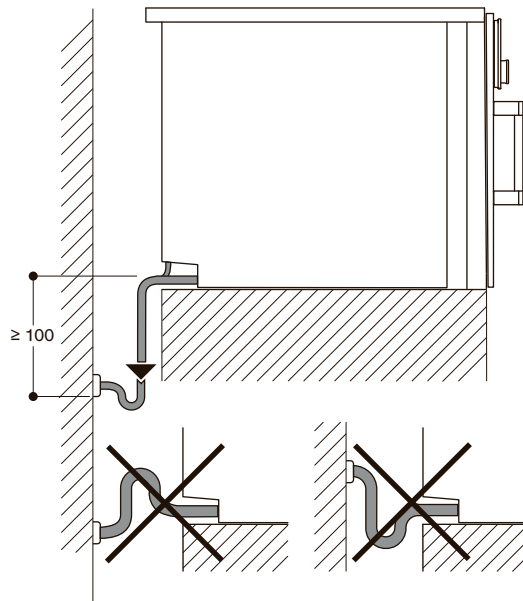Outlet hose (Ø 25 mm) 3,0 m (HT-Hose).

| L | N | ⊕ |

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

≥ 300

560

≥ 550

≥ 20

540

≥ 457

450

21

455

≥ 2

72

1

590

3

2

⊥ Socket

measurements in mm

≥ 100

measurements in mm

View from rear

554

100

139

25

27

(A) (B)   (C) (D)

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

measurements in mm

Side view of BSP 260/270 above BOP

72

21

5

≥ 550

450

455

590

595

≥ 8

≥ 2

530

550

measurements in mm

Controls at the top

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

A *

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.

BA 020 361
Cooking container, stainless steel, unperforated, 46 mm deep, 5.4 l.

BA 020 370
Cooking container, stainless steel, perforated, 40 mm deep, 5 l.

BA 020 381
Cooking container, non-stick, unperforated, 46 mm deep, 5.4 l.

BA 020 390
Insert, non-stick, perforated, 40 mm deep, 5 l.

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, 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.

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 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.
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.

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

Please read additional information on Home Connect on page 345.

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 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 12 – 13.
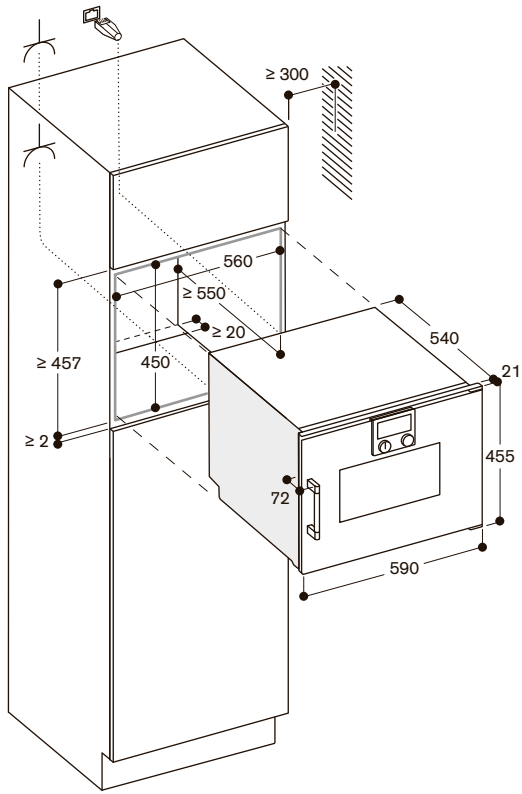
Connection
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Total connected load 3.15 kW.
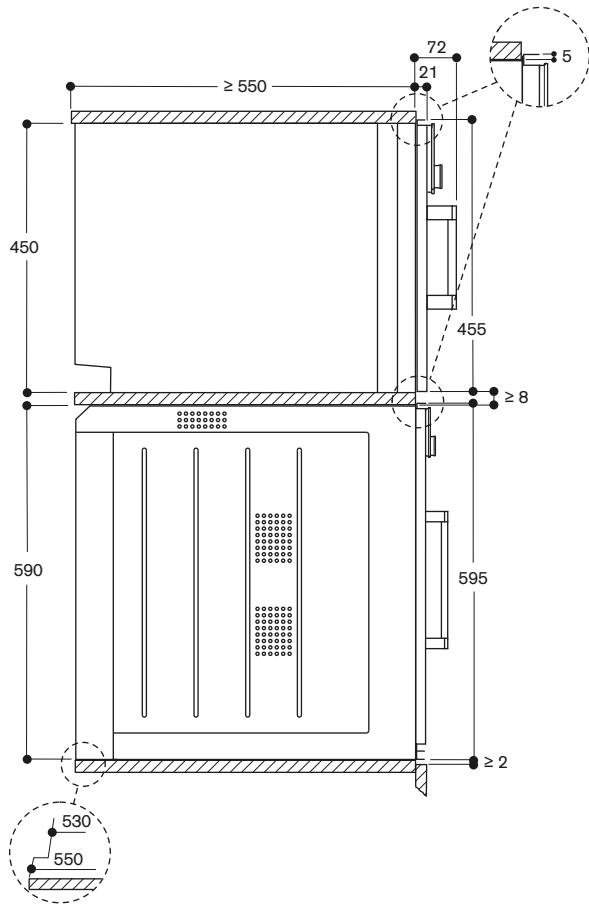Connecting cable 1.8 m with plug.
Plan a LAN cable.

| L | N | ⏚ |

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

≥ 300

560

≥ 550

≥ 20

≥ 457

450

540

21

455

≥ 2

72

590

⅄ Socket

measurements in mm

Side view of BSP 220/250 above BOP

72

5

21

≥ 550

450

455

≥ 8

590

595

≥ 2

530

550

measurements in mm

Controls at the top

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 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.

BA 046 117
Glass tray
24 mm deep.

CL S30 040
Descaling tablets, set of 4.
For combi-steam ovens and steam ovens.

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.

Steam oven 200 Series
BSP 220/BSP 221

– Flush installation
– Water tank
– Large cavity
– LED light source
– External steam generation
– Steaming 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 345.

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
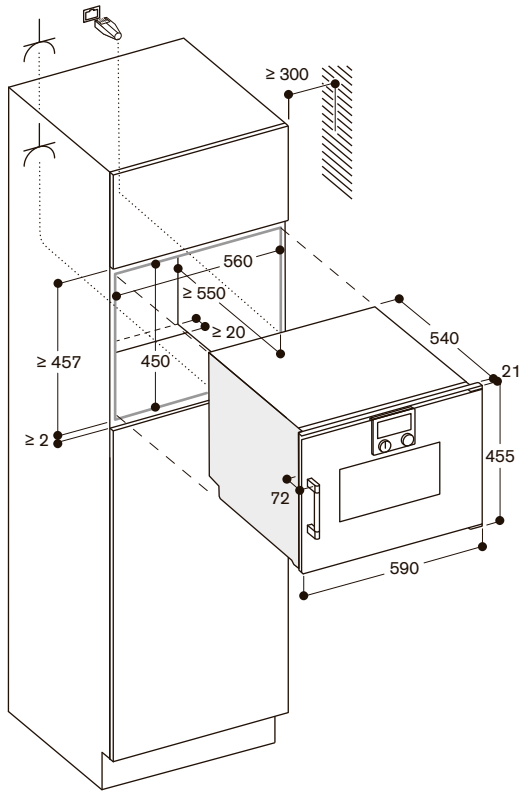regarding oven combination on
page 12 – 13.

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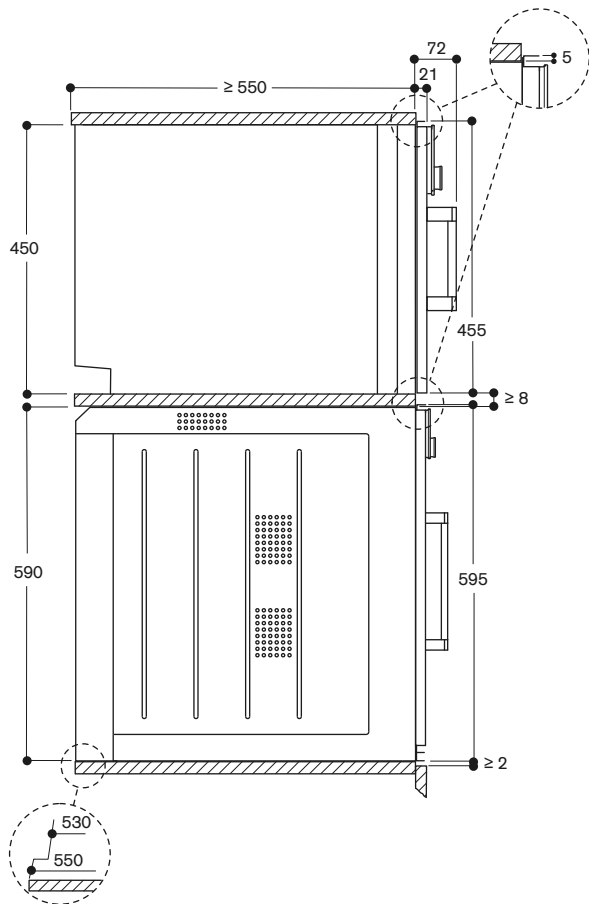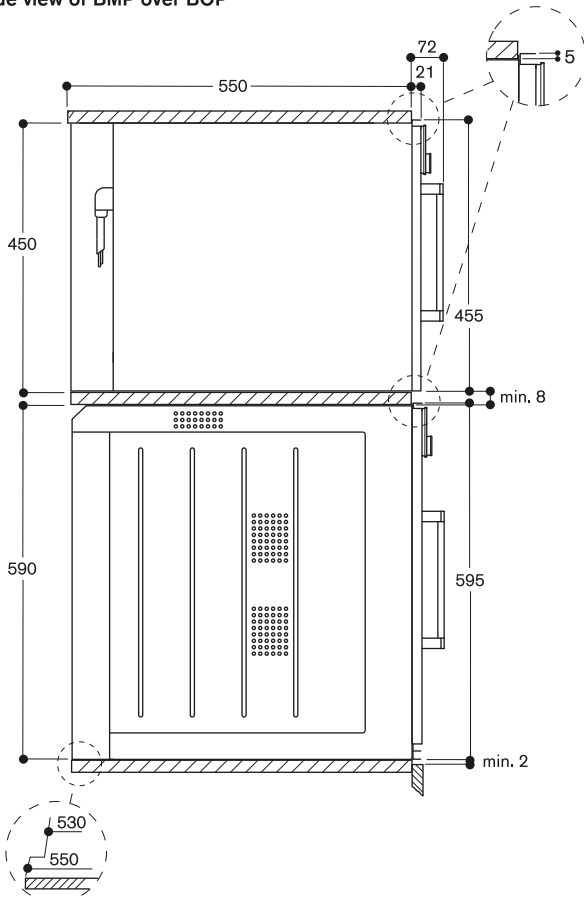Connecting cable 1.8 m with plug.
Plan a LAN cable.

| L | N | ⊕ |

≥ 300

560

≥ 550

≥ 20

540

21

≥ 457

450

455

≥ 2

72

590

⅄ Socket

measurements in mm

Side view of BSP 220/250 above BOP

72

21

5

≥ 550

450

455

≥ 8

590

595

≥ 2

530

550

measurements in mm

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 12 – 13.

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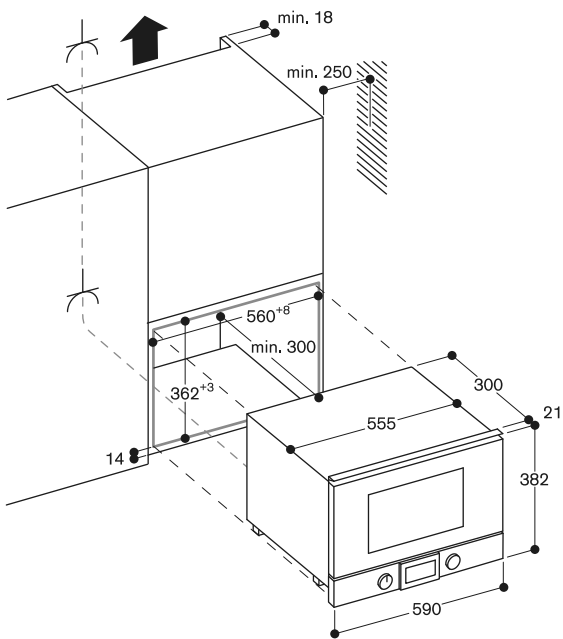
Total connected load 3.1 kW.
Connection cable 1.5 m without plug.

L | N | ⏚

≥ 45

≥ 300

560⁺⁸

≥ 550

≥ 458   450⁺²

≥ 2

538

21

455

72

590
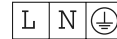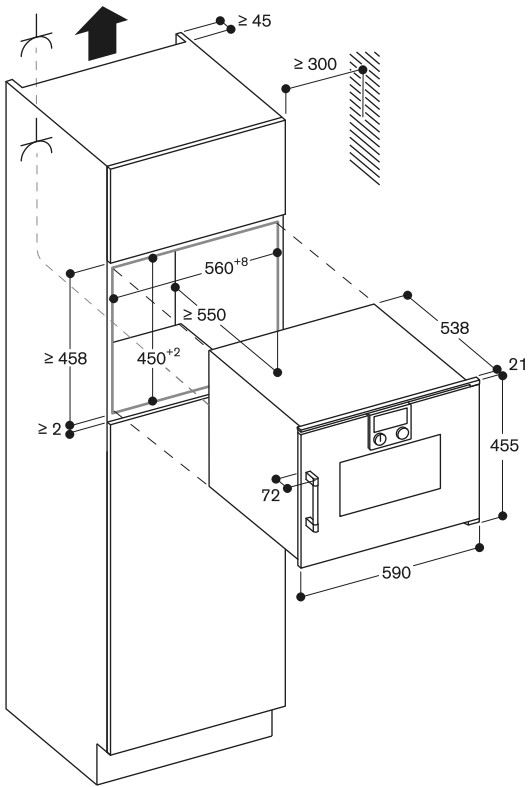
⊥ Socket

measurements in mm

Side view of BMP over BOP

72

5

550   21

450

455

min. 8

590   595

min. 2

530

550

Right-hinged

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

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

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

Left-hinged

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

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

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

Included in the price
1 glass tray
1 wire rack

Microwave oven 200 series
BMP 224/BMP 225

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

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

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

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

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

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

Please read the installation details
regarding oven combination on
page 12 – 13.

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

| L | N | ⊕ |

Installation in a tall cupboard

≥ 45

≥ 250

560⁺⁸

380⁺²

≥ 385

≥ 300

300

21

555

382

≥ 2

590

≥ 850
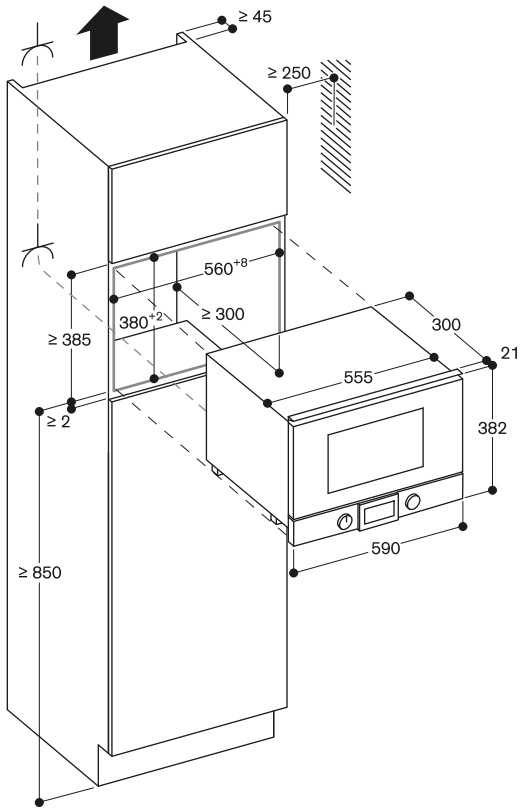
⊥ Socket

measurements in mm

Installation in a wall-hanging cupboard

min. 18

min. 250

560⁺⁸

min. 300

362⁺³

300

21

555

382

14

590

Side view of BMP 224/225 over BOP

32

min. 550

21

2

380⁺²

382

590

min. 8

5

595

530

550

72

min. 2
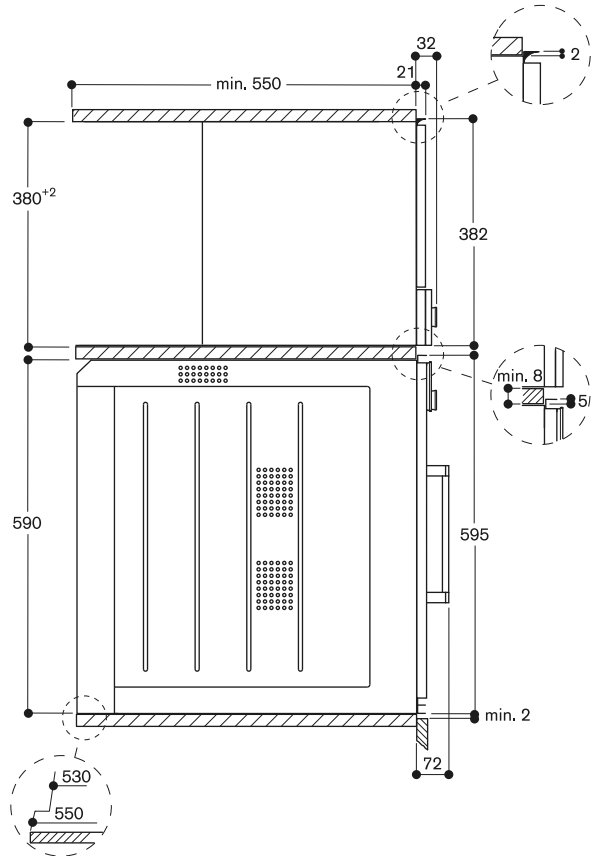
Left-hinged

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 Milk froth.
Warm milk / 2 x Warm milk.
Hot water / 2 x Hot water.

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

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

Electronic water filter exchange
indicator.
Electronic fill level control for drip tray
and container for coffee residue.

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.

Safety
Child lock.

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

Planning notes
Ideal installation height 95 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° - mount-
ing 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
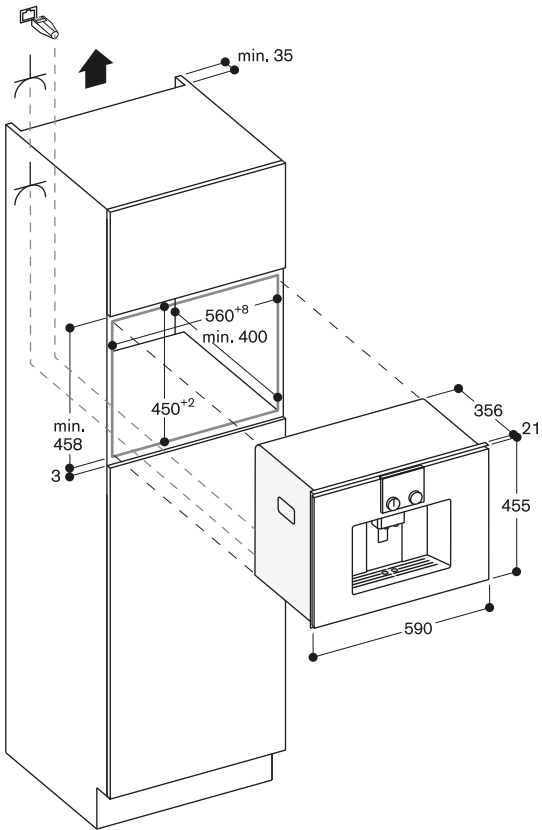on the lower right side.

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)
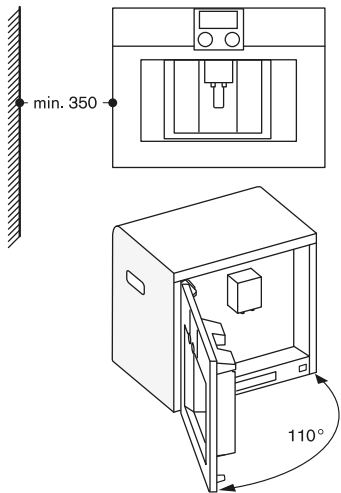Part No. 11015223 Bean container
with lid

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

min. 35

560⁺⁸
min. 400

450⁺²

356
21

min.
458

3

455

590

Left corner installation

min. 350

110°

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

DVP 221 100
Glass front in Gaggenau Anthracite
Width 60 cm, Height 14 cm
DVP 221 110
Glass front in Gaggenau Metallic
Width 60 cm, Height 14 cm
DVP 221 130
Glass front in Gaggenau Silver
Width 60 cm, Height 14 cm

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

Vacuuming drawer 200 series
DVP 221

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

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

Handling
Touch key operation.

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

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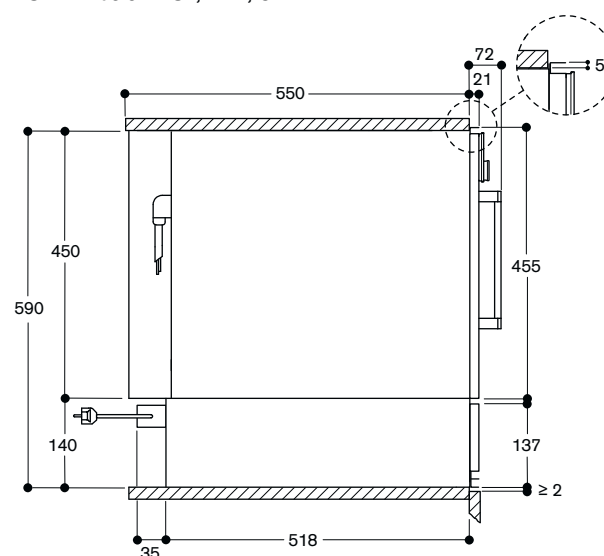The socket can be planned behind the appliance.

Please read the installation details regarding oven combination on page 12 – 13.

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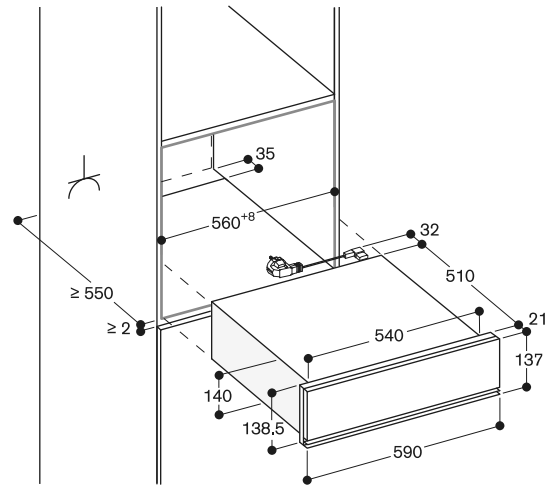
⌐ Socket

measurements in mm

Side view DVP 221 below BSP, BMP, CMP

measurements in mm

Culinary warming drawer 200 series
WSP 221

– Flush installation
– Handleless drawer
– Push-to-open system
– Hygienic stainless steel interior with glass bottom
– Direct temperature selection in the range 30 °C to 80 °C (glass surface)
– For slow cooking, dough proofing, herbs and fruits drying, chocolate melting and defrosting
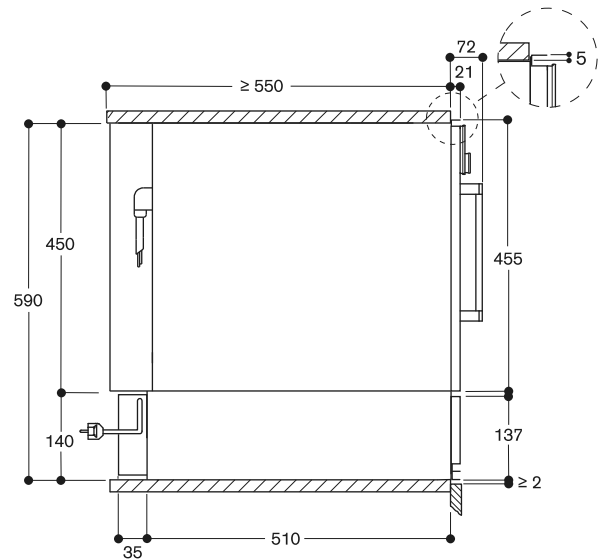
WSP 221 102
Glass front in Gaggenau Anthracite
Width 60 cm, Height 14 cm

WSP 221 112
Glass front in Gaggenau Metallic
Width 60 cm, Height 14 cm

WSP 221 132
Glass front in Gaggenau Silver
Width 60 cm, Height 14 cm

Heating methods
Slow cooking.
Keeping meals warm.
Warming ovenware.
Cups and plates warming.
Direct temperature control.
Personalisation function via Home Connect.
16 additional programs via Home Connect.

Handling
Touch key operation.

Features
Net volume 20 litres.
Volume capacity: Dinner service for 6 people including ø 27 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Capacity load max. 25 kg.
Usable interior dimensions W547 mm x H 91 mm x D 410 mm.
Heating under glass bottom for easy cleaning.
Heating system for even heat distribution and stable cavity temperature.
Status display, visible in the glass front.
Glass bottom made of safety glass.
Heating timer via Home Connect.
Specific recipes via Home Connect.
Long-term timer via Home Connect **(certified by Star-K)**.

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 345.

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 12 – 13.

Connection
Total connected load 0.82 kW.
Connection cable 1.8 m, pluggable.
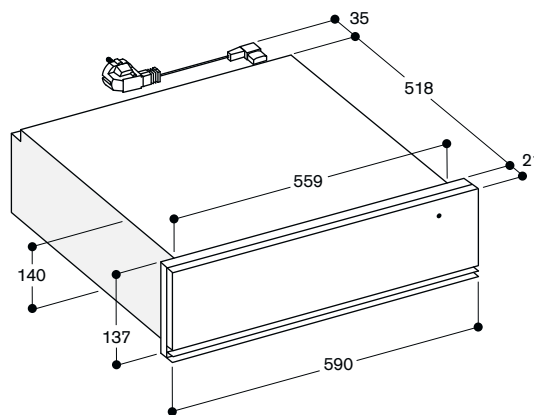
Measurements in mm

WSP 221 below BSP, BMP, CMP

Measurements in mm

Culinary warming drawer 200 series
WSP 222

– Flush installation
– Handleless drawer
– Push-to-open system
– Hygienic stainless steel interior with glass bottom
– Direct temperature selection in the range 30 °C to 80 °C (glass surface)
– For slow cooking, dough proofing, herbs and fruits drying, chocolate melting and defrosting

WSP 222 102
Glass front in Gaggenau Anthracite
Width 60 cm, Height 29 cm

WSP 222 112
Glass front in Gaggenau Metallic
Width 60 cm, Height 29 cm

WSP 222 132
Glass front in Gaggenau Silver
Width 60 cm, Height 29 cm

Heating methods
Slow cooking.
Keeping meals warm.
Warming ovenware.
Cups and plates warming.
Direct temperature control.
Personalisation function via Home Connect.
16 additional programs via Home Connect.

Handling
Touch key operation.

Features
Net volume 54 litres.
Volume capacity: Dinner service for 12 people including ø 27 cm plates and soup bowls, additional bowls and a serving dish depending on size.
Capacity load max. 25 kg.
Usable interior dimensions W547 mm x H 241 mm x D 410 mm.
Heating under glass bottom for easy cleaning.
Heating system for even heat distribution and stable cavity temperature.
Status display, visible in the glass front.
Glass bottom made of safety glass.
Heating timer via Home Connect.
Specific recipes via Home Connect.
Long-term timer via Home Connect **(certified by Star-K)**.

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 345.

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 12 – 13.

Connection
Total connected load 0.82 kW.
Connection cable 1.8 m, pluggable.
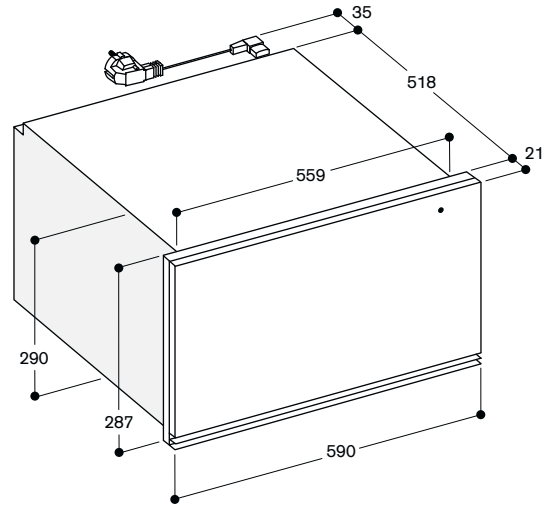
WSP 222 below BOP
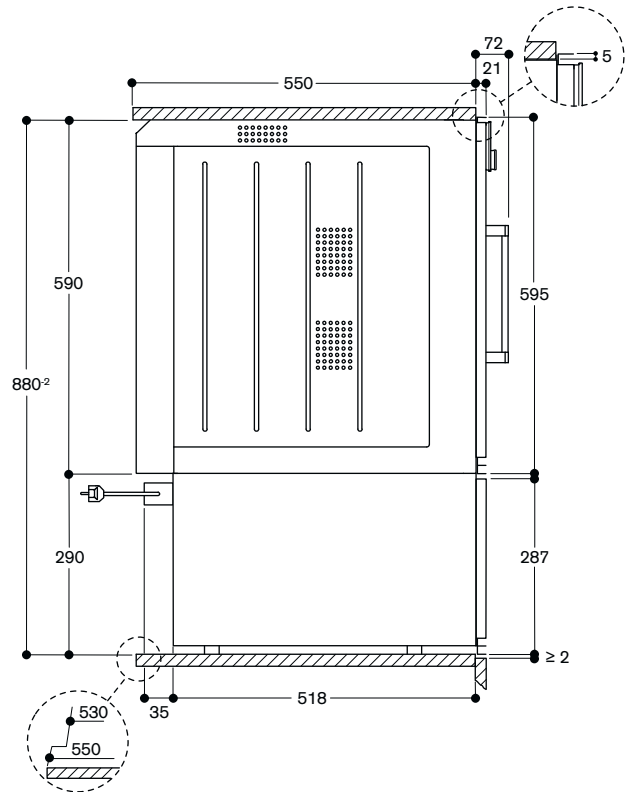
Measurements in mm

Accessories and special accessories 200 series

Advice: Not every illustrated accessory fits to every oven.

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.

BA 020 361
Cooking container, stainless steel,
unperforated, 46 mm deep, 5.4 l.

BA 020 370
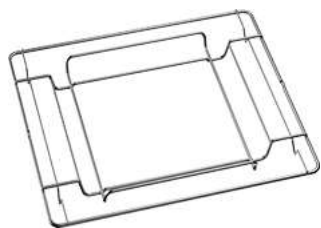Cooking container, stainless steel,
perforated, 40 mm deep, 5 l.

BA 020 381
Cooking container, non-stick,
unperforated, 46 mm deep, 5.4 l.

BA 020 390
Cooking container, non-stick,
perforated, 40 mm deep, 5 l.

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 226 105
Grill tray, enamelled
30 mm deep.

BA 216 102
Quadruple telescopic pull-out rack
For ovens BOP 210/BOP 211.

BA 056 115
Heating element for baking stone and
Gastronorm roaster.
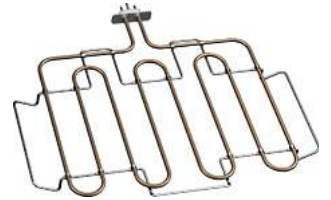
BA 056 130
Baking stone
Incl. baking stone support and pizza
paddle (heating element must be
ordered separately).
Not in combination with pull-out
system.

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

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.

BS 020 002
Pizza paddle, set of 2

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, 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 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

GZ 010 011

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

The Vario cooktops

Recommended Cooktop Ventilation Combinations

✓ : aesthetically and technically recommended combination
− : not recommended
📶 : cooktop based ventilation control possible.

Product type	Picture	VIB		AC 400 width depends on configuration	AC 250 121 width 120 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	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		VP 414 / VG4..	40 cm	✓	✓	✓	✓	✓	✓	−	−
Vario induction cooktop 400 series		VI4..	40 cm	✓	✓📶	✓📶	✓	✓	✓	−	−
Vario induction cooktop 400 series		VI 462	60 cm	✓	✓📶	✓📶	✓	✓	✓	−	−
Vario induction cooktop 400 series		VI 482	80 cm	✓	✓📶	✓📶	✓	✓	✓	−	−
Vario induction cooktop 400 series		VI 492	90 cm	✓	✓📶	✓📶	−	✓	✓	−	−
Vario gas cooktop 400 series | Gas cooktop 400 series		VG 491 / CG 492	90 cm	✓	✓	✓	−	✓	✓	−	−
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	✓	✓	✓	✓	✓	✓	−	−
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	✓	✓📶	✓📶	✓	✓	✓	✓📶	✓📶
Full surface induction cooktop 400 series frameless		CX 482 101	80 cm	✓	✓📶	✓📶	✓	✓	✓	✓📶	✓📶
Full surface induction cooktop 400 series		CX 492	90 cm	✓	✓📶	✓📶	−	✓	✓	−	−
Flex induction cooktop 200 series		CI 261	60 cm	✓	✓	✓	✓	✓	✓	✓	✓
Flex induction cooktop 200 series		CI 262	60 cm	✓	✓📶	✓📶	✓	✓	✓	✓📶	✓📶
Flex induction cooktop 200 series		CI 272	70 cm	✓	✓📶	✓📶	✓	✓	✓	✓📶	✓📶
Flex induction cooktop 200 series		CI 282 / CI 283	80 cm	✓	✓📶	✓📶	✓	✓	✓	✓📶	✓📶
Flex induction cooktop 200 series		CI 292	90 cm	✓	✓📶	✓📶	−	✓	✓	−	−
Gas cooktop 200 series		CG 261	60 cm	✓	✓	✓	✓	✓	✓	−	−
Gas cooktop 200 series		CG 291	90 cm	✓	✓	✓	−	✓	✓	−	−
Gas cooktop 200 series		VG 295	90 cm	✓	✓	✓	−	✓	✓	−	−
Glass ceramic cooktop 200 series		CE 261	60 cm	✓	✓	✓	✓	✓	✓	✓	✓
Glass ceramic cooktop 200 series		CE 291	90 cm	✓	✓	✓	−	✓	✓	−	−

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

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.

Full surface induction cooktop
400 series
CX 492

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

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

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

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

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

Please read additional information on
Home Connect on page 345.

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 pages 108 – 112.

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 172.
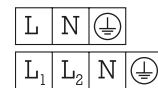
Connection
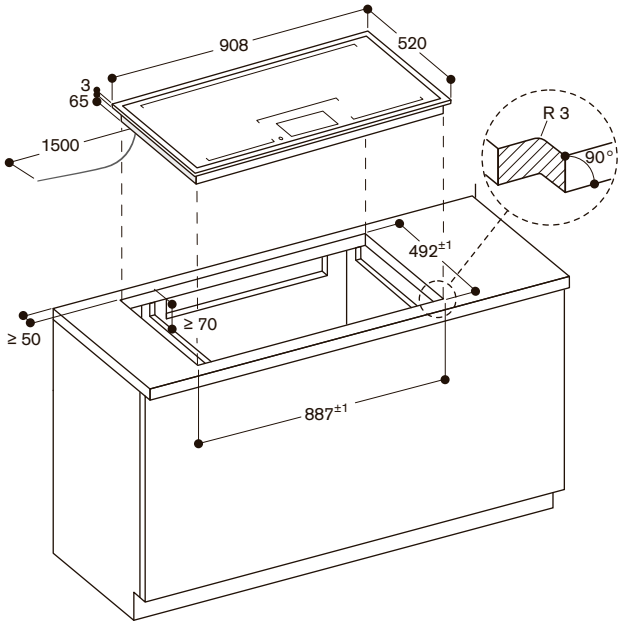Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
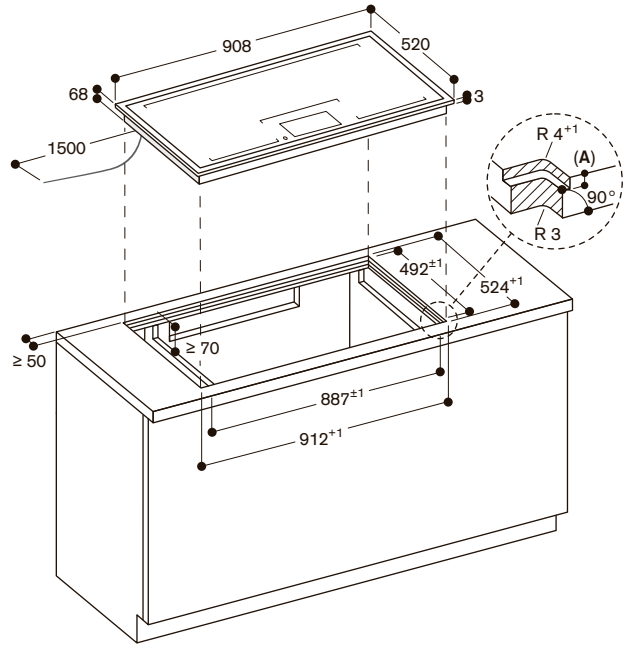Power consumption standby/display
off 0.5 W.
Power consumption standby/network
2.0 W.
Please check the user manual for how
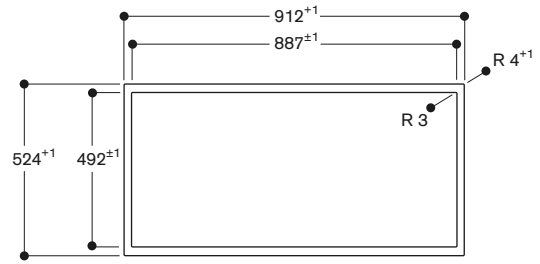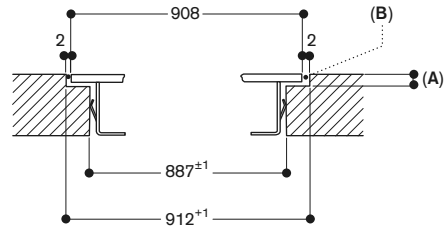to switch off the WiFi module.

L	N	⏚

L₁	L₂	N	⏚

measurements in mm

A: 3.5$^{-0.5}$

measurements in mm

View from above

measurements in mm

Longitudinal section

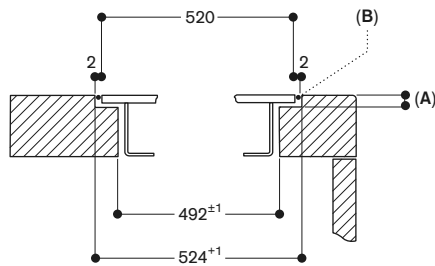**A:** 3.5$^{-0.5}$
B: Fill with silicone

measurements in mm

Cross-section

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

measurements in mm

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.

Full surface induction cooktop
400 series
CX 482

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

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

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

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

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

Please read additional information on
Home Connect on page 345.

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 pages 108 – 112.

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
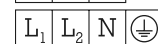regarding air ducting on page 172.
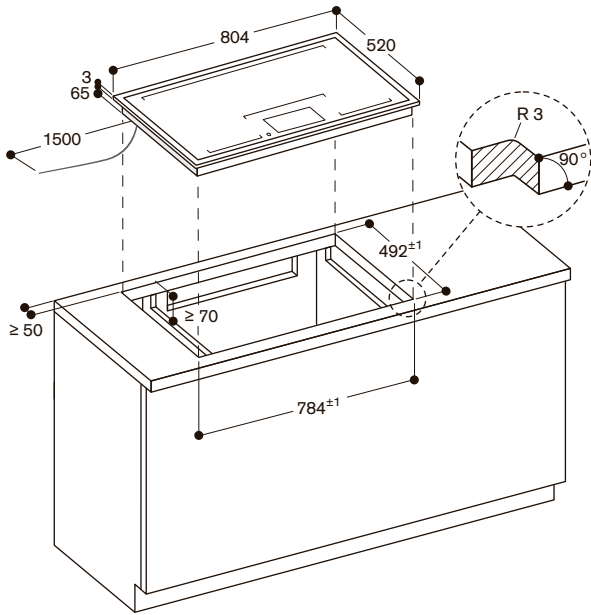
Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
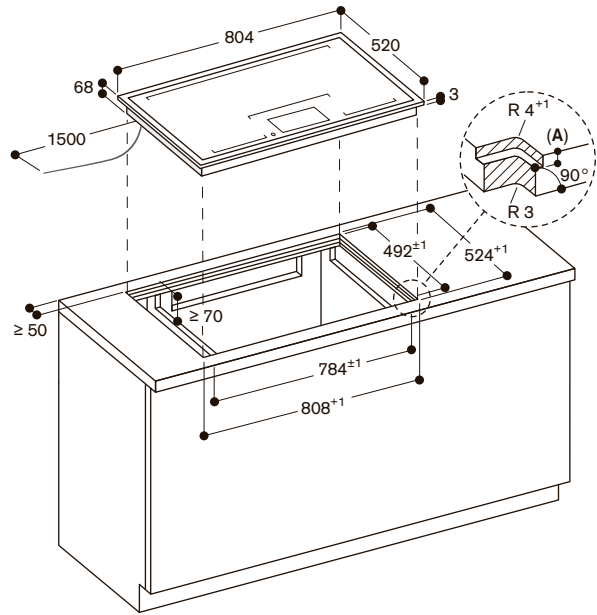Power consumption standby/display
off 0.5 W.
Power consumption standby/network
2.0 W.
Please check the user manual for how
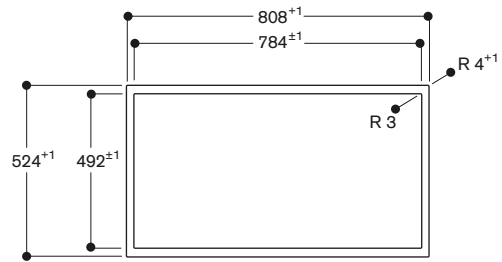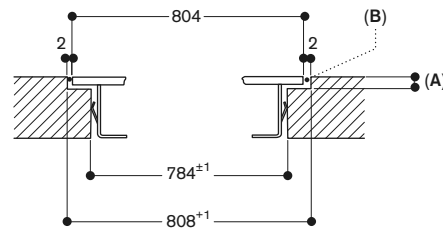to switch off the WiFi module.

L	N	⏚

L₁	L₂	N	⏚

measurements in mm

A: 3.5^{-0.5}

measurements in mm

View from above

measurements in mm

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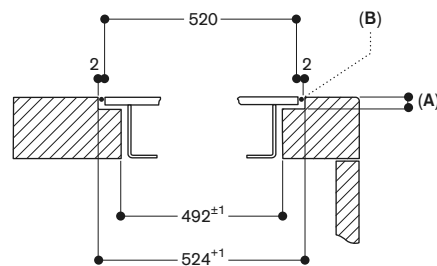
A: 3.5^{-0.5}
B: Fill with silicone

measurements in mm

Cross-section

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

measurements in mm

VI 492 103
Frameless
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, 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.

Flex induction cooktop 400 series
VI 492

– Flex function for combining the
  rectangular cooking areas
– Free positioning of cookware inside
  combined cooking areas
– Frying sensor function for
  temperature control in pans
– Large cooking zone for pots
  up to ø 32 cm
– Ideal for the original wok pan with
  round bottom, with wok ring
– Easy control of all functions with
  bicoloured display
– Solid stainless steel control knob
– 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
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 345.

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 pages 108 – 112.

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
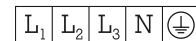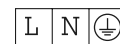regarding air ducting on page 172.
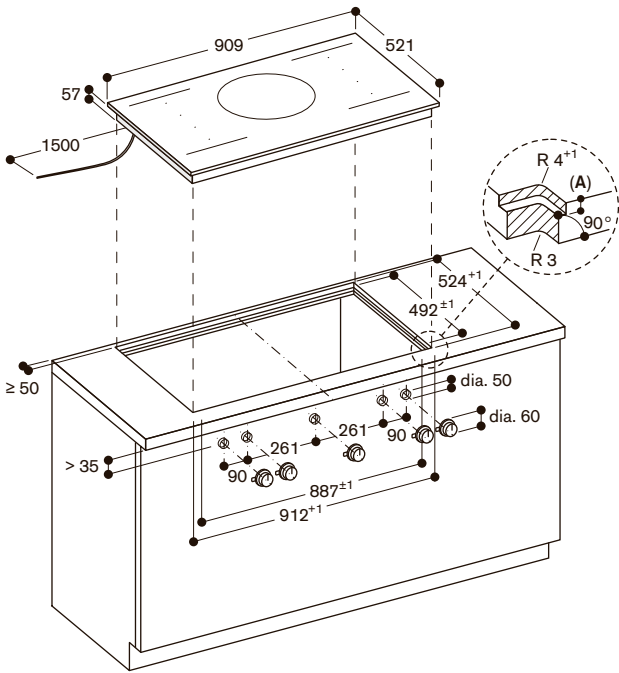
Connection
Total connected load 11.1 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display
off 0.5 W.
Power consumption standby/network
1.9 W.
Please check the user manual for how
to switch off the WiFi module.
Vario flex induction cooktop 400 series
Can be combined perfectly with other
Vario appliances of the 400 series.

.

909
521
57
1500
≥ 50
> 35
R 4^{+1}
(A)
90°
R 3
524$^{±1}$
492$^{±1}$
dia. 50
dia. 60
261
261
90
90
90
887$^{±1}$
912$^{±1}$

A: 6.5$^{+0.5}$

measurements in mm

Longitudinal section

909
(B)
(B)
(C)
(A)
887$^{±1}$
912^{+1}

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

measurements in mm

Cross-section

521
(B)
(B)
(C)
(A)
492$^{±1}$
524^{+1}

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

measurements in mm

Installation of the control knob; flush installation

> 35
ø 50
≤ 23
> 35
35
70
ø 50
23
>23

measurements in mm

View from above

912^{+1}
887$^{±1}$
R 4^{+1}
R 3
524^{+1}
492$^{±1}$
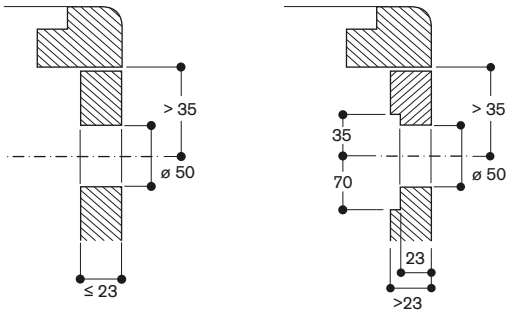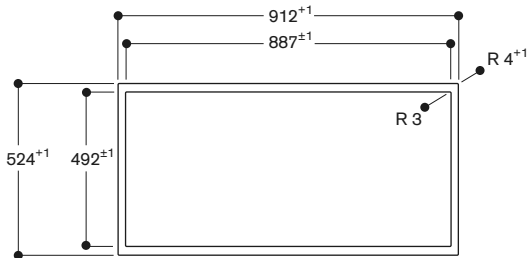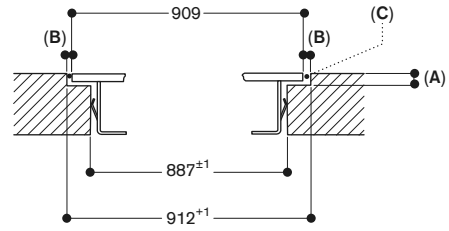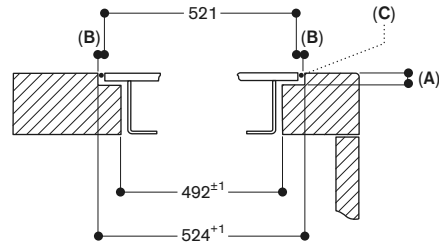
measurements in mm

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 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).
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 345.

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 pages 108 – 112.

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.

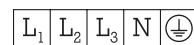Please read the installation details
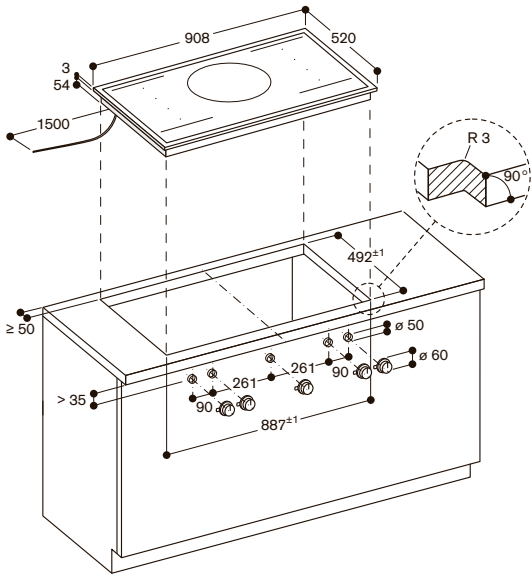regarding air ducting on page 172.

Connection
Total connected load 11.1 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display
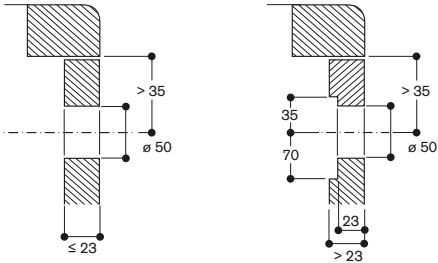off 0.5 W.
Power consumption standby/network
1.9 W.
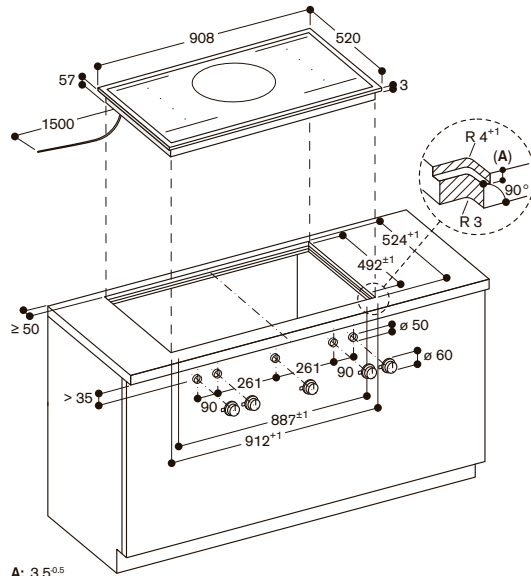Please check the user manual for how
to switch off the WiFi module.

| L | N | ⏚ |

| L₁ | L₂ | L₃ | N | ⏚ |

measurements in mm

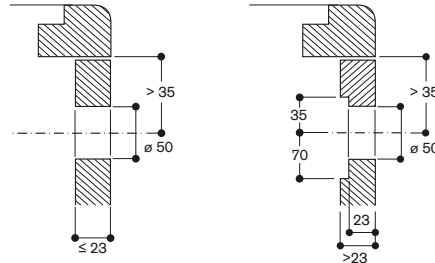**Installation of the control knob; surface mounting**

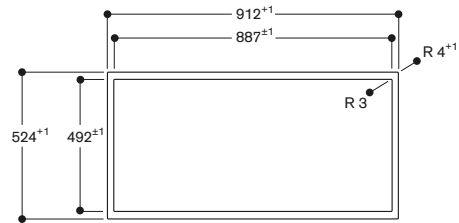measurements in mm

A: 3.5^{-0.5}

measurements in mm
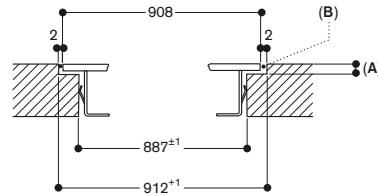
Installation of the control knob; flush installation

measurements in mm

View from above
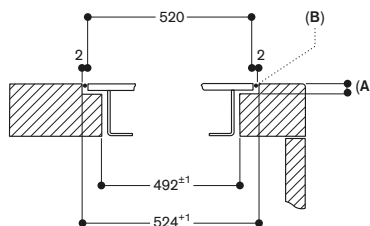
measurements in mm

Longitudinal section

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

measurements in mm

Cross-section

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

measurements in mm

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, ø 15 cm.
GP 900 002
Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.
GP 900 004
Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

Vario flex induction cooktop 400 series
VI 482

– Flex function for combining the
  rectangular cooking areas
– Free positioning of cookware inside
  combined cooking areas with
  automatic extension up to 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
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 345.

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
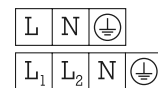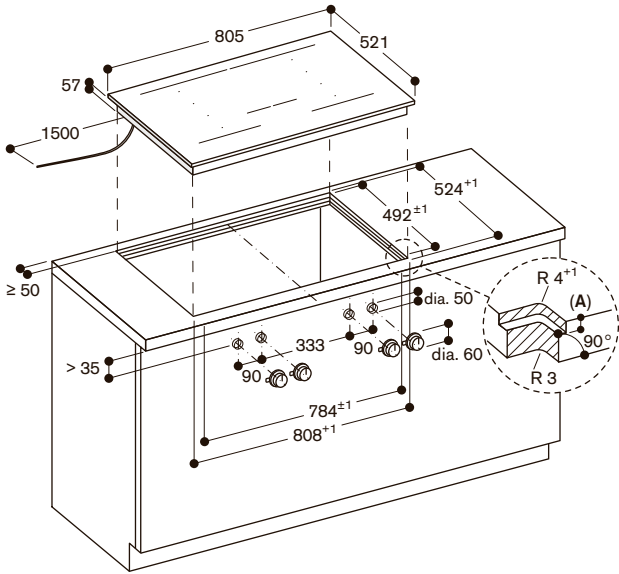the worktop cut-out.

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.
The wok pan WP 400 001 cannot be
used with this appliance.
Appliance can be snapped into the
worktop from above.
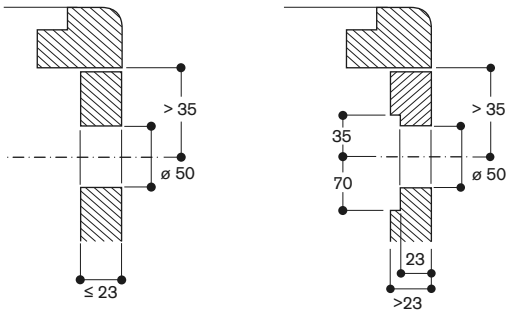Appliance weight: approx. 18 kg.

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
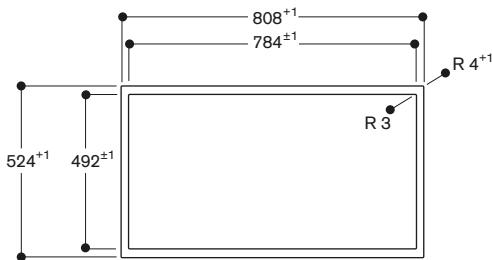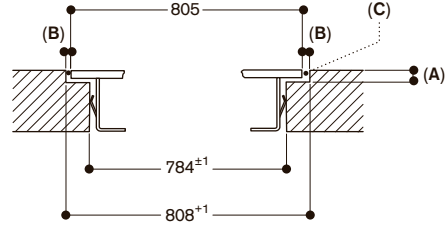to switch off the WiFi module.

L	N	⏚

L_1	L_2	N	⏚

805
521
57
1500
≥ 50
524⁺¹
492⁺¹
> 35
R 4⁺¹
(A)
90°
dia. 50
333
90
dia. 60
90
R 3
784±¹
808⁺¹

A: 6.5⁺⁰·⁵

measurements in mm

Installation of the control knob; flush installation

> 35
ø 50
≤ 23

> 35
35
70
ø 50
23
>23

measurements in mm

View from above

808⁺¹
784±¹
R 4⁺¹
R 3
524⁺¹
492±¹

measurements in mm

Longitudinal section

805
(B)
(C)
(B)
(A)
784±¹
808⁺¹

A: 6.5⁺⁰·⁵
B: 1.5
C: Fill with silicone

measurements in mm

Cross-section

521
(B)
(C)
(B)
(A)
492±¹
524⁺¹

A: 6.5⁺⁰·⁵
B: 1.5
C: Fill with silicone

measurements in mm

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, ø 21 cm.

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

Vario flex induction cooktop 400 series
VI 482

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

Cooking zones
2 flex induction cooking areas 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 345.

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 pages 108 – 112.

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.

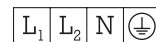Please read the installation details regarding air ducting on page 172.
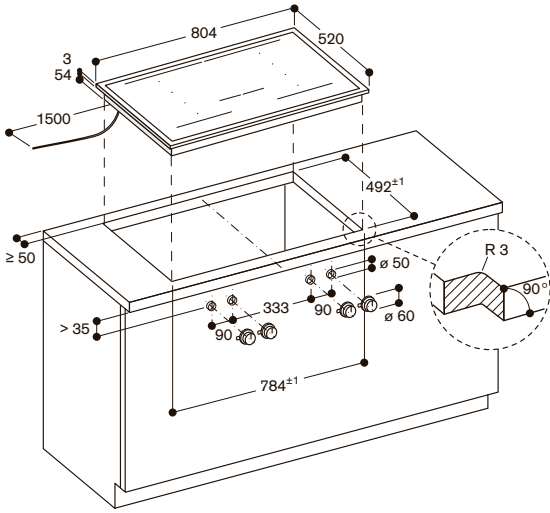
Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
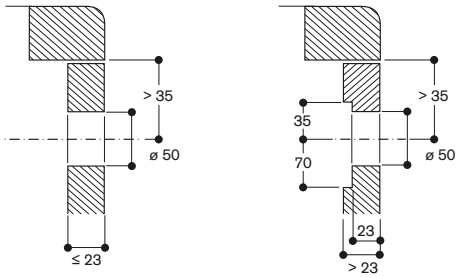Power consumption standby/network 1.7 W.
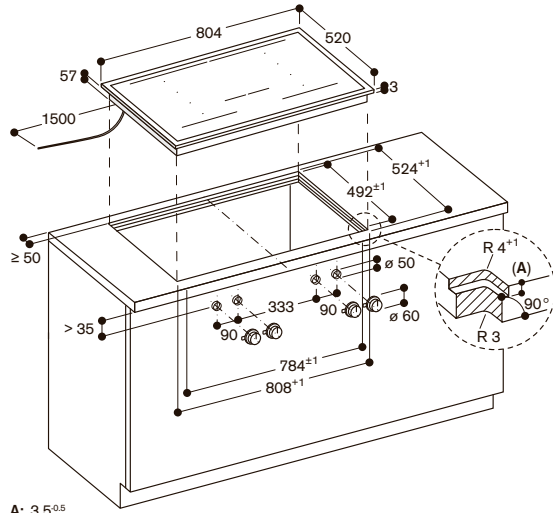Please check the user manual for how to switch off the WiFi module.

804
520
3
54
1500
492±1
≥ 50
ø 50
> 35
333   90   ø 60
90
784±1
R 3
90°

measurements in mm

Installation of the control knob; surface mounting

> 35
ø 50
≤ 23

35
70
> 35
ø 50
23
> 23

measurements in mm

804
520
57
3
1500
524+1
492±1
≥ 50
ø 50
> 35
333   90   ø 60
90
784±1
808+1
R 4+1   (A)
R 3
90°

A: 3.5-0.5

measurements in mm

Installation of the control knob; flush installation

> 35
ø 50
≤ 23

35
70
> 35
ø 50
23
>23

measurements in mm

View from above

808+1
784±1
R 4+1
R 3
524+1   492±1

measurements in mm

Longitudinal section

804   (B)
2   2
(A)
784±1
808+1

A: 3.5-0.5
B: Fill with silicone

measurements in mm

Cross-section

520   (B)
2   2
(A)
492±1
524+1
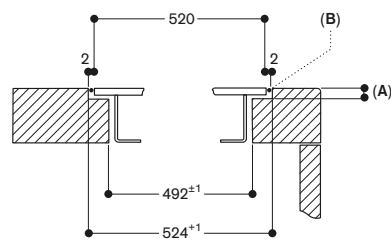
A: 3.5-0.5
B: Fill with silicone

measurements in mm

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, ø 21 cm.
GP 900 004
Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

Vario flex induction cooktop 400 series
VI 462

– Flex function for combining the
  rectangular cooking areas
– Free positioning of cookware inside
  combined cooking areas with
  automatic extension up to 30 cm
  width
– Frying sensor function for
  temperature control in pans
– Easy control of all functions with
  bicoloured display
– Solid stainless steel control knob
– 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 345.

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
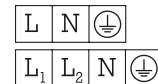tolerances of the combinations and of
the worktop cut-out.

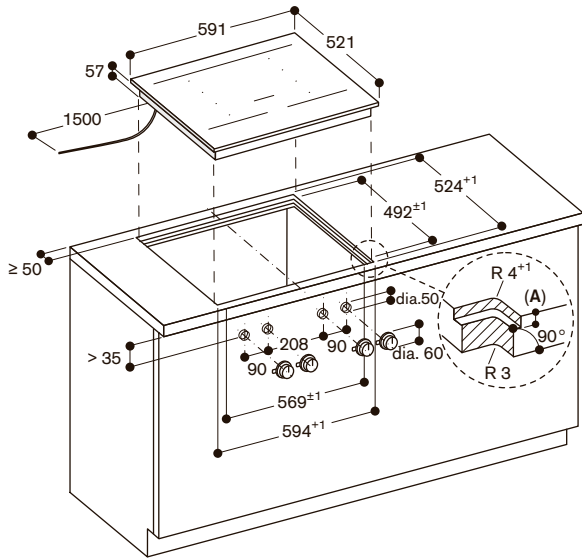Please read additional planning notes
on pages 108 – 112.

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
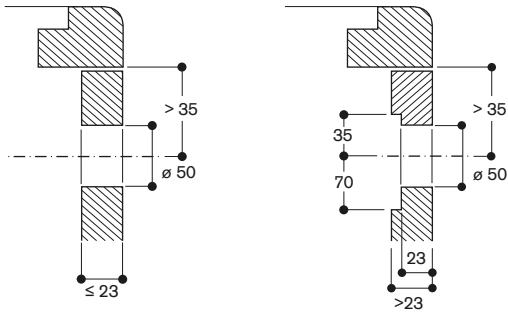regarding air ducting on page 172.

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
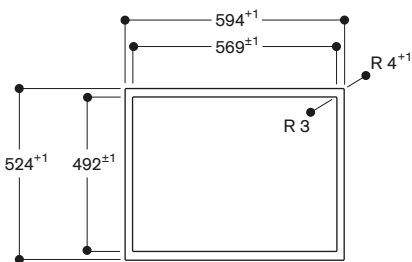to switch off the WiFi module.

591
521
57
1500
524^{+1}
492$^{±1}$
R 4^{+1}
(A)
dia.50
90°
208
90
dia. 60
90
R 3
569$^{±1}$
594^{+1}
≥ 50
> 35

A: 6.5$^{+0.5}$

measurements in mm

Installation of the control knob; flush installation

> 35
ø 50
≤ 23

> 35
35
70
ø 50
23
>23

measurements in mm

View from above

594^{+1}
569$^{±1}$
R 4^{+1}
R 3
524^{+1}
492$^{±1}$

measurements in mm

Longitudinal section

591
(B)
(D)
(B)
(A)
569$^{±1}$
(C)
(C)
596$^{±1}$

A: 6.5$^{+0.5}$
B: 2.5
C: 13.5
D: Fill with silicone

measurements in mm

Cross-section

521
(C)
(B)
(B)
(A)
492$^{±1}$
524^{+1}
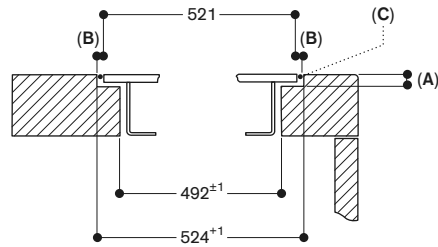
A: 6.5$^{+0.5}$
B: 1.5
C: Fill with silicone

measurements in mm

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, ø 15 cm.
GP 900 002
Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.
GP 900 004
Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

Vario flex induction cooktop 400 series
VI 462

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

Cooking zones
2 flex induction cooking areas 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 345.

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.
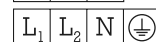
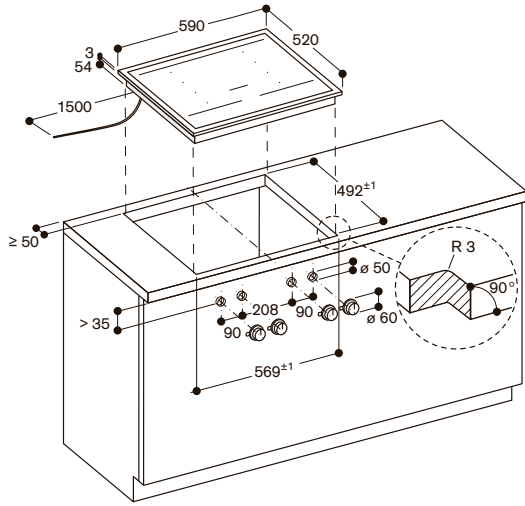Please read additional planning notes on pages 108 – 112.

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 172.
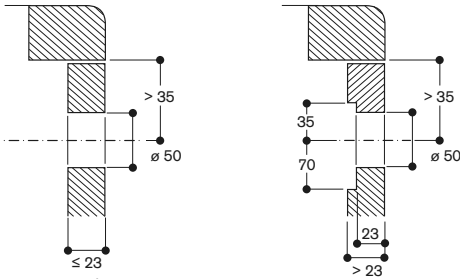
Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 1.7 W.
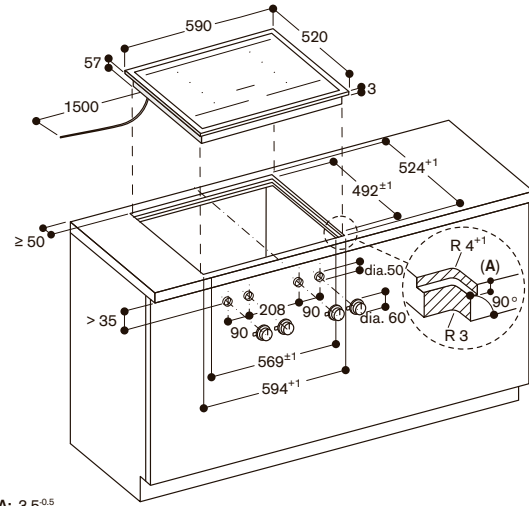Please check the user manual for how to switch off the WiFi module.

L	N	⊕

L₁	L₂	N	⊕

measurements in mm

Installation of the control knob; surface mounting

> 35
35
70
ø 50
> 35
ø 50
23
≤ 23
> 23

measurements in mm

A: 3.5$^{-0.5}$

measurements in mm

Installation of the control knob; flush installation

> 35
35
70
ø 50
> 35
ø 50
23
≤ 23
>23

measurements in mm

View from above

594^{+1}
569$^{±1}$
R 4^{+1}
524^{+1}
492$^{±1}$
R 3

measurements in mm

Longitudinal section

590
(B)
2
2
(A)
569$^{±1}$
594^{+1}

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

measurements in mm

Cross-section

520
(B)
2
2
(A)
492$^{±1}$
524^{+1}

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

measurements in mm

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, ø 21 cm.

Vario flex induction cooktop 400 series
VI 422

– Flex function for combining the
  rectangular cooking areas
– Free positioning of cookware inside
  combined cooking areas
– Frying sensor function for
  temperature control in pans
– Easy control of all functions with
  bicoloured display
– Solid stainless steel control knob
– 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 345.

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 172.

Please read additional planning notes
on pages 108 – 112.

Connection
Total connected load 3.7 kW.
Connecting cable 1.5 m without plug.
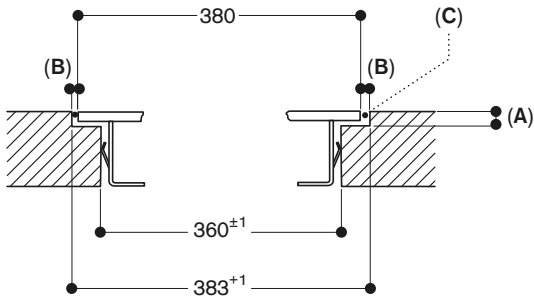Power consumption standby/
display off 0.5 W.
Power consumption standby/
network 1.4 W.
Please check the user manual for how
to switch off the WiFi module.
Can be combined perfectly with other
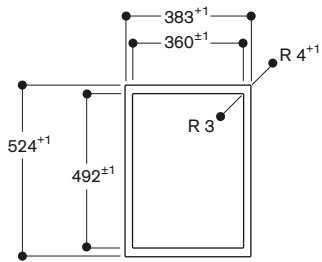Vario appliances of the 400 series.

| L | N | ⏚ |

Longitudinal section

380

(C)

(B)   (B)

(A)

360$^{\pm1}$

383^{+1}

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

measurements in mm

View from above

383^{+1}
360$^{\pm1}$
R 4^{+1}

R 3

524^{+1}

492$^{\pm1}$

measurements in mm

Installation of the control knob; flush installation

> 35

ø 50

≤ 23

35

70

> 35

ø 50

23

>23

measurements in mm

View from above

383^{+1}
360$^{\pm1}$
R 4^{+1}

R 3

524^{+1}

492$^{\pm1}$

Cross-section

521

(B)   (B)   (C)

(A)

492$^{\pm1}$

524^{+1}

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

measurements in mm

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, ⌀ 15 cm.
GP 900 002
Stainless steel frying sensor pan
Non-stick coating, ⌀ 19 cm.
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, ⌀ 21 cm.

Vario flex induction cooktop 400 series
VI 422

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

Cooking zones
2 flex induction cooking areas 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 345.

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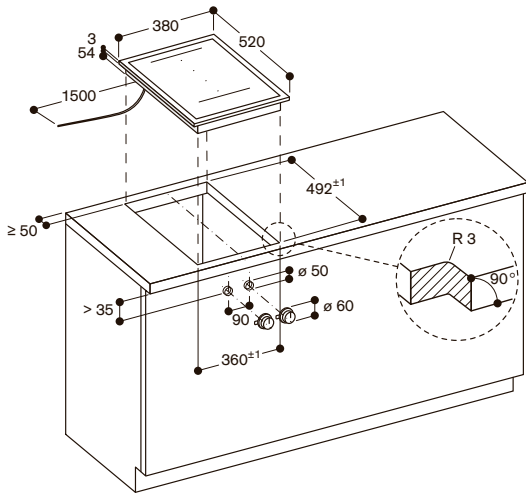
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Appliance can be snapped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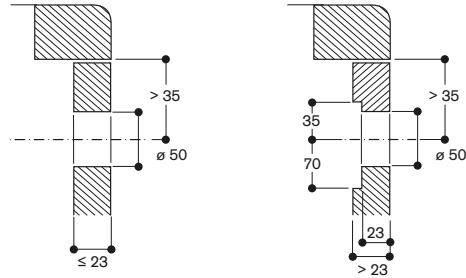Appliance weight: approx. 10 kg.

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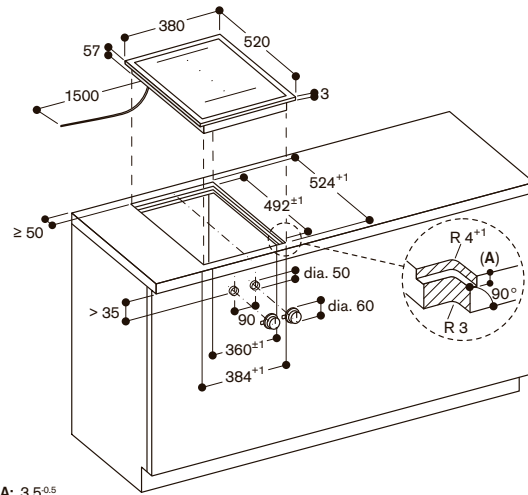Please check the user manual for how to switch off the WiFi module.

| L | N | ⏚ |

measurements in mm

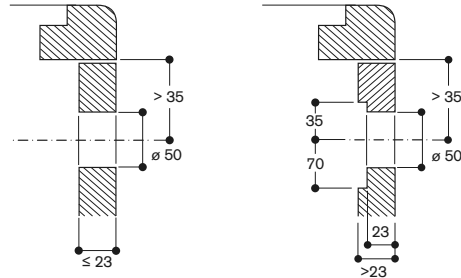**Installation of the control knob; surface mounting**
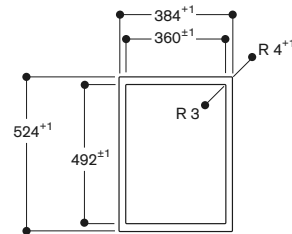

measurements in mm

Installation of the control knob; flush installation

measurements in mm
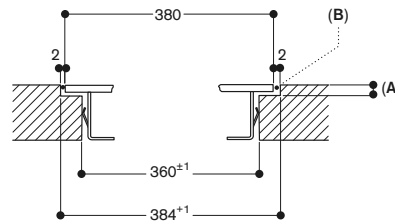
View from above
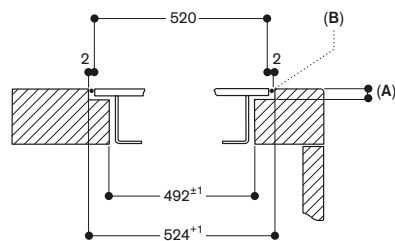

measurements in mm

Longitudinal section

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

measurements in mm

Cross-section

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

measurements in mm

A: 3.5$^{-0.5}$

measurements in mm

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, 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.

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

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

Features
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
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 345.

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.
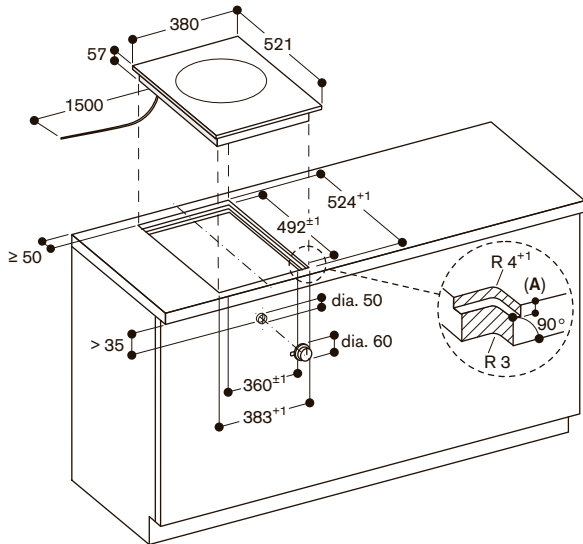Appliance weight: approx. 9 kg.

Please read the installation details
regarding air ducting on page 172.

Please read additional planning notes
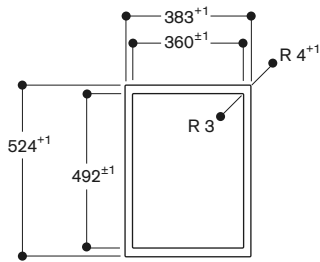on pages 108 – 112.

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.
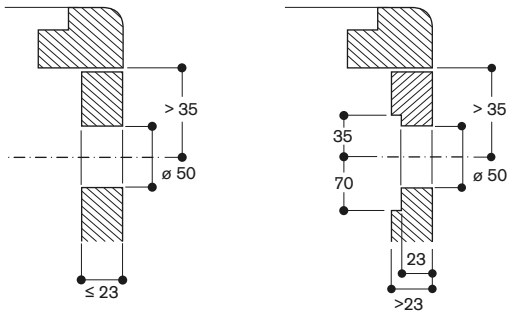Can be combined perfectly with other
Vario appliances of the 400 series.

$$\boxed{L}\ \boxed{N}\ \boxed{\oplus}$$

380
521
57
1500
≥ 50
524⁺¹
492^{±1}
R 4⁺¹
(A)
dia. 50
90°
> 35
dia. 60
R 3
360^{±1}
383⁺¹

A: 6.5$^{+0.5}$

measurements in mm

View from above

383⁺¹
360^{±1}
R 4⁺¹
524⁺¹
R 3
492^{±1}

measurements in mm

Installation of the control knob; flush installation

> 35
ø 50
≤ 23

35
70
> 35
ø 50
23
>23

measurements in mm

Longitudinal section

380
(C)
(B)
(B)
(A)
360^{±1}
383⁺¹

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

measurements in mm

Cross-section

521
(C)
(B)
(B)
(A)
492^{±1}
524⁺¹

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

measurements in mm

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

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

Features
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
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 345.

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 pages 108 – 112.

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 172.

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.

| L | N | ⏚ |

measurements in mm

Installation of the control knob; surface mounting

> 35

35

70

ø 50

> 35

ø 50

23

≤ 23

> 23

measurements in mm

A: 3.5$^{-0.5}$

measurements in mm

Installation of the control knob; flush installation

> 35

35

70

ø 50

> 35
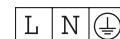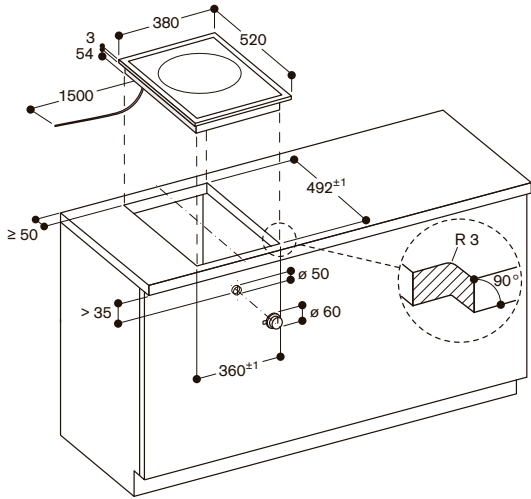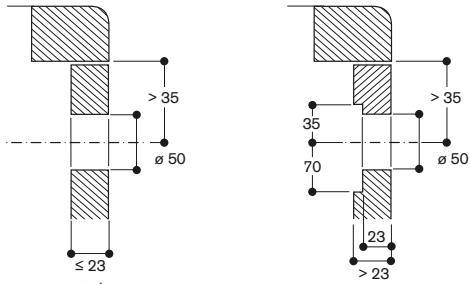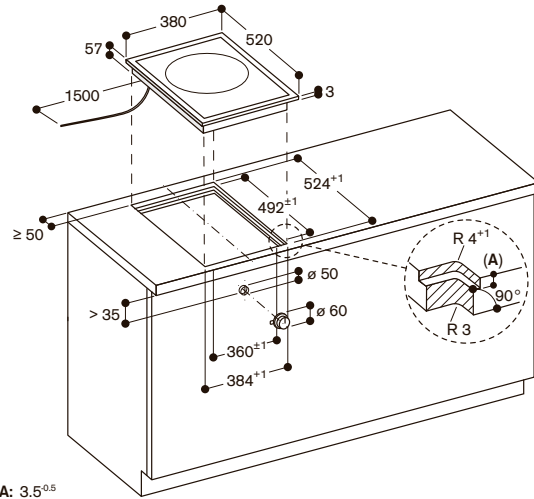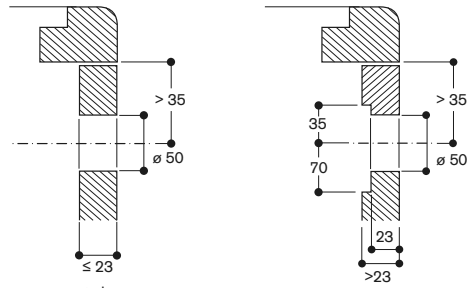
ø 50

23

≤ 23

>23

measurements in mm

View from above

384^{+1}

360$^{±1}$

R 4^{+1}

524^{+1}

492$^{±1}$

R 3

measurements in mm

Longitudinal section

380

(B)

2

2

(A)

360$^{±1}$

384^{+1}

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

measurements in mm

Cross-section

520

(B)

2

2

(A)

492$^{±1}$

524^{+1}

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

measurements in mm

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

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

Included in the price
1   wok attachment ring

Installation accessories
VA 420 004
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 kW
– Full electronic power level
  regulation on 12 levels
– Precise and reproducible flame size
– Automatic fast ignition, electronic
  flame monitoring with automatic
  re-ignition
– Simmer function for cooking on a
  very low output level
– Solid smooth-surface cast iron pan
  supports
– Solid stainless steel control knob
– Precision crafted 3 mm stainless
  steel
– For surface mounting with a visible
  edge or for flush mounting
– Can be combined perfectly with
  other Vario appliances of the
  400 series

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

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

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

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

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

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

If 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 pages 108 – 112.

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.
The minimum distance between the
cooktop surface and a cabinet above,
out of combustible material, needs to
be 76 cm.
The minimum distance to a ventilation
above is shown at the planning hints
for the individual ventilation product.
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; surface mounting

measurements in mm

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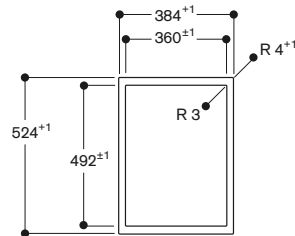6.5$^{+0.5}$ in combinations with frameless induction cooktops

measurements in mm

Installation of the control knob; flush installation
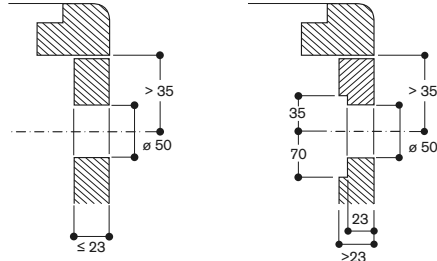
measurements in mm

View from above
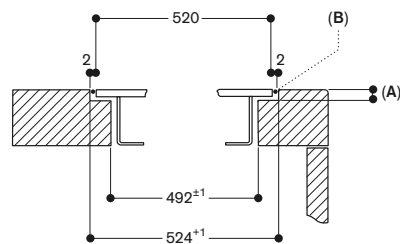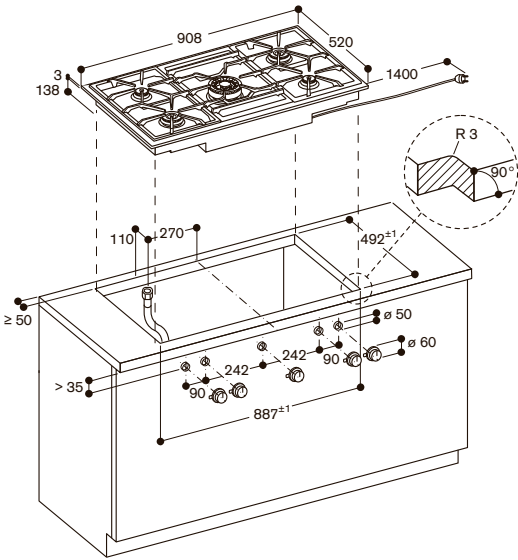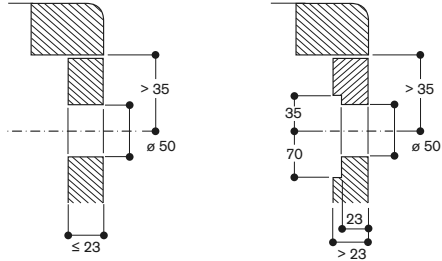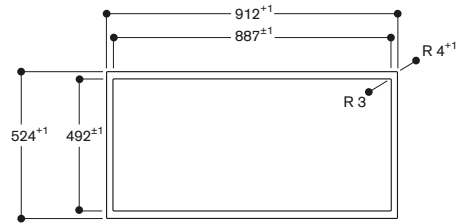
measurements in mm

Longitudinal section

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

measurements in mm

Cross-section

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

measurements in mm

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 knob
– Precision crafted 3 mm stainless
  steel
– For surface mounting with a visible
  edge or for flush mounting
– Can be combined perfectly with
  other Vario appliances of the
  400 series

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

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

Handling
Co ntr ol knobs with illuminated ring,
cooking zone and output level markings.
On e-h anded operation.
Fu ll 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 pages 108 – 112.

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.
The minimum distance between the
cooktop surface and a cabinet above,
out of combustible material, needs to
be 70 cm.
The minimum distance to a ventilation
above is shown at the planning hints
for the individual ventilation product.
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
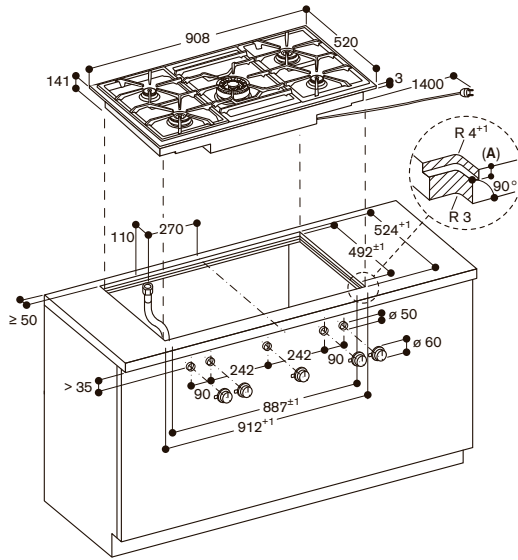15.0/15.0 W.
Connecting cable 1.4 m with plug.

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

measurements in mm

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

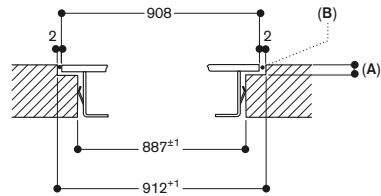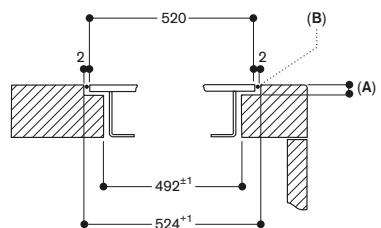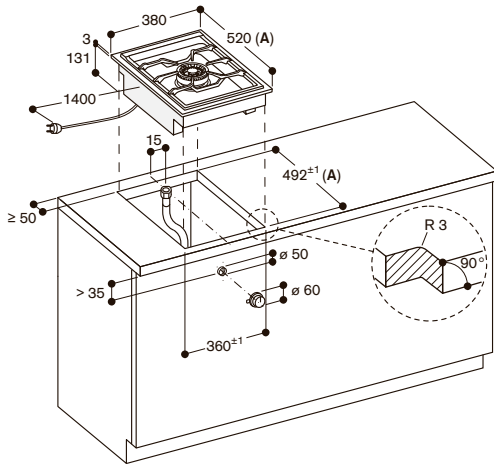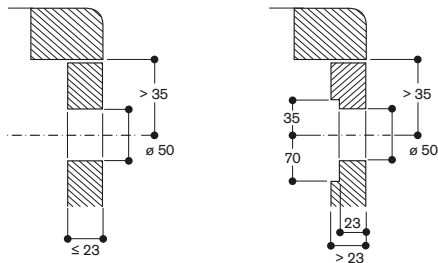Measurements in mm

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

Cross-section

A: 3.5$^{-0.5}$
6.5$^{+0.5}$ 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.

measurements in mm

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 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 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.

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.
The minimum distance between the
cooktop surface and a cabinet above,
out of combustible material, needs to
be 70 cm.
The minimum distance to a ventilation
above is shown at the planning hints
for the individual ventilation product.
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.
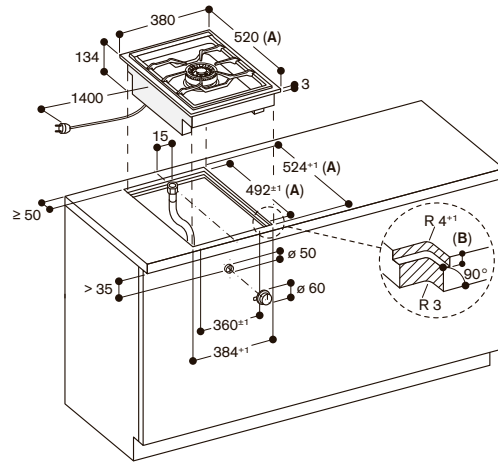Connecting cable 1.4 m with plug.
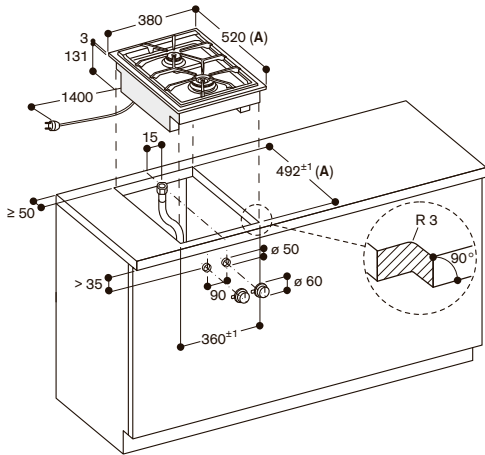
A: When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)

measurements in mm

Installation of the control knob; surface mounting
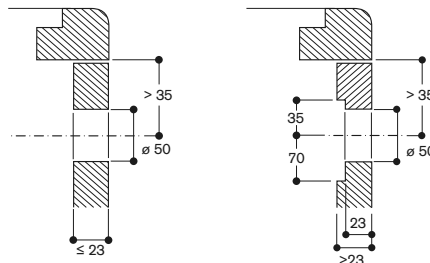

measurements in mm

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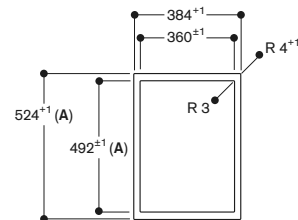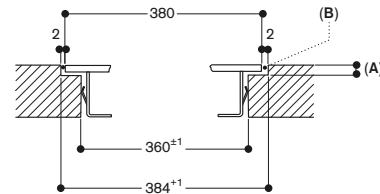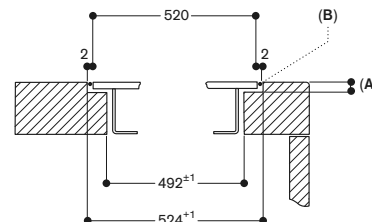$6.5^{+0.5}$ in combinations with frameless induction cooktops

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

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

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

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

measurements in mm

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

Cooking zones
Usable area W 31 x D 44 cm.

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

Features
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 pages 108 – 112.

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.

L	N	⏚

380
3
115 (B)
520 (A)
1500
492±1 (A)
≥ 50
R 3
dia. 50
90°
> 35
90
dia. 60
360±1
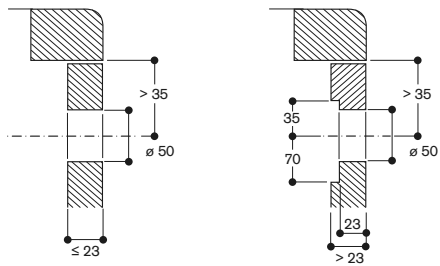
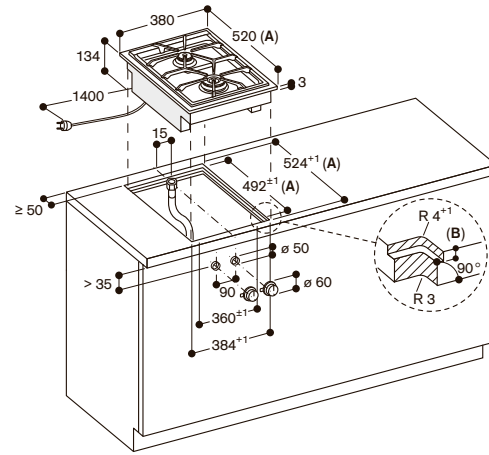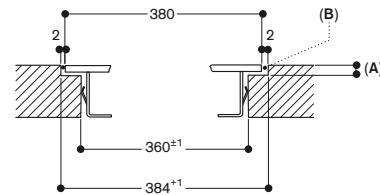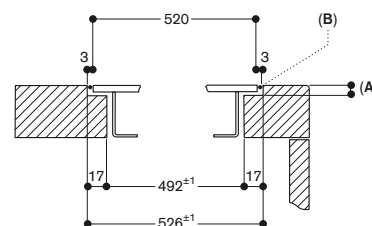**A:** When installing with appliance cover, take the deeper cut-out into consideration (observe separate planning notes)
B: 130 mm in the area of the cable clamp (left, on the rear side)

measurements in mm

Installation of the control knob; surface mounting

> 35
> 35
35
> 35
ø 50
70
ø 50
23
≤ 23
> 23

measurements in mm

380
118 (B)
520 (A)
1500
3
524±1 (A)
492±1 (A)
≥ 50
R 4±1
(C)
ø 50
90°
> 35
90
ø 60
R 3
360±1
384±1

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$^{-0.5}$
6.5$^{+0.5}$ in combinations with frameless induction cooktops

measurements in mm

Installation of the control knob; flush installation

> 35
> 35
35
> 35
ø 50
70
ø 50
23
≤ 23
>23

measurements in mm

View from above

384^{+1}
360±1
R 4^{+1}
524^{+1} (A)
R 3
492±1 (A)

measurements in mm

Longitudinal section

380
(B)
2
2
(A)
360±1
384^{+1}

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

measurements in mm

Cross-section

520
(B)
2
2
(A)
492±1
524^{+1}

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

measurements in mm

VR 414 111
Stainless steel
Width 38 cm

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

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 simultane-
  ous 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.

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 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
the worktop cut-out.

Please read additional planning notes
on pages 108 – 112.

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.
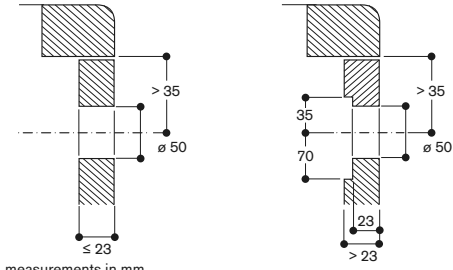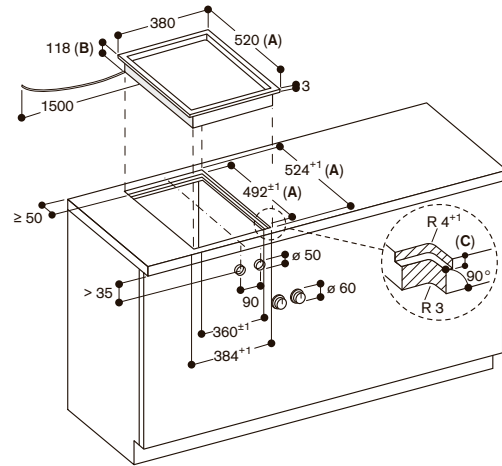Connecting cable 1.5 m without plug.

L	N	⏚

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

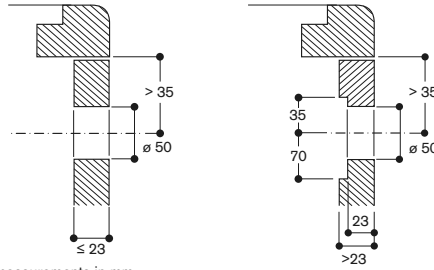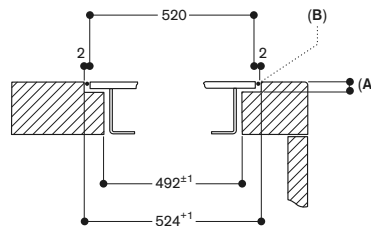**Installation of the control knob; surface mounting**

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: $3.5^{-0.5}$
$6.5^{+0.5}$ 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

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

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

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

measurements in mm

VL 414 112
stainless steel
Width 15.5 cm
Air extraction / Air recirculation
Motorless

A+ *

Installation accessories
AD 410 040
Flexibel connecting piece for VL 200
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 VL 414 next to
gas appliance.

Installation accessories for air ducting
you will find at the pages 245 – 251.

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 knob
– Highly efficient, low noise
  ventilation system especially with
  remote fan unit AR 410 110
– 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 345.

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: 80 cm except with CX482.
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 AA 414 010 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,
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
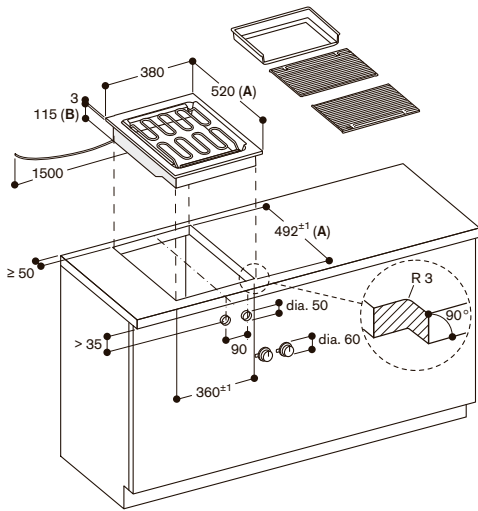the worktop cut-out.

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

Please read additional planning notes
on page 192 – 193.

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

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

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; surface mounting
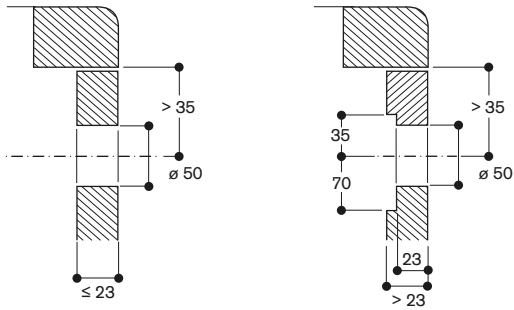
measurements in mm

Installation of the control knob; flush installation

measurements in mm

Installation accessories

AD 410 040 : Flexibel connecting piece, DN 150 flat

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

measurements in mm

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

A ▶ *

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 245 – 251.

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 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-vent-
ed 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 186 – 188

Connection
Total connected load 65/65 W
Connecting cable 1.7 m with plug.
Network cable 1.2 m.
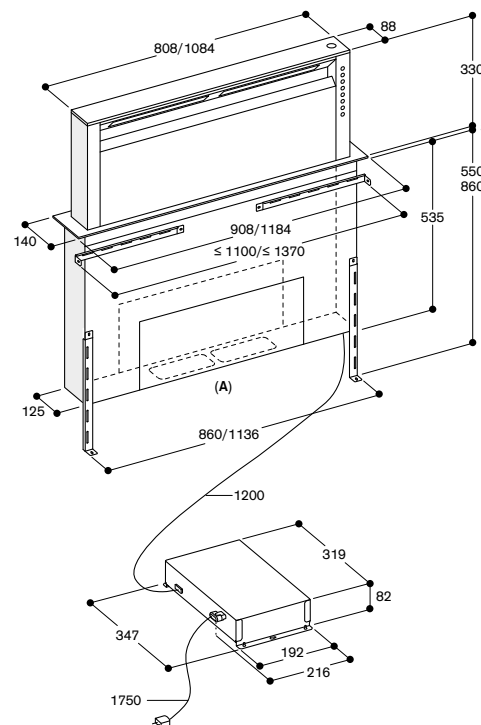
A: Flexible connection of the hood at the front, the back, or at the bottom

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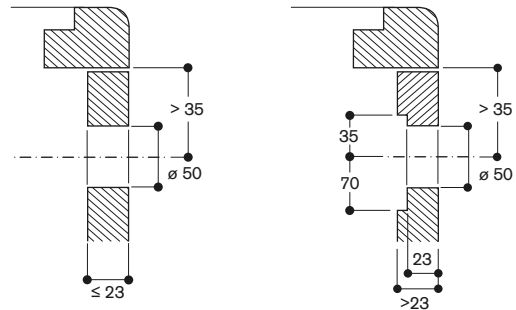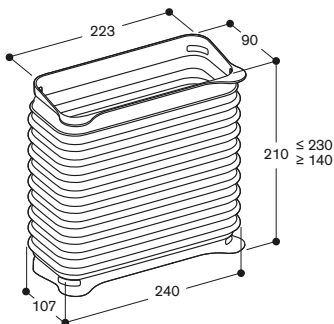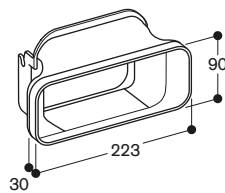
*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

Measurements in mm

A: 3.5$^{-0.5}$ mm

Measurements in mm

View from above
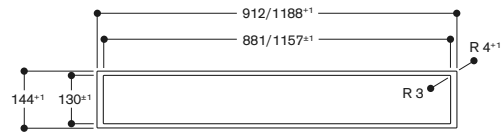
Measurements in mm

Longitudinal section
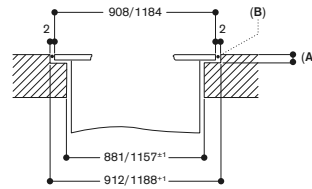
A: 3.5$^{-0.5}$ mm
B: Fill with silicone

Measurements in mm

Cross section
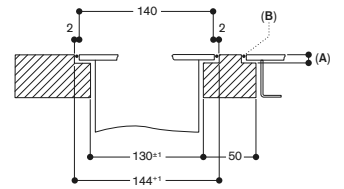
A: 3.5$^{-0.5}$ mm
B: Fill with silicone

Measurements in mm

AD 754 049

Measurements in mm

AD 854 050
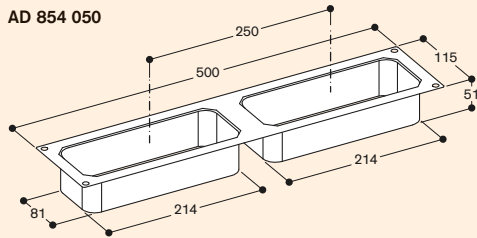
Measurements in mm

AD 704 050
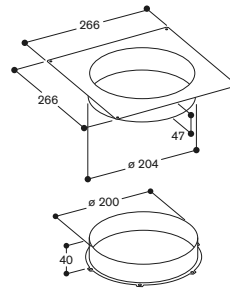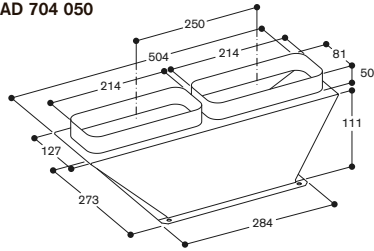
Measurements in mm

AA 409 401/431 furniture support

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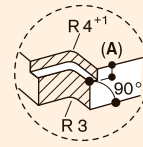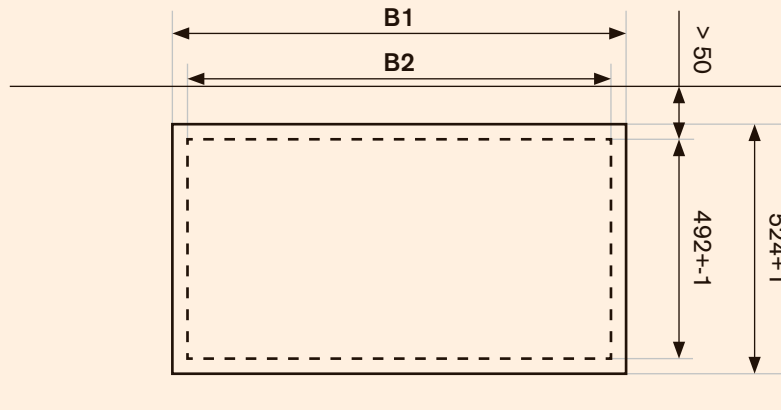
For dimension A:
3,5 – 0,5 in combinations with only framed appliances
6,5 +0,5 in combinations with at least one frameless induction cooktops

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

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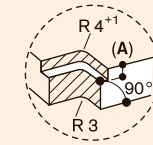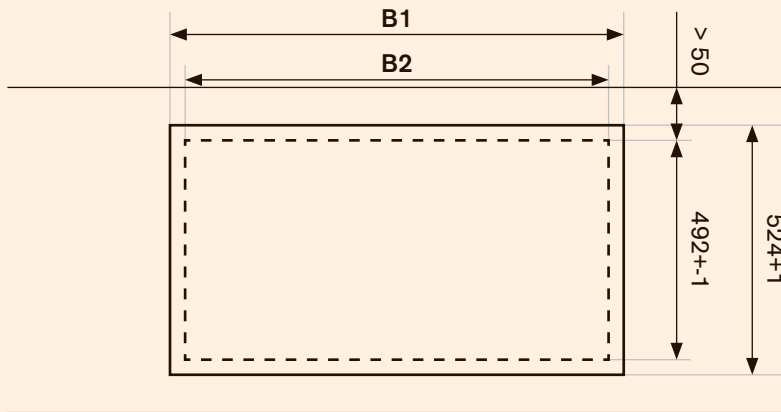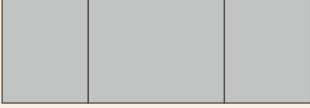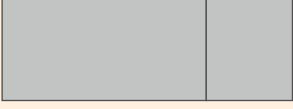
For dimension A:
3,5 – 0,5 in combinations with only framed appliances
6,5 +0,5 in combinations with at least one frameless induction cooktops

Cooktops	Appliances size [mm]	Dimension B1 [mm]	Dimension B2 [mm]	# of VA420004
	380 / 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
	380 / 155 / 805 / 155 / 380	1887 +1	1869 +-1	4

Recommended position for gas wok and grill

Sample combinations without VL 414 ventilation element for surface mounting.
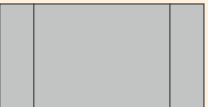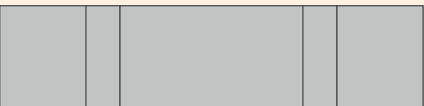
Cut-out dimensions for appliance combinations in the 400 series for Surface mounting. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below
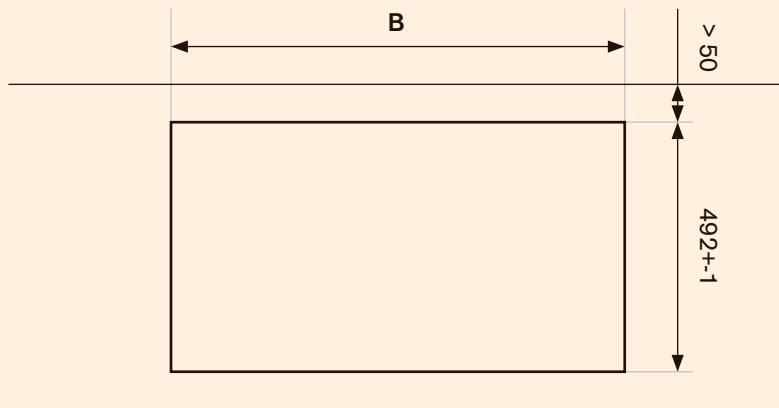
Cooktops	Appliances size [mm]	Dimension B [mm]	# of VA420010
	380 / 380	743 +-1	1
	380 / 380 / 380	1126 +-1	2
	380 / 380 / 380 / 380	1509 +-1	3
	590 / 380	953 +-1	1
	380 / 590 / 380	1336 +-1	2
	804 / 380	1167 +-1	1
	908 / 380	1271 +-1	1

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
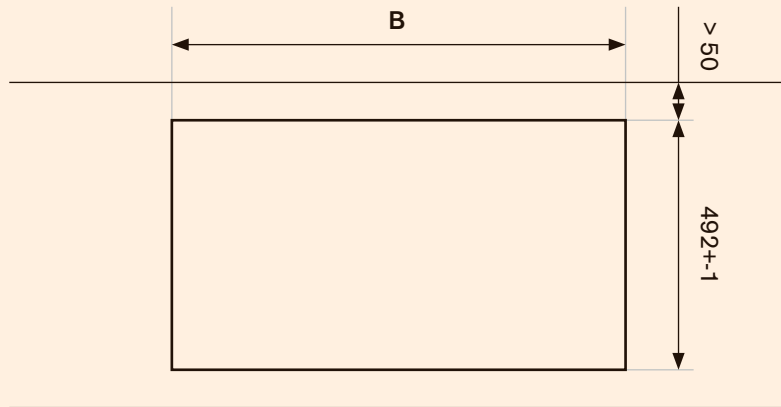
Cooktops	Appliances size [mm]	Dimension B [mm]	# of VA420010
	380 / 155 / 380	901 +-1	2
	380 / 155 / 380 /155	1059 +-1	3
	380 / 155 / 380 / 155 / 380	1442 +-1	4
	380 / 155 / 380 / 155 / 380 / 155 / 380	1983 +-1	6
	380 / 155 / 380 / 380 / 155 / 380	1825 +-1	5
	155 / 590 / 155	886 +-1	2
	155 / 590 / 155 / 380	1269 +-1	3
	380 / 155 / 590 / 155 / 380	1652 +-1	4
	380 / 155 / 804 / 155 / 380	1866	4

Recommended position for gas wok and grill

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.
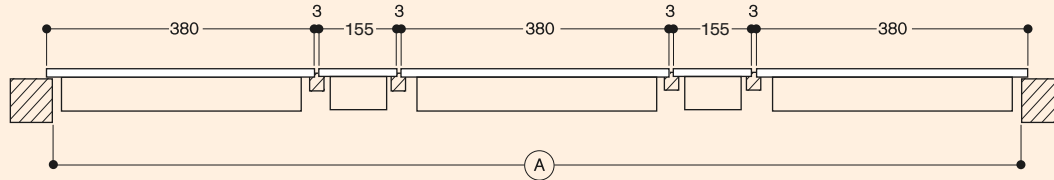
		Example		Your combination	
Total width of all appliances	in mm	(3x 380) + (2x 155)	1.450	....	
+ Number of connection strips	x 3 mm	4 x 3	+ 12	....	
– Lateral appliance projection	(10 mm / side)	20	– 20		– 20
(A) Total width of the cut-out	(in mm)		1.442 +/– 1	....	+/– 1

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.
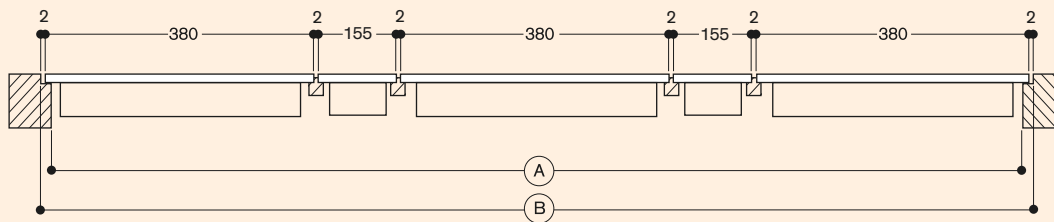
		Example		Your combination	
Total width of all appliances	in mm	(3x 380) + (2x 155)	1.450	....	
+ Number of connection strips	x 2 mm	4 x 2	+ 8	....	
– Lateral appliance projection	(7 mm / side)	14	– 14		– 14
(A) Total width of the cut-out	(in mm)		1.444 +/– 1	....	+/– 1
+ Lateral appliance projection	(7 mm / side)	14	+ 14		+ 14
+ Silicone joint (2 mm circumference)		2 x 2	+ 4		+ 4
(B) Total width with groove	(in mm)		1.462 + 1	....	0/+ 1

VI 262

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 172.

Please read additional planning notes on page 122 – 123.

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

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, 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.

measurements in mm

VI 242

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 172.

Please read additional planning notes on page 122 – 123.

Connection
Total connected load 3.7 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.

measurements in mm

VI 232 121
Black control panel
Width 28 cm

Included in the price
1   glass scraper

Installation accessories
VV 200 010
Stainless steel connection strip for
combination with other Vario
appliances of the 200 series
VV 200 020
Black connection strip for combination
with other Vario appliances of the
200 series

Special accessories
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.
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 172.

Please read additional planning notes
on page 122 – 123.

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

L N ⊕

measurements in mm

VG 264 120F

Black control panel
Width 60 cm
Liquid gas 28 – 37 mbar

VG 264 220

Black control panel
Width 60 cm
Natural gas 20 mbar

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series

---

Vario gas cooktop 200 series
VG 264

– Can be combined with the cooktops of the Vario 200 series to a harmonic unity
– Control panel for comfortable and secure operation
– Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
– Solid smooth-surface cast pan supports for easy and safe positioning of cookware
– Up to 9.8 KW on 4 burners

Cooking zones
2 high output burner (560 W - 3000 W), suitable for pots up to max. ø 22 cm.
2 standard burners (380 W – 1900 W), suitable for pots up to max. ø 20 cm.

Handling
Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.

Features
Two-part cast iron pan support with continuous pot surface.
Enamelled burner cover.

Safety
Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

Planning notes
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.
The minimum distance between the cooktop surface and a cabinet above, out of combustible material, needs to be 65 cm.
The minimum distance to a ventilation above is shown at the planning hints for the individual ventilation product.
Appliance weight: approx. 15 kg.

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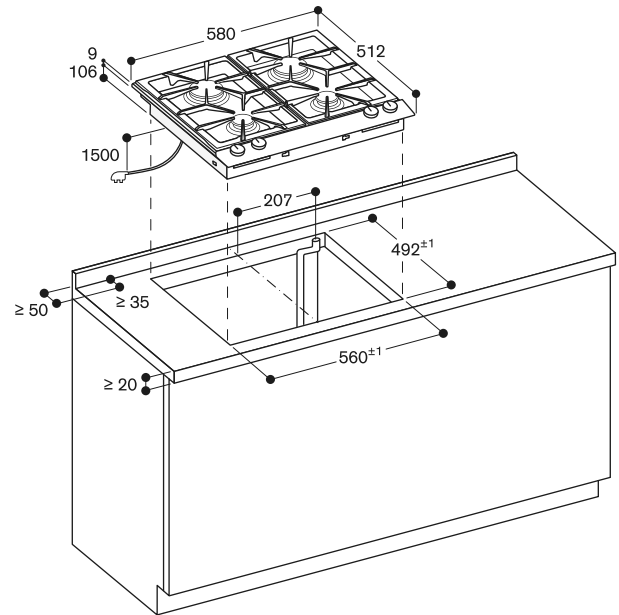
Minimum distance from the appliance cut-out to the side wall 150 mm.

measurements in mm

Gas connection
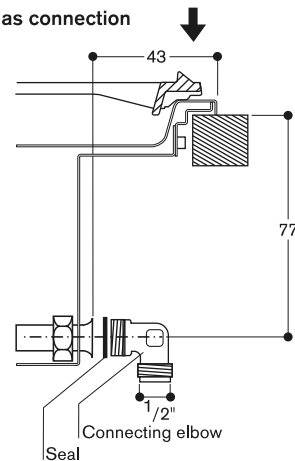
VG 231 120F
Black control panel
Width 28 cm
Liquid gas 28 – 37 mbar
Wok burner with up to 5.8 kW

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
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.
The minimum distance between the
cooktop surface and a cabinet above,
out of combustible material, needs to
be 65 cm.
The minimum distance to a ventilation
above is shown at the planning hints
for the individual ventilation product.
Appliance weight: approx. 11 kg.

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.

measurements in mm

Gas connection

VG 232 120F
Black control panel
Width 28 cm
Liquid gas 28 – 37 mbar

VG 232 220
Black control panel
Width 28 cm
Natural gas 20 mbar

Installation accessories
VV 200 010
Stainless steel connection strip for
combination with other Vario
appliances of the 200 series

VV 200 020
Black connection strip for combination
with other Vario appliances of the
200 series

Special accessories
VD 200 020
Black appliance cover

Vario gas cooktop 200 series
VG 232

– Can be combined with the
  cooktops of the Vario 200 series to
  a harmonic unity
– Control panel for comfortable and
  secure operation
– Mechanical power level regulation
  for 9 power levels, with exact setting
  and reproduction of flame size
– Solid smooth-surface cast pan
  supports for easy and safe
  positioning of cookware

Cooking zones
1 high output burner (560 W - 3000 W),
suitable for pots up to max. ⌀ 22 cm.
1 standard burner (380 W – 1900 W),
suitable for pots up to max. ⌀ 20 cm.

Handling
Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.

Features
Cast pan support with continuous pot
surface.
Enamelled burner cover.

Safety
Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

Planning notes
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.
The minimum distance between the
cooktop surface and a cabinet above,
out of combustible material, needs to
be 65 cm.
The minimum distance to a ventilation
above is shown at the planning hints
for the individual ventilation product.
Appliance weight: approx. 9 kg.

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.

measurements in mm

Gas connection

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 122 – 123.

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

| L | N | ⏚ |
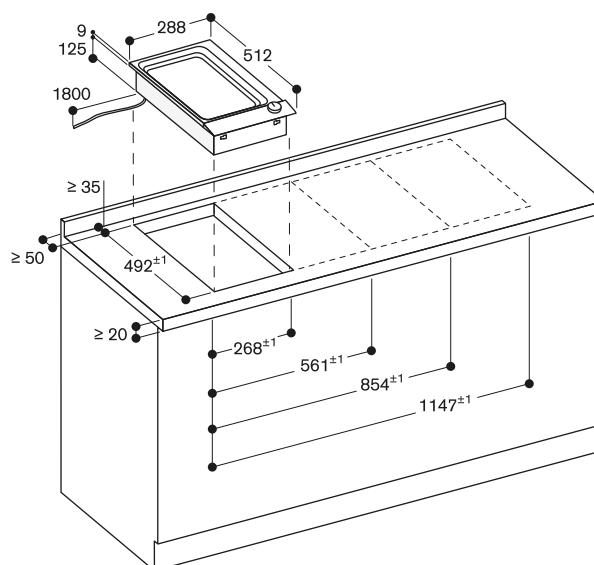
measurements in mm

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. ⌀ 22 cm.
1 standard burner (380 W – 1900 W), suitable for pots up to max. ⌀ 20 cm.

Handling
Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.

Features
Cast pan support with continuous pot surface.
Enamelled burner cover.

Safety
Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

Planning notes
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.

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.

measurements in mm

Gas connection

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

A ▸ *

Installation accessories
AD 410 040
Flexibel connecting piece for VL 200
DN 150 flat
AD 851 041
Connecting piece VL 200 for extension
with flat duct DN 150 for extra deep
worktop
VV 200 010
Stainless steel connection strip for
combination with other Vario
appliances of the 200 series
VV 200 020
Black connection strip for combination
with other Vario appliances of the
200 series

Special accessories
LS 041 001
Ventilation moulding for VL 200 next to
gas appliance
Stainless steel

Installation accessories for air ducting
you will find at the pages 245 – 251.

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 -.
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: 80 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.

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

Please read additional planning notes
on page 226 – 228.

Connection
Connecting cable 1.7 m between VL
and remote fan unit.
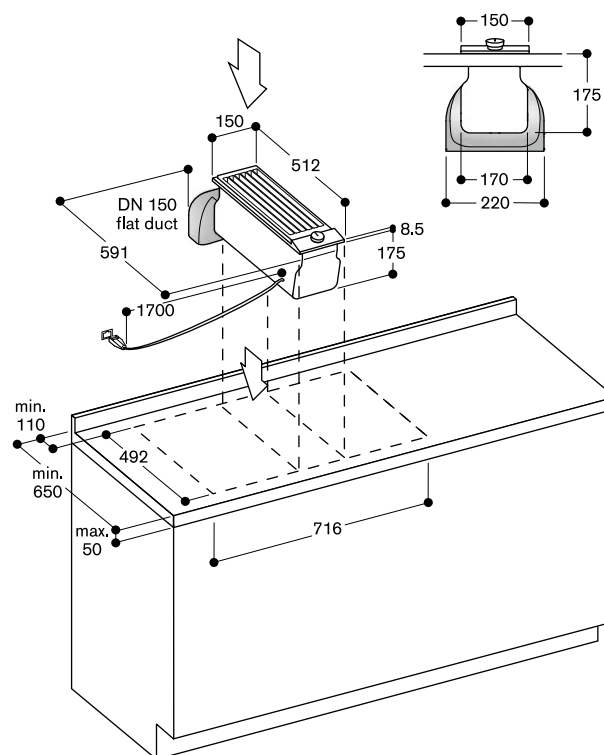
AD 410 040: Flexibel connecting piece for VL, DN 150 flat
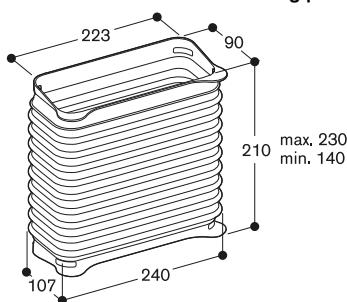
**AD 851 041: Connecting piece VL for extension with
flat duct DN 150 for extra deep worktop**
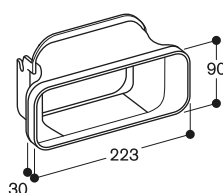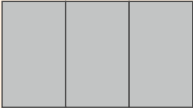
*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.

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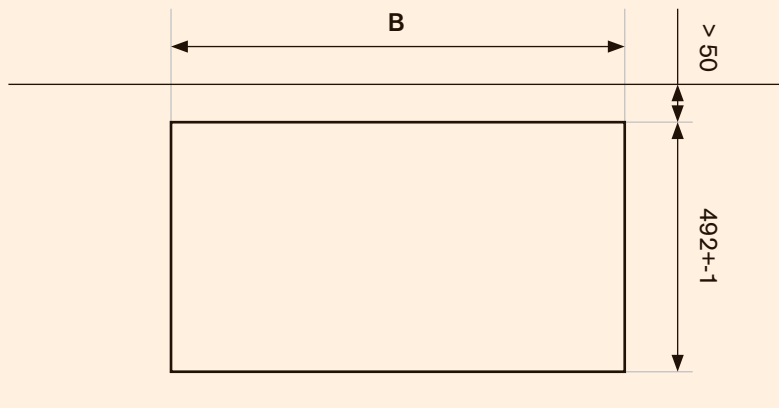
Cooktops	Appliances size [mm]	Dimension B [mm]	# of VV200010 / VV200030
	288	561 +-1	1
	288	854 +-1	2
	288	1147 +-1	3
	380 / 288	653 +-1	1
	580	853 +-1	1

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.

B

> 50

492 +-1
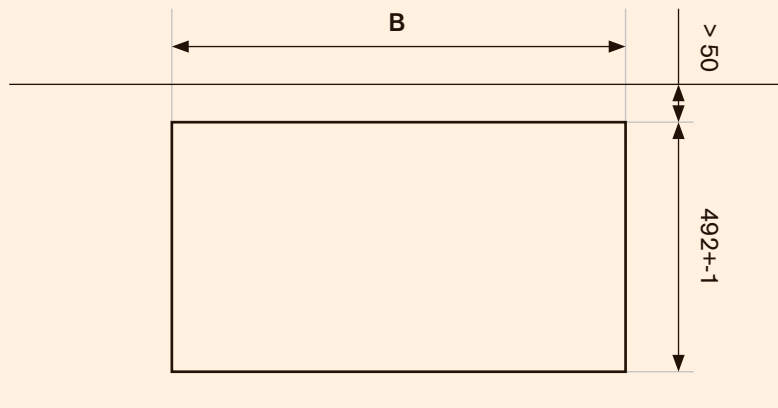
Cooktops	Appliances size [mm]	Dimension B [mm]	# of VV200010 / VV200030
	288 / 150	716 +-1	2
	380 / 150 / 380	900 +-1	3
	288 / 150 / 150	871 +-1	3
	288 / 150 / 150	1164 +-1	4
	288 / 150 / 150	1457 +-1	5
	380 / 150 / 288	808 +-1	3
	150 / 580 / 150	870 +-1	2
	288 / 150 / 580 / 150	1163 +-1	3

Recommended position for gas wok and grill

Accessories and special accessories for Vario cooktops 400 series

LV 030 000
Lava stone for refilling

VA 440 010
Stainless steel appliance cover with
mounting strip

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.

The cooktops

Cooktops

Recommended Cooktop Ventilation Combinations

✓ : aesthetically and technically recommended combination
– : not recommended
📶 : cooktop based ventilation control possible.

Product type	Picture	VIB		AC 400 width depends on configuration	AC 250 121 width 120 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	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		VP 414 / VG4..	40 cm	✓	✓	✓	✓	✓	✓	–	–
Vario induction cooktop 400 series		VI4..	40 cm	✓	✓ 📶	✓ 📶	✓	✓	✓	–	–
Vario induction cooktop 400 series		VI 462	60 cm	✓	✓ 📶	✓ 📶	✓	✓	✓	–	–
Vario induction cooktop 400 series		VI 482	80 cm	✓	✓ 📶	✓ 📶	✓	✓	✓	–	–
Vario induction cooktop 400 series		VI 492	90 cm	✓	✓ 📶	✓ 📶	–	✓	✓	–	–
Vario gas cooktop 400 series | Gas cooktop 400 series		VG 491 / CG 492	90 cm	✓	✓	✓	–	✓	✓	–	–
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	✓	✓	✓	✓	✓	✓	–	–
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	✓	✓ 📶	✓ 📶	✓	✓	✓	✓ 📶	✓ 📶
Full surface induction cooktop 400 series frameless		CX 482 101	80 cm	✓	✓ 📶	✓ 📶	✓	✓	✓	✓ 📶	✓ 📶
Full surface induction cooktop 400 series		CX 492	90 cm	✓	✓ 📶	✓ 📶	–	✓	✓	–	–
Flex induction cooktop 200 series		CI 261	60 cm	✓	✓	✓	✓	✓	✓	✓	✓
Flex induction cooktop 200 series		CI 262	60 cm	✓	✓ 📶	✓ 📶	✓	✓	✓	✓ 📶	✓ 📶
Flex induction cooktop 200 series		CI 272	70 cm	✓	✓ 📶	✓ 📶	✓	✓	✓	✓ 📶	✓ 📶
Flex induction cooktop 200 series		CI 282 / CI 283	80 cm	✓	✓ 📶	✓ 📶	✓	✓	✓	✓ 📶	✓ 📶
Flex induction cooktop 200 series		CI 292	90 cm	✓	✓ 📶	✓ 📶	–	✓	✓	–	–
Gas cooktop 200 series		CG 261	60 cm	✓	✓	✓	✓	✓	✓	–	–
Gas cooktop 200 series		CG 291	90 cm	✓	✓	✓	–	✓	✓	–	–
Gas cooktop 200 series		VG 295	90 cm	✓	✓	✓	–	✓	✓	–	–
Glass ceramic cooktop 200 series		CE 261	60 cm	✓	✓	✓	✓	✓	✓	✓	✓
Glass ceramic cooktop 200 series		CE 291	90 cm	✓	✓	✓	–	✓	✓	–	–

AI 442 width 120 cm	AI 442 width 160 cm	AI 240 191 width 90 cm	AL 400 121 width 120 cm	AL 400 191 width 90 cm	AL 200 180 width 80 cm	AL 200 190 width 90 cm	VL 414 112 width 15,5 cm	VL 200 120 width 15 cm	AF 210 192 width 90 cm	AF 210 162 width 60 cm	AC 200 191 width 86 cm	AC 200 181 width 70 cm	AC 200 161 width 52 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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✓	✓	–	–	✓	–	✓ 📶	–	–	✓	–	✓	–	–
✓	✓	✓	–	–	–	–	–	–	✓	✓	✓	✓	✓
✓	✓	✓ 📶	–	–	–	–	–	–	✓	✓	✓	✓	✓
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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 (included)
Frame set including decorative frame
(to be welded in) and holding frame

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

Gas cooktop 400 series
CG 492

– Five multi-ring burners, up to 18 kW
– Full electronic power level
  regulation on 12 levels
– Precise and reproducible flame size
– Automatic fast ignition, electronic
  flame monitoring with automatic
  re-ignition
– Simmer function for cooking on a
  very low output level
– Solid smooth-surface cast iron pan
  supports on the same level as the
  worktop
– Solid stainless steel control knob

Cooking zones
CG 492 111F
1 multi-ring wok burner
(300 W – 5800 W), suitable for pots up
to max. ø 32 cm.
2 two-ring high output burners
(165 W – 4000 W), suitable for pots up
to max. ø 28 cm.
2 two-ring standard burners
(165 W – 2000 W), suitable for pots up
to max. ø 24 cm.

CG 492 211
1 multi-ring wok burner
(300 W – 6000 W), suitable for pots up
to max. ø 32 cm.
2 two-ring high output burners
(165 W – 4000 W), suitable for pots up
to max. ø 28 cm.
2 two-ring standard burners
(165 W – 2000 W), suitable for pots up
to max. ø 24 cm.

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

Features
Simmer function.
Three-part cast iron pan support with
flat, continuous pot surface, on the
same level as the worktop.
Brass burner rings.

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

Planning notes
The frame set (necessary installation
accessory) can be sent in advance to
the manufacturer of the stainless steel
or granite worktop for fitting.
Special nozzles can be ordered as
spare parts.
**Plan for an electrical connection (the
appliance is not operable without
power supply).**
The horizontal positioning of the knobs
may be aligned with the specific burners.
The drawing "Installation of the control
knob" must be observed if the panel is
more than 23 mm thick (there must be
a recess at the rear).
Minimum worktop depth 70 cm.
Air intake from above.
No intermediate shelf required.

Due to the separate frame welded into
the worktop, all parts remain fully
accessible.
Rear panel and wall trims must be heat-
resistant and consist of a non-flamma-
ble 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.
The minimum distance between the
cooktop surface and a cabinet above,
out of combustible material, needs to
be 76 cm.
The minimum distance to a ventilation
above is shown at the planning hints
for the individual ventilation product.
The combination with VL 414 is not
recommended, since the air extraction
from the centre burner cannot be
guaranteed due to the distance.
Appliance weight: approx. 35 kg.

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

Longitudinal section

2.5   969   2.5

7   7

40-50   40-50

< 40 mm
spacer batten
required

983

1007^{+1}

Installation of the control knob; flush installation

> 35

ø 50

35

70

> 35

ø 50

23

≤ 23

>23

measurements in mm

965   560

157

920   518   1400

1002   599

≥ 50

154   270

(A)   40-50

580

ø 50

≥ 700

242   242   ø 60

90   90

> 35   90

983
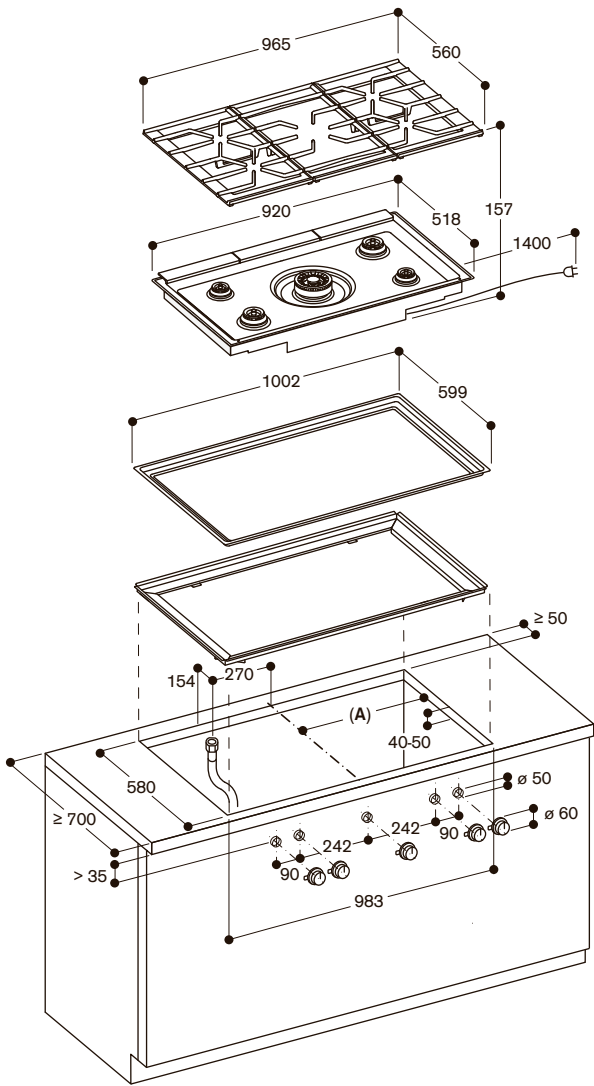
A: 491.5

For further installation options, see the installation instructions

Measurements in mm
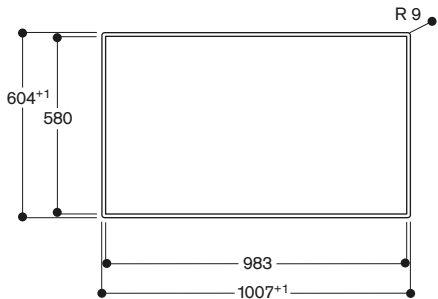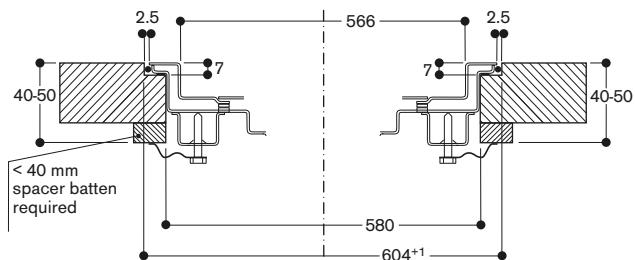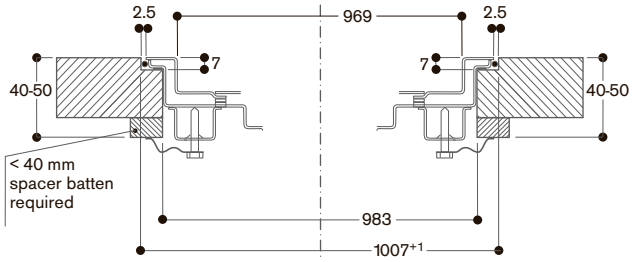
View from above

R 9

604^{+1}
580

983

1007^{+1}

Cross-section

2.5   566   2.5

7   7

40-50   40-50

< 40 mm
spacer batten
required

580

604^{+1}
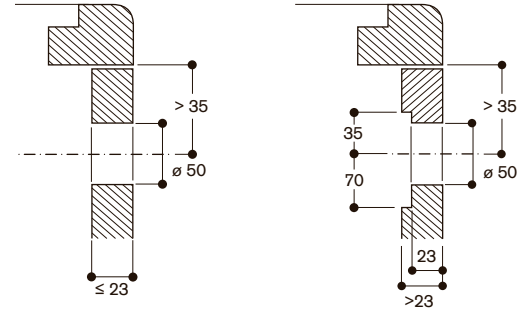
VG 295 150F
Width 90 cm
Liquid gas 28 – 37 mbar
Wok burner with up to 5.8 kW

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
No intermediate shelf required.
Appliance can be snapped into the
worktop from above.
Rear panel and wall trims must be heat-
resistant and consist of a non-flamma-
ble 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.

The minimum distance between the
cooktop surface and a cabinet above,
out of combustible material, needs to
be 76 cm.
The minimum distance to a ventilation
above is shown at the planning hints
for the individual ventilation product.
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.

16,5 at the air intake slits
914
510
8.5
106
1.5 m
203
min. 35
492±2
min. 50
885±2
min. 20
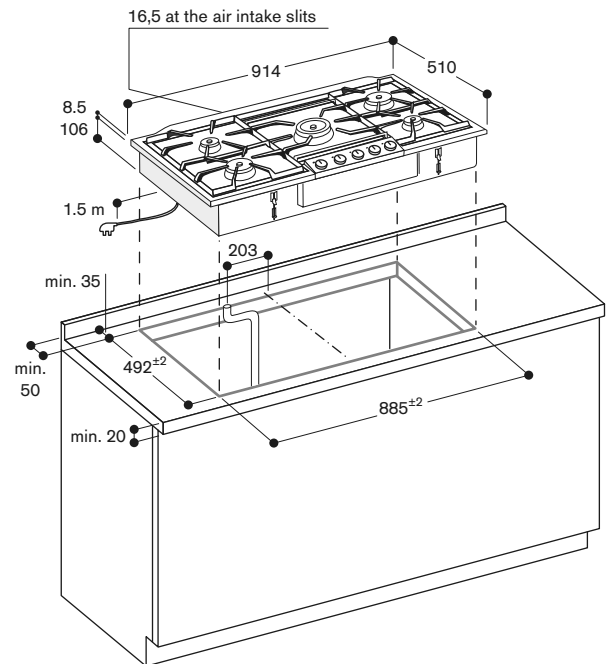
Minimum distance from the appliance cut-out to the side wall 300 mm.

Gas connection

74
28
43
1/2"
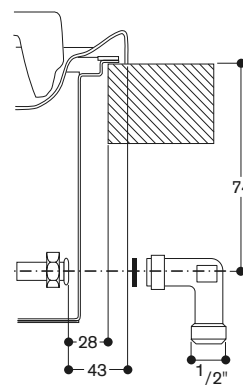
CG 291 210
Stainless steel
Width 90 cm
Natural gas 20 mbar
Nozzles for liquid gas 28-30/37 mbar
included

Included in the price
1   cross support for espresso
1   wok attachment ring

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

Gas cooktop 200 series
CG 291

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

Cooking zones
1 multi-ring wok burner
(300 W – 5000 W).
1 high output burner (500 W - 3000 W),
suitable for pots up to max. ø 26 cm.
2 standard burners (350 W – 1750 W),
suitable for pots up to max. ø 20 cm.
1 economy burner (330 W – 1000 W),
suitable for pots up to max. ø 14 cm.

Handling
Control knobs with cooking zone and
output level markings for 9 levels.
One-handed operation.
Electric ignition.

Features
Three-part cast iron pan support with
continuous pot surface.
Enamelled burner cover.

Safety
Thermoelectric safety pilot.

Planning notes
The cooktop can 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.

915   520
7
45*
1.0 m
min. 50
min. 30
min. 30
490-500^{+2}
850^{+2}
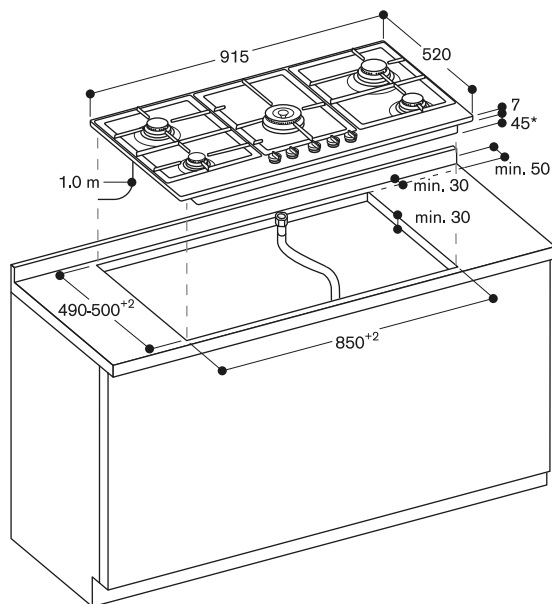
* 61 mm in the area of the
gas connection at the back right

CG 261 210

Stainless steel
Width 60 cm
Natural gas 20 mbar
Nozzles for liquid gas 28-30/37 mbar
included

Included in the price

1 cross support for espresso
1 wok attachment ring

Special accessories

WP 400 001

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

Gas cooktop 200 series
CG 261

– Mechanical power level regulation
  for 9 power levels, with exact setting
  and reproduction of flame size
– Up to 9.75 kW with burners in a
  diamond-shaped arrangement

Cooking zones
1 multi-ring wok burner
(1550 W – 4000 W).
1 high output burner (500 W - 3000 W),
suitable for pots up to max. ø 26 cm.
1 standard burner (290 W – 1750 W),
suitable for pots up to max. ø 20 cm.
1 economy burner (330 W – 1000 W),
suitable for pots up to max. ø 16 cm.

Handling
Control knobs with cooking zone and
output level markings for 9 levels.
One-handed operation.
Electric ignition.

Features
Two-part cast iron pan support with
continuous pot surface.
Enamelled burner cover.

Safety
Thermoelectric safety pilot.

Planning notes
The cooktop can 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.

582
520
7
45*
min. 50
1.0 m
min. 30
min. 30
480-490^{+2}
560^{+2}
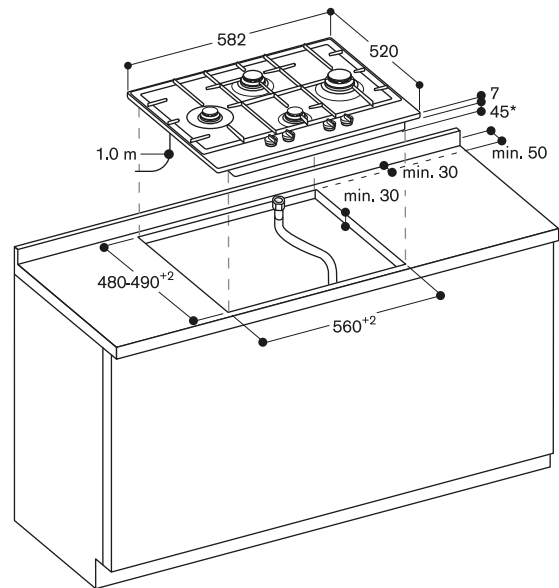
* 56 mm in the area of the
gas connection at the back right

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.
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.

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
(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 345.

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 dimen-
sional 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 172.

Please read additional planning notes
on page 108 – 112.

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 | N | ⏚ |

| L₁ | L₂ | N | ⏚ |

908
520
1500
76
≥ 50
≥ 35
490⁺²
≥ 80
525±1
880⁺²
913±1
R 5⁺¹
90°
R 3
(A)

A: 6,5⁺⁰,⁵

measurements in mm

Cross-section

520
(B)
(B)
(D)
(A)
490⁺²
(C)
(C)
525±1

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

measurements in mm

View from above

913±1
880⁺²
R 5⁺¹
525±1
490⁺²
R 3

measurements in mm

Longitudinal section

908
(B)
(B)
(D)
(A)
880⁺²
(C)
(C)
913±1

A: 6,5⁺⁰,⁵
B: 2,5
C: 16,5
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.

Full surface induction cooktop
400 series
CX 492

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

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

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

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

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

Please read additional information on
Home Connect on page 345.

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 108 and 110.

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 172.

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 | N | ⏚ |

| L₁ | L₂ | N | ⏚ |

measurements in mm

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

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

measurements in mm

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.

Full surface induction cooktop
400 series
CX 482

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

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

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

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

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

Please read additional information on
Home Connect on page 345.

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,
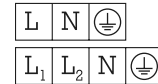must be supported using suitable

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 dimen-
sional tolerances of the glass ceramic
cooktop and the worktop cut-out.
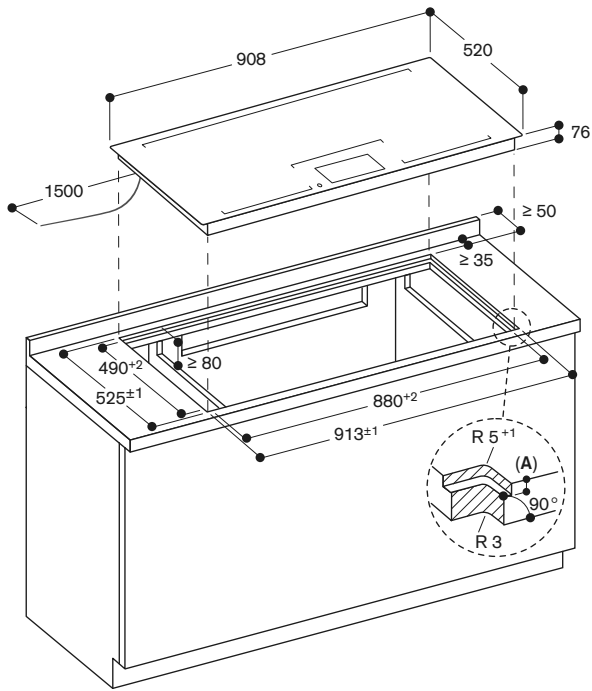Appliance weight: approx. 26 kg.

Please read the installation details
regarding air ducting on page 172.

Please read additional planning notes
on page 108 – 112.

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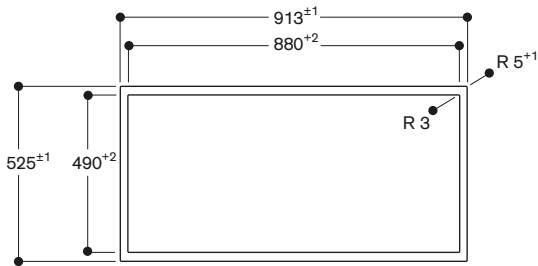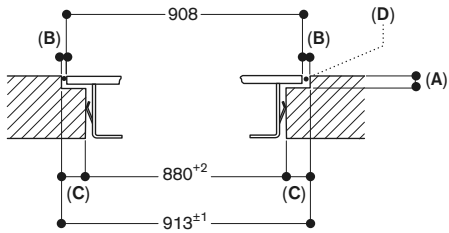Please check the user manual for how
to switch off the WiFi module.

| L | N | ⏚ |

| L₁ | L₂ | N | ⏚ |

Cross-section

513

(B)   (B)   (C)

(A)

14   490^{+2} 14

518$^{±1}$

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

measurements in mm

793   513

1500   76

≥ 50

≥ 35

490^{+2} ≥ 80

518$^{±1}$ 780^{+2}

798$^{±1}$

R 5^{+1} (A)

90°

R 3

A: 6.5$^{+0.5}$

measurements in mm

View from above

798$^{±1}$

780^{+2}

R 5^{+1}

R 3

518$^{±1}$ 490^{+2}

measurements in mm

Longitudinal section

793   (C)

(B)   (B)

(A)

9   9

780^{+2}

798$^{±1}$

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

measurements in mm

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.

Full surface induction cooktop
400 series
CX 482

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

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

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

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

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

Please read additional information on
Home Connect on page 345.

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 108 and 110.

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
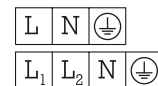regarding air ducting on page 172.
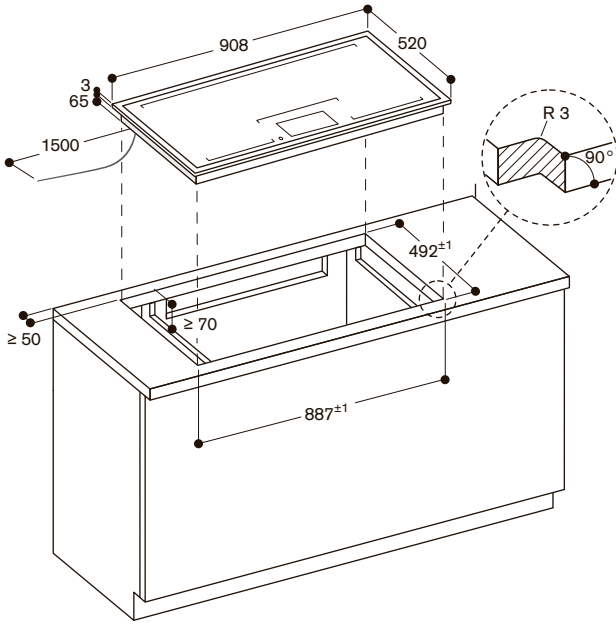
Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
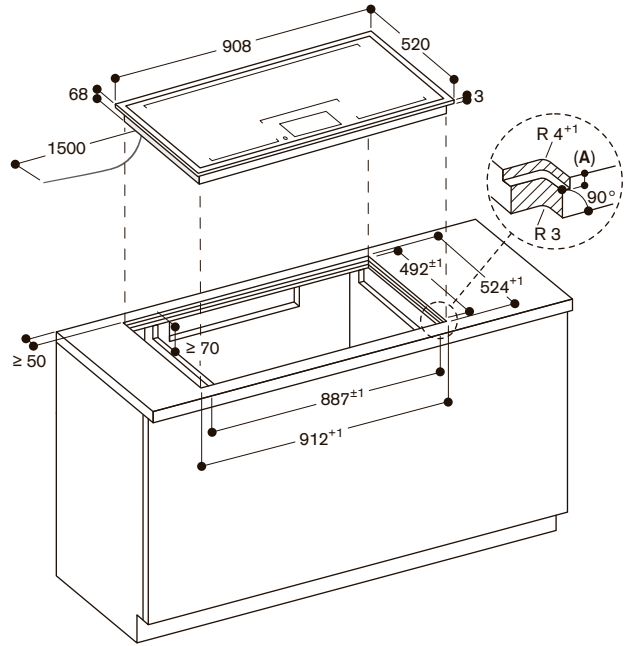Power consumption standby/display
off 0.5 W.
Power consumption standby/network
2.0 W.
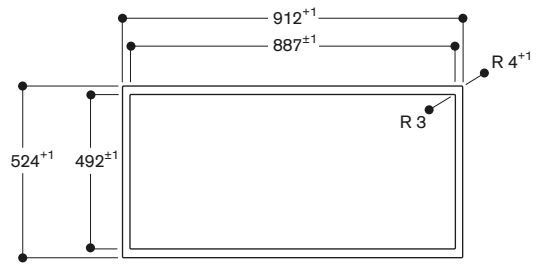Please check the user manual for how
to switch off the WiFi module.

L	N	⏚

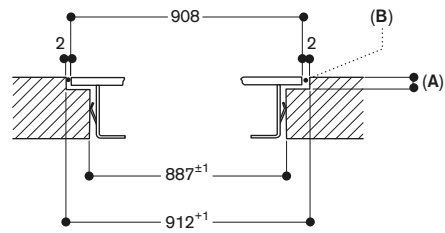| L₁	L₂	N	⏚

measurements in mm

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

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

measurements in mm

CV 492 100

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

Necessary installation accessories
CA 082 011
Kit unducted air recirculation
CA 082 061
Kit ducted air recirculation,
60 cm worktop depth
CA 082 071
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 282 112
4 activated charcoal filters with highly
efficient odour reduction and allergen
deactivation.
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.

Installation accessories for air ducting
you will find at the pages 245 – 251.

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 345.

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
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
CA 082 010 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.
The pressuredrop resistant blower
allows for ductings up to 8 m with
3 x 90° 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,
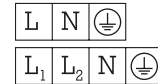must be supported using suitable
substructures. Take into account the
appliance weight and additional loads.
The groove must be continuous and
even, so that uniform placing of the
appliance on the gasket is ensured.
Do not use discontinuous lining.
Joint width may vary due to dimen-
sional tolerances of the glass ceramic
cooktop and the worktop cut-out.

Please read additional planning notes
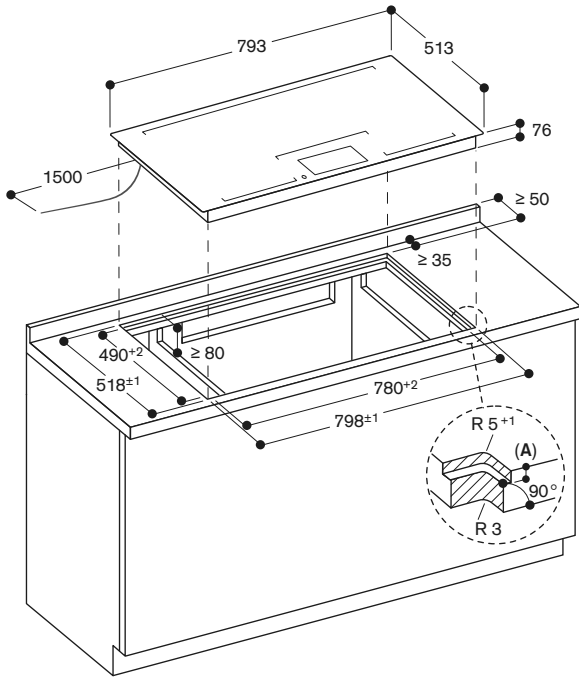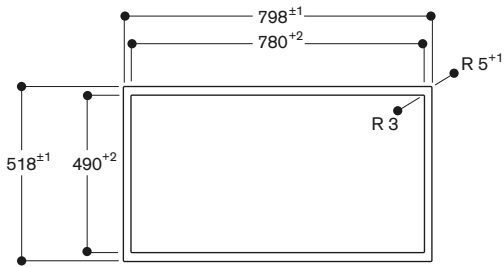on page 150 – 151.

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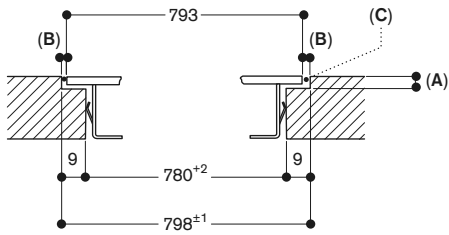Please check the user manual for how
to switch off the WiFi module.

L	N	⏚
L₁	L₂	N	⏚
L₁	L₂	L₃	N	⏚

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

measurements in mm

Installation of the control knob; flush installation

measurements in mm

View from above

measurements in mm

Longitudinal section

A: 6.5⁺⁰·⁵
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

Front view

A: Connected directly at the rear

measurements in mm

Side view of CV 282 101 / CV 492 100 with unducted recirculation
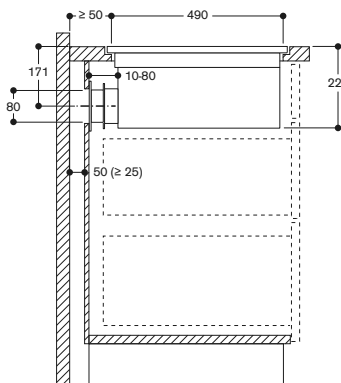
A: Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m² °C)

measurements in mm

Front view – furniture cut-out for unducted recirculation; flush

measurements in mm

Front view of CV 492 with ducted recirculation

measurements in mm

Side view of CV 282 / CV 492 with kit ducted air recirculation, 700 mm worktop depth
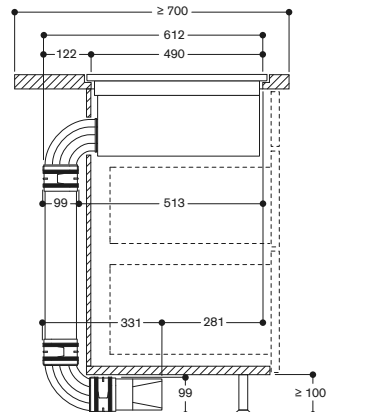
A: Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m² °C)
Measurements in mm

Side view of CV 282 / CV 492 with kit ducted air recirculation, 600 mm worktop depth
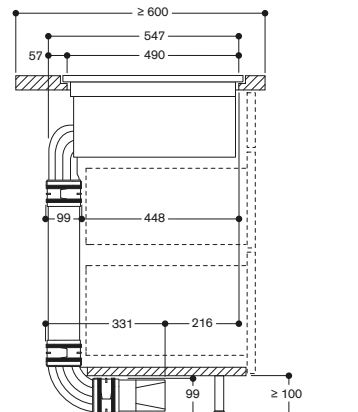
A: Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m² °C)
Measurements in mm

CV 282 101
Frameless for flush mounting
Width 80 cm
Air extraction / Air recirculation
Delivery without ducting

A ►*

Necessary installation accessories
CA 082 011
Kit unducted air recirculation
CA 082 061
Kit ducted air recirculation,
60 cm worktop depth
CA 082 071
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 282 112
4 activated charcoal filters with highly
efficient odour reduction and allergen
deactivation.
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 245 – 251.

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.
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.
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 345.

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
CA 082 010 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.
The pressuredrop resistant blower
allows for ductings up to 8 m with
3 x 90° 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 dimen-
sional tolerances of the glass ceramic
cooktop and the worktop cut-out.

Please read additional planning notes
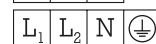on page 150 – 151.

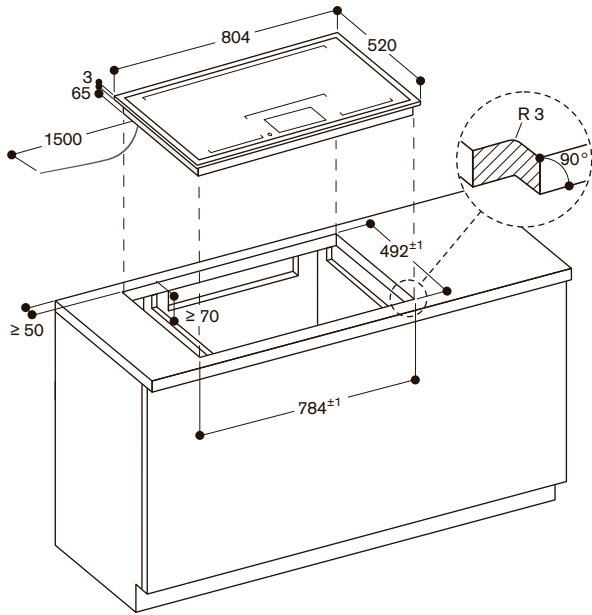### Connection
Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
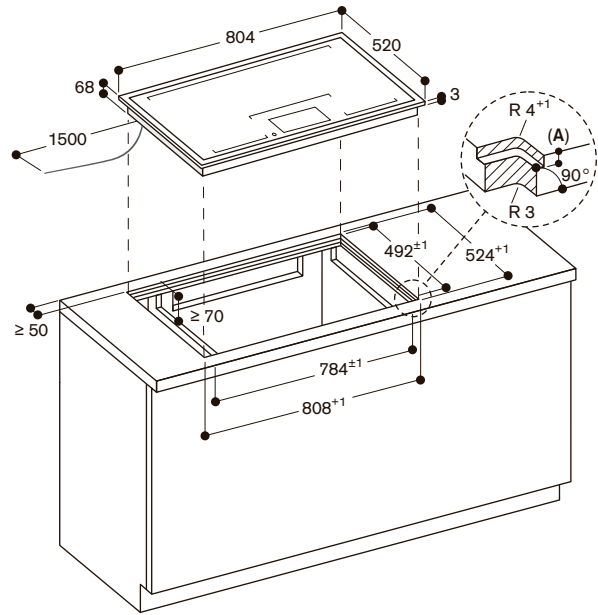Power consumption standby/
display off 0.5 W.
Power consumption standby/
network 2.0 W.
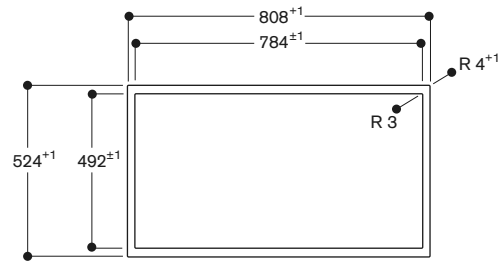Please check the user manual for how
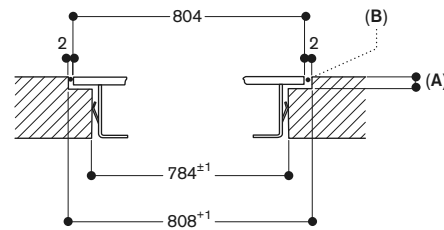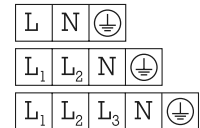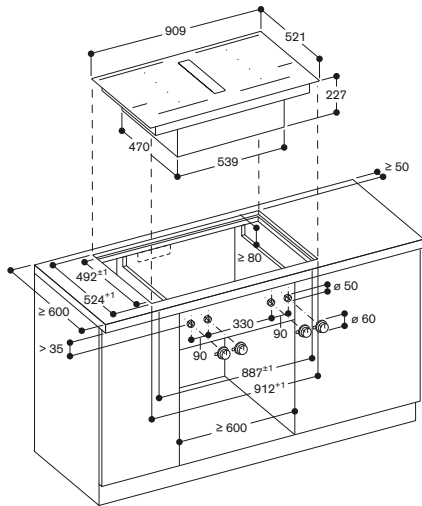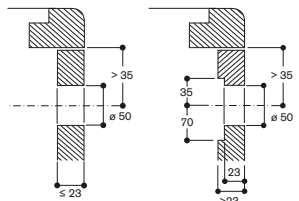to switch off the WiFi module.

L	N	⏚

L_1	L_2	N	⏚

L_1	L_2	L_3	N	⏚

Front view - furniture cut-out for unducted recirculation flush

780
171
80
144
213

measurements in mm

Front view of CV 282 with ducted recirculation

780
30
257
269   163
432

measurements in mm

Side view of CV 282 / CV 492 with kit ducted air recirculation, 700 mm worktop depth

≥ 700
612
122   490
99   513
331   281
99   ≥ 100

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

Side view of CV 282 / CV 492 with kit ducted air recirculation, 600 mm worktop depth

≥ 600
547
57   490
99   448
331   216
99   ≥ 100

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

793
513
227
470
539
≥ 50
≥ 35
≥ 80
490⁺²
518±1
780⁺²
798±1
≥ 600
≥ 600

measurements in mm

View from above

R8
R5
518⁻¹/⁺¹
490⁺²
780⁺²
798⁻¹/⁺¹

Longitudinal section

fill with silicone
2.5   2.5
6.5 ⁺⁰·⁵
780⁺²
798⁻¹/⁺¹

Cross section

fill with silicone
2.5   2.5
6.5 ⁺⁰·⁵
490⁺²
518⁻¹/⁺¹

Front view

(A)
227   171
94
144
227

A: Connected directly at the rear

measurements in mm

Side view of CV 282 101 with unducted recirculation

≥ 50   490
171   10-80
80
227
50 (≥ 25)

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

measurements in mm

CV 282 111
Stainless steel frame
Width 80 cm
Air extraction / Air recirculation
Delivery without ducting

A ▸ *

Necessary installation accessories
CA 082 011
Kit unducted air recirculation
CA 082 061
Kit ducted air recirculation,
60 cm worktop depth
CA 082 071
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 230 1000
Black magnetic knob for induction
cooktop 200 series
Stainless steel knob with black
coating.
CA 282 112
4 activated charcoal filters with highly
efficient odour reduction and allergen
deactivation.
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 245 – 251.

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.
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.
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 345.

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 223 mm.
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.
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.
The pressuredrop resistant blower
allows for ductings up to 8 m with
3 x 90° 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 chimney-
vented fireplace, the power supply line
of the ventilation appliance needs a
suitable safety switch.
The bearing capacity and stability, in
the case of thin worktops in particular,
must be supported using suitable
substructures. Take into account the
appliance weight and additional loads.

Please read additional planning notes
on page 150 – 151.

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	N	⏚	
L₁	L₂	N	⏚
L₁	L₂	L₃	N	⏚

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

measurements in mm

Front view

(A)

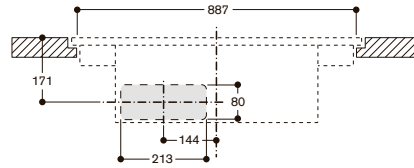**A:** Connected directly at the rear

measurements in mm
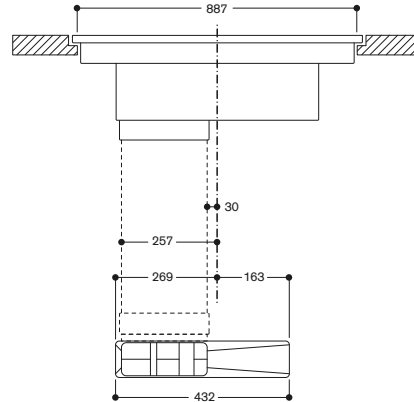
Side view of CV 282 111 with unducted recirculation
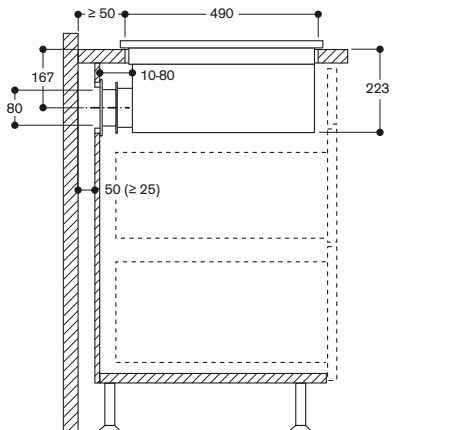
A: Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²°C)

measurements in mm

**Front view - furniture cut-out for unducted recirculation surface mounting**
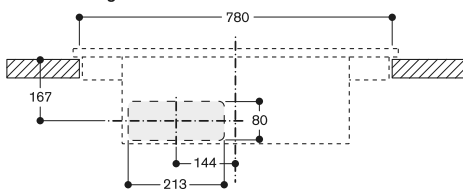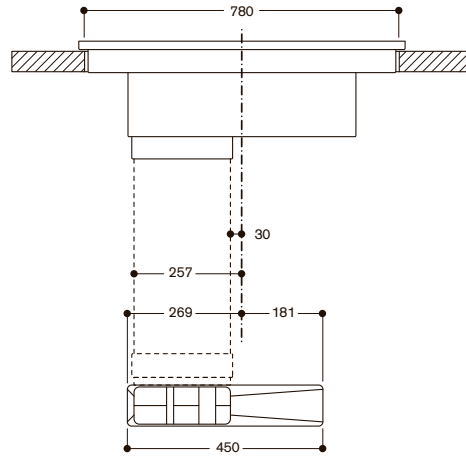
measurements in mm

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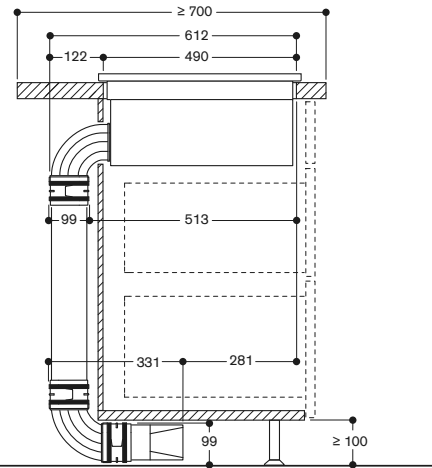
A: Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²°C)

Measurements in mm

Side view of CV 282 111 with kit ducted air recirculation, 600 mm worktop depth
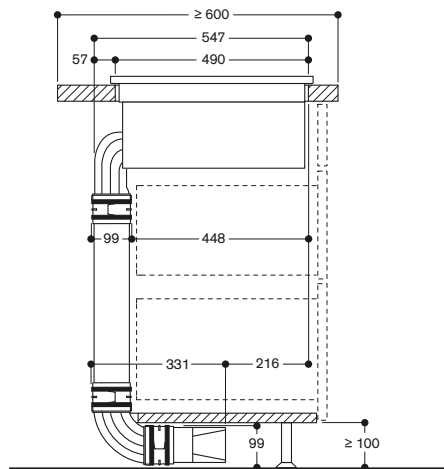
A: Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²°C)

Measurements in mm

Planning examples for flex induction cooktop with integrated ventilation system

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

– 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 082 011 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

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 ≥ 0.5 W/m²°C).
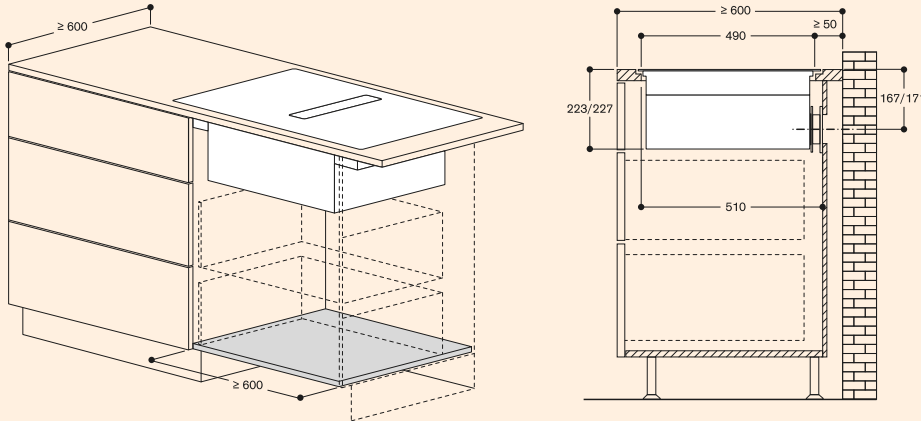
List of components:

– 1 x CA 082 011 Recirculation kit

Planning example 2

CV 282 / CV 492 with unducted air recirculation

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).
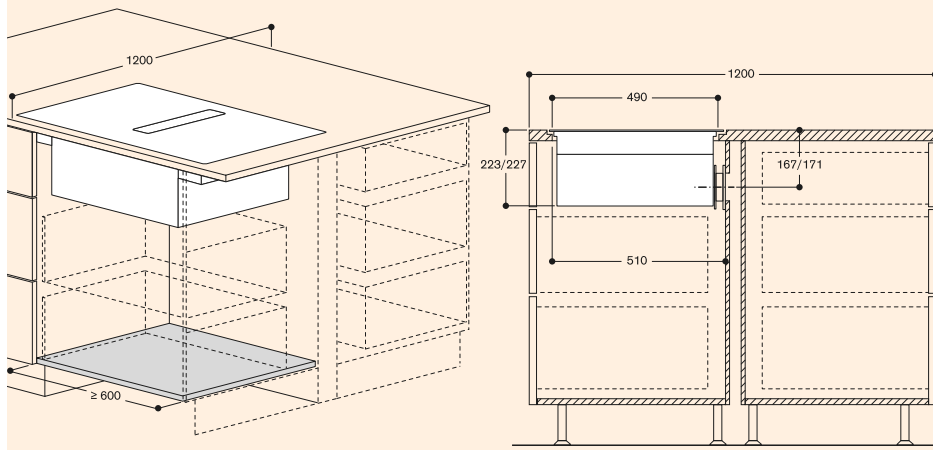
List of components:

– 1 x CA 082 011 Recirculation kit

Planning example 3

CV 282 / CV 492 with ducted recirculation

Island installation, worktop depth 90 cm

Not recommended for non-thermally insulated outer wall or floor (U ≥ 0.5 W/m²°C).
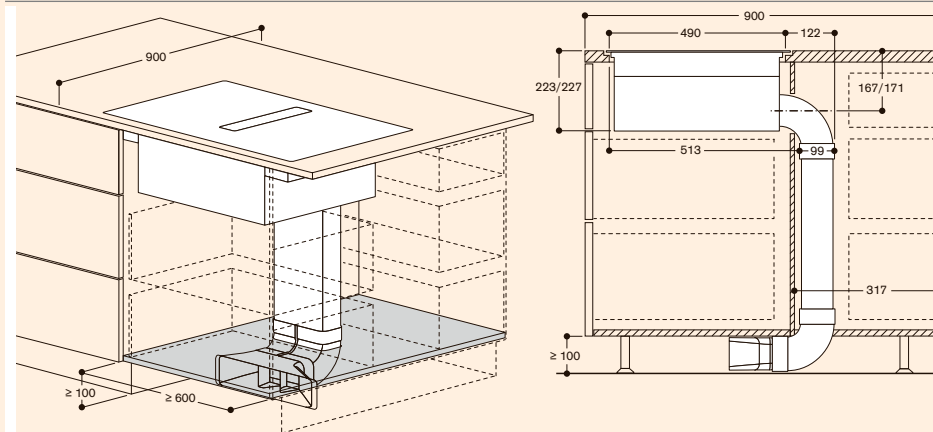
List of components:

– 1 x CA 082 071 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.
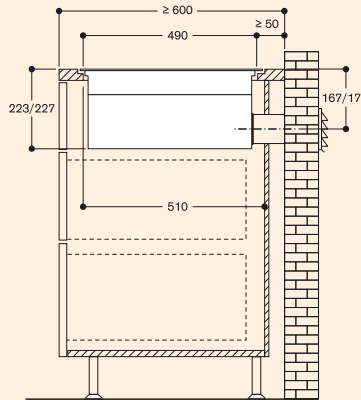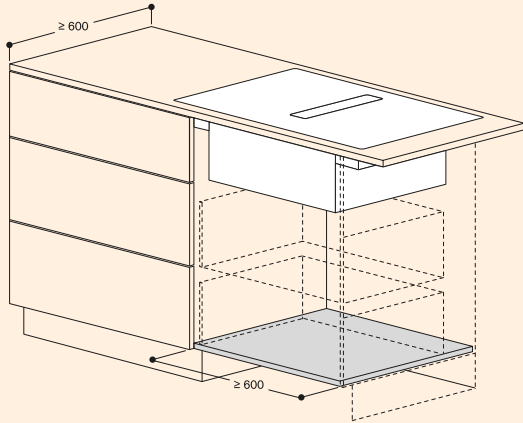
List of components:
– 1 x CA 084 010 Extraction kit
– 1 x AD 857 015 Flat duct DN 150 (0,5 meter)
– 1 x AD 850 050 Wall outlet DN150 flat

Planning example 5
CV 282 / CV 492 with air extraction installation
Wall or island installation, worktop depth 70 cm, ducting directed to the outside via the cellar.
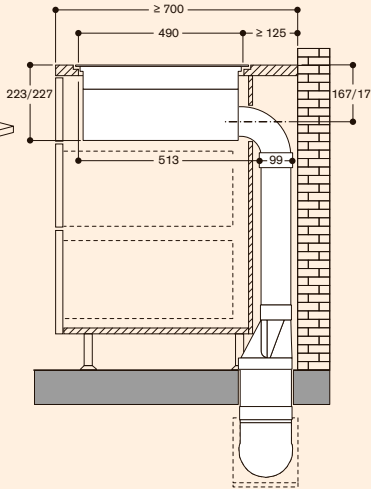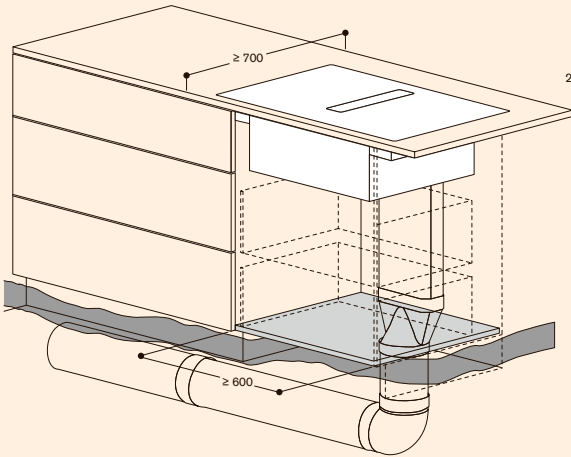
List of components:
– 1 x CA 084 010 Extraction kit
– 1 x AD 857 010 Flat duct DN 150 (1 meter)
– 1 x AD 857 030
  Flat duct bend 90° vertical DN150 flat
– 1 x AD 857 041
  Flat duct adapter round DN150 to DN150 flat
– 3 x AD 752 010 Round duct DN150
– 1 x AD 752 030 Duct bend 90° DN150
– 1 x AD 754 090 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

Planning example 6
CV 282 / CV 492 with air extraction installation
Wall installation, worktop depth 65 cm, ducting behind the cabinet and in the plinth.
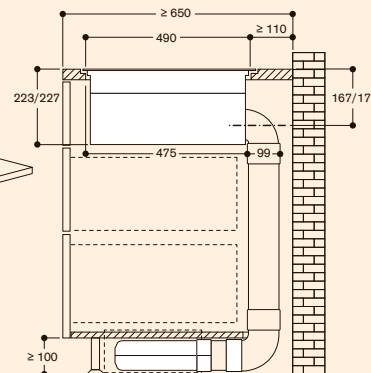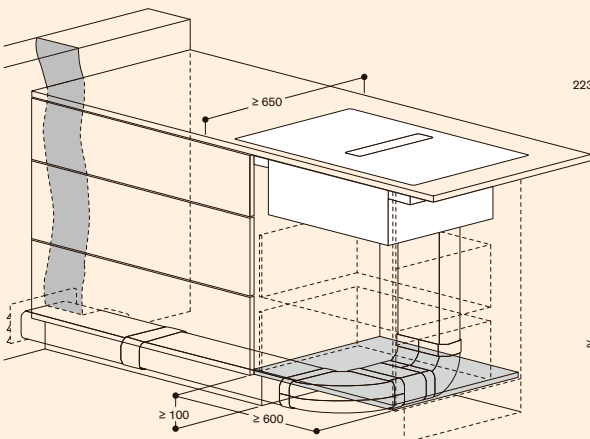
List of components:
– 1 x CA 084 010 Extraction kit
– 4 x AD 857 010 Flat duct DN 150 (1 meter)
– 1 x AD 857 030
  Flat duct bend 90° vertical DN150 flat
– 1 x AD 857 031 Flat duct ben 90° horizontal
– 1 x AD 850 050 Wall outlet DN150 flat
– 1 x AD 857 033
  Short flat duct bend 90° vertical DN150°
– 6 x AD 857 040 Flat duct connecting piece

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 230 100
Black magnetic knob for induction
cooktop 200 series
Stainless steel knob with black coating.
GP 900 001
Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.
GP 900 002
Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.
GP 900 004
Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

Flex induction cooktop 200 series
CI 292

– Frameless for flush mounting
– Flex function for combining the
  rectangular cooking areas
– Free positioning of cookware inside
  combined cooking areas
– Professional cooking function for
  splitting the cooktop into
  predefined heat areas
– 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
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.
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.

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.

Connection
Total connected load 11.1 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/
display off 0.5 W.
Power consumption standby/
network 2.0 W.
Please check the user manual for how
to switch off the WiFi module.

L	N	⏚

L_1	L_2	L_3	N	⏚

Cross-section

A: 6.5$^{+0.5}$
B: 2.5
C: 17.5
D: Fill with silicone

measurements in mm

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

A: 6.5$^{+0.5}$
B: 2.5
C: 16.5
D: Fill with silicone

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 230 100
Black magnetic knob for induction
cooktop 200 series
Stainless steel knob with black coating.
GP 900 001
Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.
GP 900 002
Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.
GP 900 004
Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

Flex induction cooktop 200 series
CI 292

– Sturdy stainless steel frame
– Flex function for combining the
  rectangular cooking areas
– Free positioning of cookware inside
  combined cooking areas
– Professional cooking function for
  splitting the cooktop into
  predefined heat areas
– 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.
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 345.

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
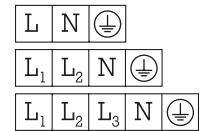regarding air ducting on page 172.
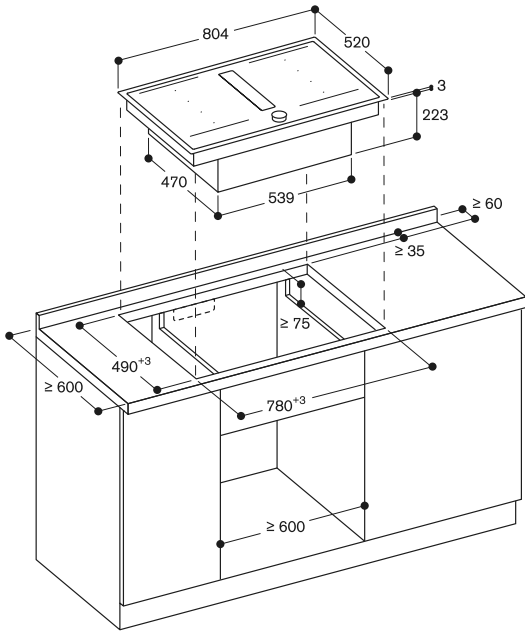
Connection
Total connected load 11.1 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/
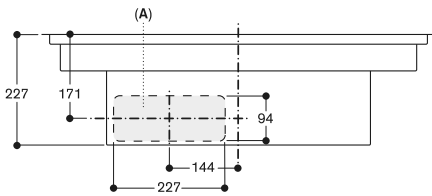display off 0.5 W.
Power consumption standby/
network 2.0 W.
Please check the user manual for how
to switch off the WiFi module.

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

measurements in mm

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.

CA 230 100
Black magnetic knob for induction
cooktop 200 series
Stainless steel knob with black coating.

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

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

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

Flex induction cooktop 200 series
CI 283

– Frameless for flush mounting
– Flex function for combining the
  rectangular cooking areas
– Free positioning of cookware inside
  combined cooking areas
– Professional cooking function for
  splitting the cooktop into
  predefined heat areas
– 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.
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 345.

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 172.

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	N	⏚

L₁	L₂	N	⏚

Cross-section

A: 6.5^{+0.5}

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

measurements in mm

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

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

measurements in mm

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.

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
– 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.
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 345.

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
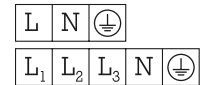regarding air ducting on page 172.

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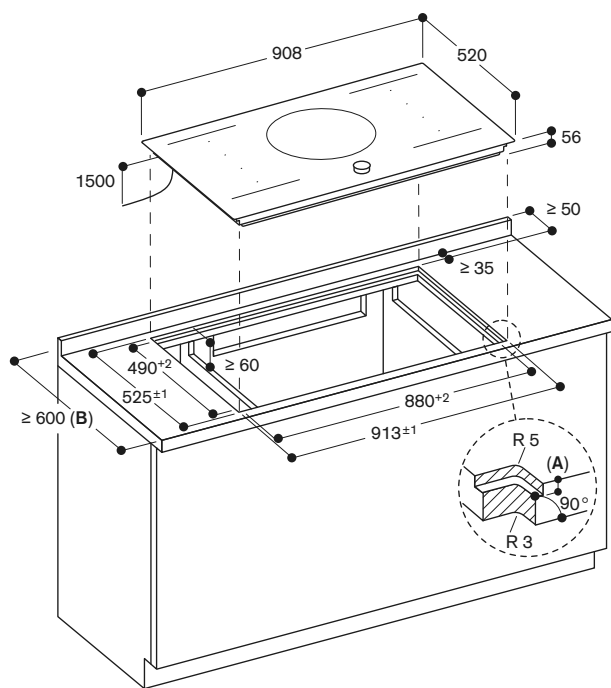Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/
display off 0.5 W.
Power consumption standby/
network 2.0 W.
Please check the user manual for how
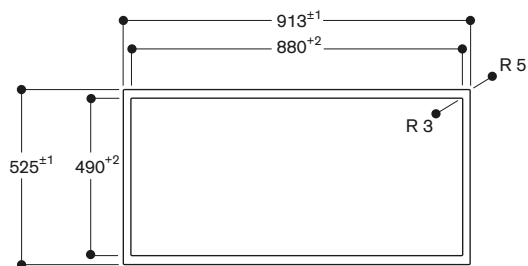to switch off the WiFi module.

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

measurements in mm
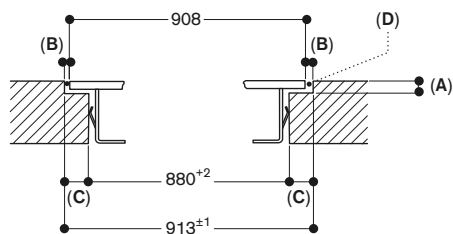
CI 282 102
Frameless
Width 80 cm

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 230 100
Black magnetic knob for induction
cooktop 200 series
Stainless steel knob with black coating.

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

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

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

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

Flex induction cooktop 200 series
CI 282

– Frameless for flush mounting
– Flex function for combining the
  rectangular cooking areas
– Free positioning of cookware inside
  combined cooking areas with
  automatic extension up to 30 cm
  width
– 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.
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 345.

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 172.

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 | N | ⏚ |

| L₁ | L₂ | N | ⏚ |
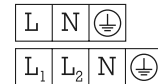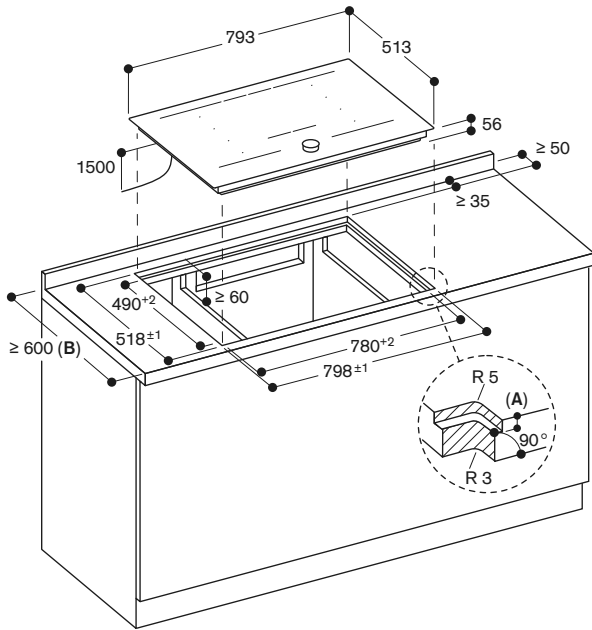
A: $6.5^{+0.5}$
B: Please check the installation manual in case the worktop depth is below 600 mm.

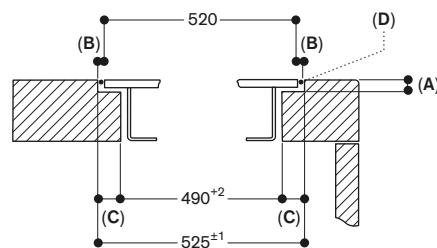measurements in mm

View from above

measurements in mm

Longitudinal section

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

measurements in mm

Cross-section
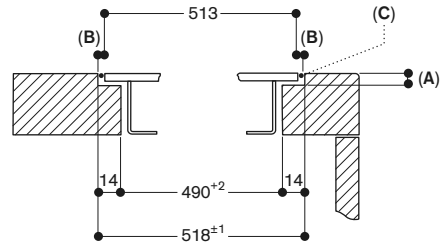
A: $6.5^{+0.5}$
B: 2.5
C: Fill with silicone

measurements in mm

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 230 100
Black magnetic knob for induction
cooktop 200 series
Stainless steel knob with black coating.
GP 900 001
Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.
GP 900 002
Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.
GP 900 004
Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

Flex induction cooktop 200 series
CI 282

– Sturdy stainless steel frame
– Flex function for combining the
  rectangular cooking areas
– Free positioning of cookware inside
  combined cooking areas with
  automatic extension up to 30 cm
  width
– 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.
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 345.

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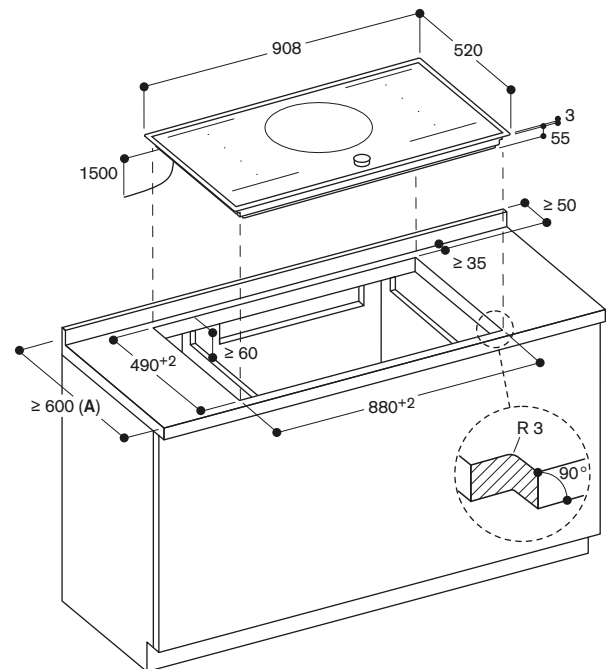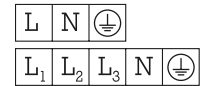2-stage residual heat indication.
Child lock.
Safety shut-off.

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 172.

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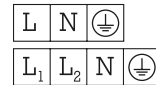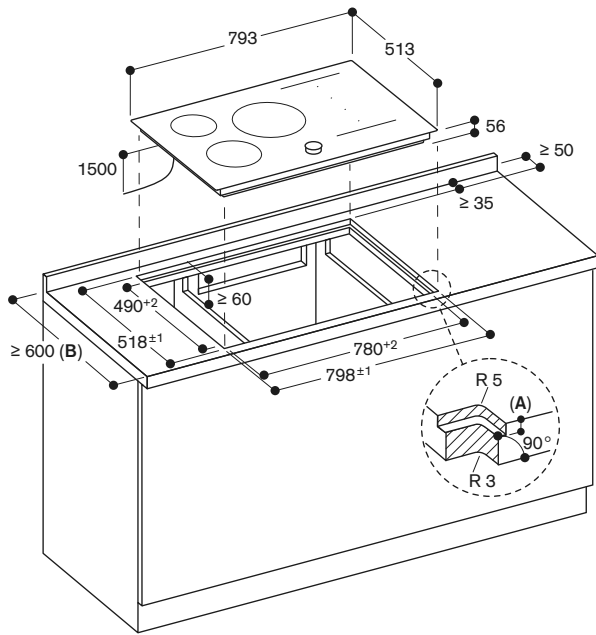Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/
display off 0.5 W.
Power consumption standby/
network 2.0 W.
Please check the user manual for how
to switch off the WiFi module.

L	N	⏚

L₁	L₂	N	⏚

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

measurements in 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 230 100
Black magnetic knob for induction
cooktop 200 series
Stainless steel knob with black coating.

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

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

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

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

Flex induction cooktop 200 series
CI 272

– Frameless for flush mounting
– Flex function for combining the
  rectangular cooking areas
– Free positioning of cookware inside
  combined cooking areas with
  automatic extension up to 30 cm
  width
– 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.
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 345.

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 172.

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
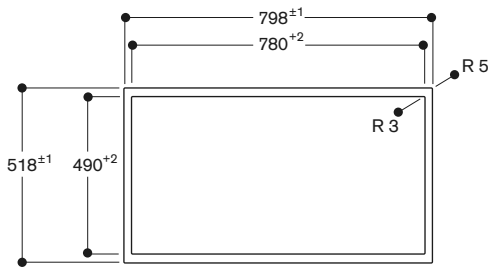to switch off the WiFi module.

L	N	⏚

L$_1$	L$_2$	N	⏚

684
512
56
1500
≥ 50
≥ 35
500^{+2}
≥ 60
516$^{±1}$
≥ 600 (B)
672^{+2}
689$^{±1}$
R 10
(A)
90°
R 5

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

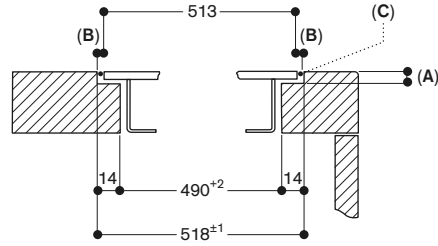**689**$^{±1}$
672^{+2}
R 10
R 5
516$^{±1}$
500^{+2}

measurements in mm

Longitudinal section

684
(B)
(D)
(B)
(A)
672^{+2}
(C)
(C)
689$^{±1}$

A: 6.5$^{+0.5}$
B: 2.5
C: 8.5
D: Fill with silicone

measurements in mm

Cross-section

512
(B)
(B)
(C)
(A)
8
8
500^{+2}
516$^{±1}$
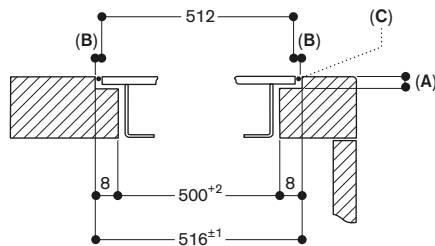
A: 6.5$^{+0.5}$
B: 2.5
C: Fill with silicone

measurements in mm

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 230 100
Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.
GP 900 001
Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.
GP 900 002
Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.
GP 900 004
Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

Flex induction cooktop 200 series
CI 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
– 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.
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 345.

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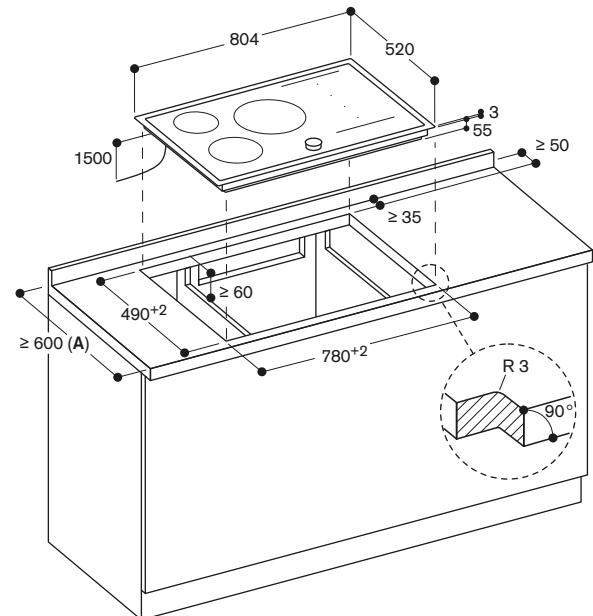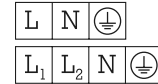Child lock.
Safety shut-off.

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 172.

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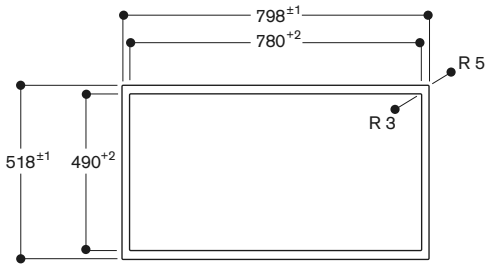Please check the user manual for how to switch off the WiFi module.

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

measurements in mm
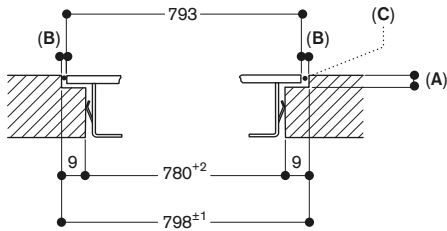
CI 262 105
Frameless
Width 60 cm

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 230 100
Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.

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

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

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

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

Flex induction cooktop 200 series
CI 262

– Frameless for flush mounting
– Flex function for combining the rectangular cooking areas
– Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
– 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.
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 345.

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 172.

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	N	⏚

L₁	L₂	N	⏚

572
512
1500
56
≥ 50
≥ 35
500+2
516±1
560+2
≥ 600 (B)
576±1
R 10
(A)
90°
R 5

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

measurements in mm

Cross-section

512
(B)
(B)
(C)
(A)
8
500+2
8
516±1

A: 6.5+0.5
B: 2.5
C: Fill with silicone

measurements in mm

View from above

576±1
560+2
R 10
R 5
516±1
500+2

measurements in mm

Longitudinal section

572
(B)
(B)
(C)
(A)
8
560+2
8
576±1

A: 6.5+0.5
B: 2.5
C: Fill with silicone

measurements in mm

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 230 100
Black magnetic knob for induction cooktop 200 series
Stainless steel knob with black coating.
GP 900 001
Stainless steel frying sensor pan
Non-stick coating, ø 15 cm.
GP 900 002
Stainless steel frying sensor pan
Non-stick coating, ø 19 cm.
GP 900 003
Stainless steel frying sensor pan
Non-stick coating, ø 21 cm.
GP 900 004
Stainless steel frying sensor pan
Non-stick coating, ø 28 cm.

Flex induction cooktop 200 series
CI 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
– 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.
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 345.

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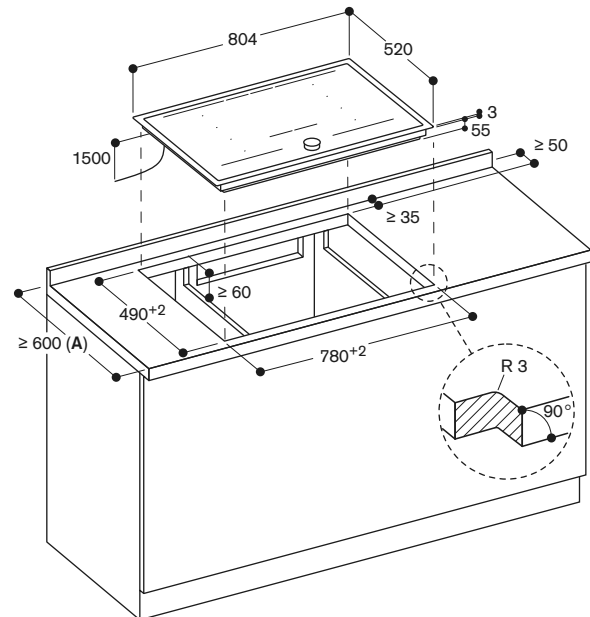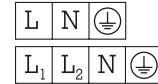Child lock.
Safety shut-off.

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 172.
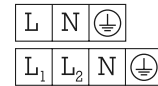
Connection
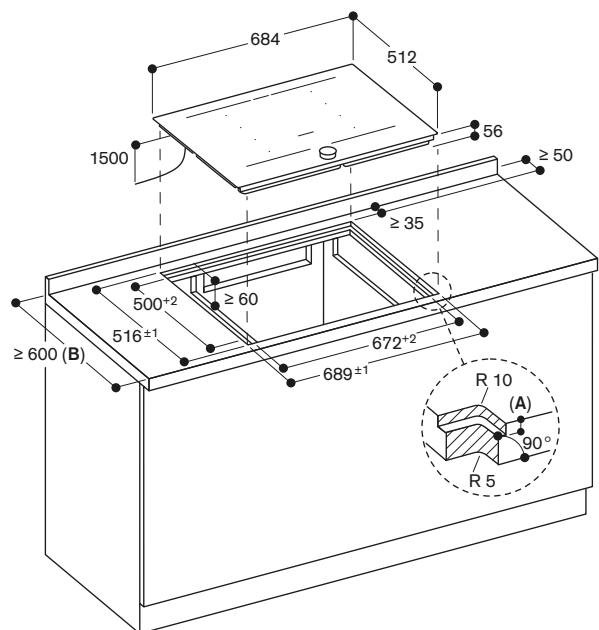Total connected load 7.4 kW.
Connecting cable 1.5 m without plug.
Power consumption standby/ display off 0.5 W.
Power consumption standby/ network 2.0 W.
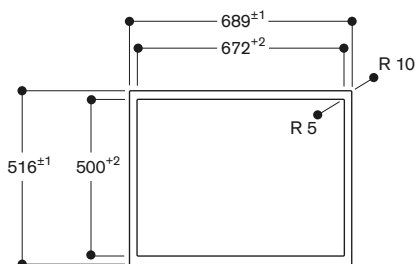Please check the user manual for how to switch off the WiFi module.

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

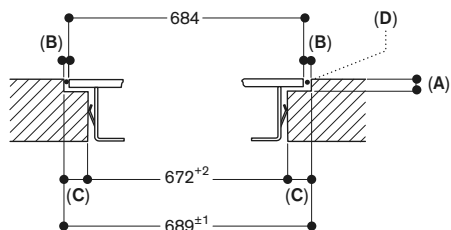measurements in mm

CI 261 114
Stainless steel frame
Width 60 cm

Induction cooktop 200 series
CI 261

– Sturdy stainless steel frame
– Oval roasting zone switches on
  automatically
– Sensor control with direct selection
  of output level

Cooking zones
1 induction cooking zone ø 18 cm
(1800 W, with booster 3100 W),
automatically switches to a 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 172.

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

L	N	⏚

L_1	L_2	N	⏚
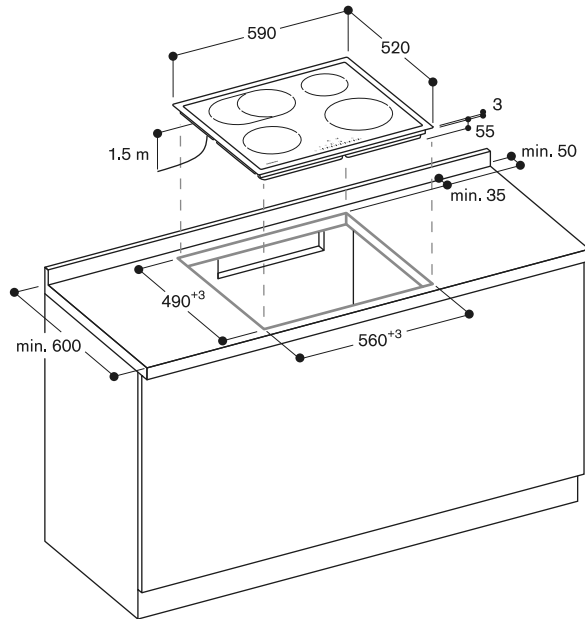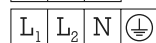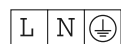
Installation notes for induction cooktops and glass ceramic

Applies to CI 26./27./28./29., CX 492/482, VI 414/422/462/482/492, VI 232/242/262 and CE 261/291.

Intake air ducting

Induction cooktops have a cooling fan to protect the appliance's electronics from overheating. In the case of insufficient air circulation in the cabinet, the appliance's output will be reduced to prevent electronic damage.

A Air duct behind a cabinet or built-in oven

An open cross-section of a minimum of 20 mm is needed across the full width and full height of the cabinet. Cabinets with a closed bottom also need a respective cross-section in the air duct area.
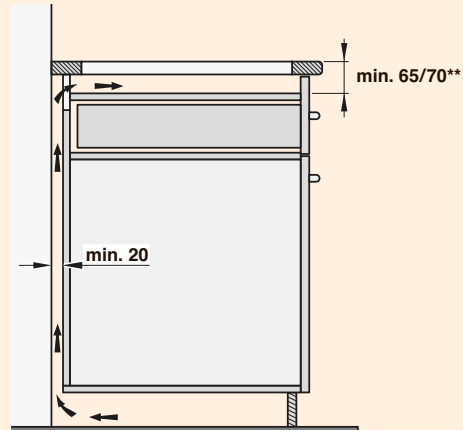
B Intake through the cabinet's back wall

In the cabinet's back wall, plan a recess of at least 45 mm in height from the worktop's bottom edge.

The minimum width is
• 300 mm for a 30 cm induction cooktop
• 350 mm for a 40 cm induction cooktop
• 550 mm for a Vario cooktop or a 60 cm to 80 cm induction cooktop
• 820 mm for a 90 cm induction cooktop
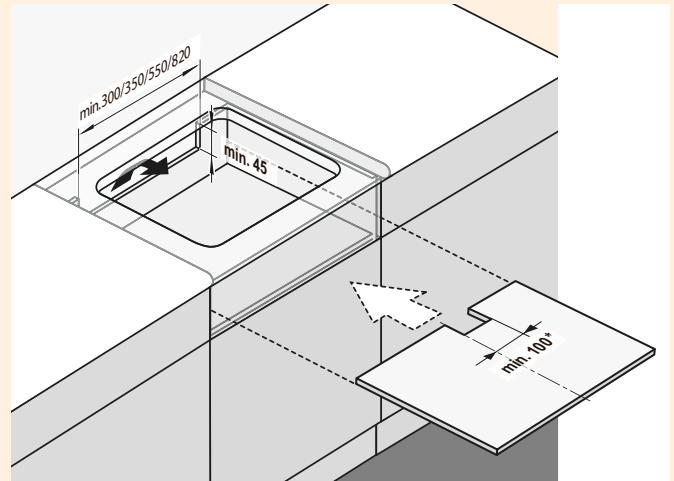
Intermediate shelf

To prevent the content of drawers underneath the cooktop from heating up, the use of an intermediate shelf is 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
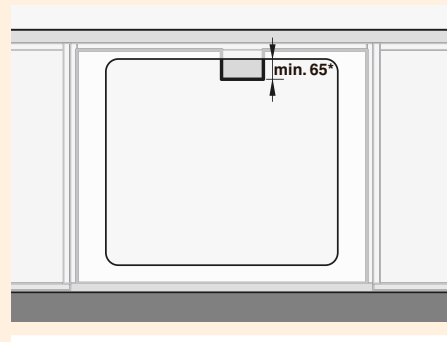
Combination with other appliances

Installation above dishwasher or washing machine is not permitted.

Combination with AL 400

In addition to the measures mentioned above, the following unobstructed cross sections must be planned between the cabinet and the AL 400 to allow for proper intake and exhaust air circulation for the induction cooktop.

A In front of the air duct

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

B Adjacent to the air duct

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

C At the housing's rear edge

The resulting cross section between the housing and the wall, as well as between the housing and the floor, must remain open.

min. 65/70**

min. 20

min.300/350/550/820

min. 45

min. 100*

min. 65*

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

CE 291 101
Frameless
Width 90 cm

Included in the price
1   glass scraper

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

Cooking zones
2 Super-Quick cooking zones ø 18 cm
(1800 W); together they convert to
18 x 41.5 cm (4400 W) roasting zone.
1 Super-Quick cooking zone ø 12 cm
(750 W), converts to ø 21 cm (2100 W,
with booster 2600 W) cooking zone.
1 Super-Quick cooking zone ø 14.5 cm
(1050 W), converts to ø 21 cm (2200 W)
or ø 27 cm (3080 W) cooking zone.
1 Super-Quick cooking zone ø 14.5 cm
(1200 W, with booster 1600 W).

Handling
Sensor control with direct selection of
ouput level.
Cooking zone marking.
Electronic power control in 17 output
levels.

Features
Frying sensor function for ø 21 cm
cooking zone.
Booster function.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.

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

Planning notes
Immersion depth 51 mm, depth at plug
socket 51 mm.
The cooktop must not be installed
lower than the top edge of the worktop.
Under the plug socket, a 10 mm
clearance must be observed from side
panels or from intermediate shelf.
The cooktop must be freely accessible
from underneath to be able to detach
the cooktop´s base in a downward
direction.
Installation possible in a 60 cm wide
lower cabinet.
Appliance must be fixed from underneath.
Cooktop clamping range: 20 – 50 mm.
Joint width may vary due to dimen-
sional 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 172.

Connection
Total connected load 11.0 kW.
Plan a connection cable.
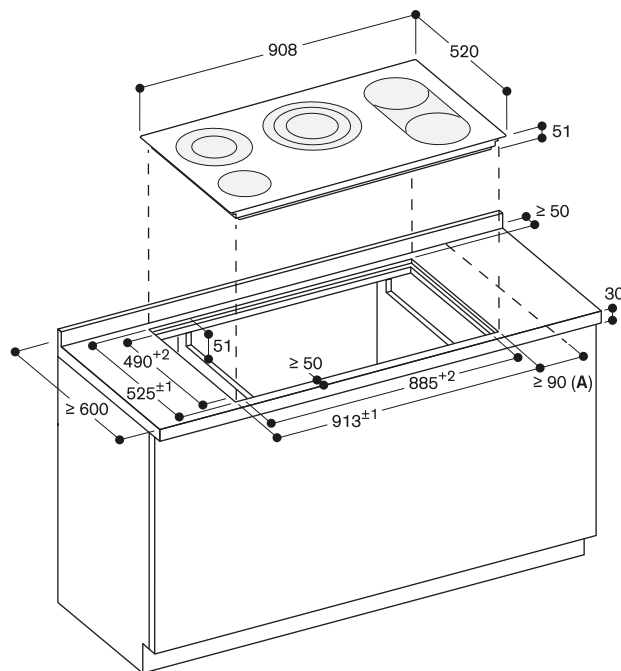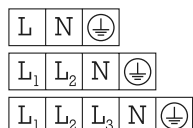
A: Minimum distance from the hob cut-out to the wall.

measurements in mm

View from above
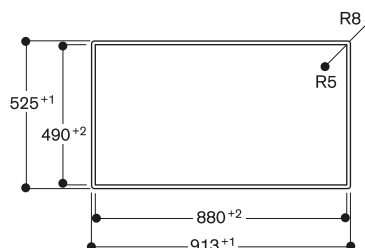
Longitudinal section
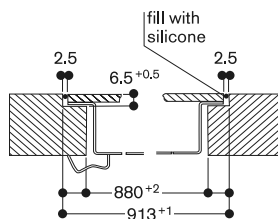
Cross section
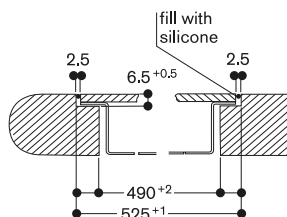
CE 291 111
Stainless steel frame
Width 90 cm

Included in the price
1   glass scraper

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

Glass ceramic cooktop 200 series
CE 291

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

Cooking zones
2 Super-Quick cooking zones ø 18 cm (1800 W); together they convert to 18 x 41.5 cm (4400 W) roasting zone.
1 Super-Quick cooking zone ø 12 cm (750 W), converts to ø 21 cm (2100 W, with booster 2600 W) cooking zone.
1 Super-Quick cooking zone ø 14.5 cm (1050 W), converts to ø 21 cm (2200 W) or ø 27 cm (3080 W) cooking zone.
1 Super-Quick cooking zone ø 14.5 cm (1200 W, with booster 1600 W).

Handling
Sensor control with direct selection of ouput level.
Cooking zone marking.
Electronic power control in 17 output levels.

Features
Frying sensor function for ø 21 cm cooking zone.
Booster function.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.

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

Planning notes
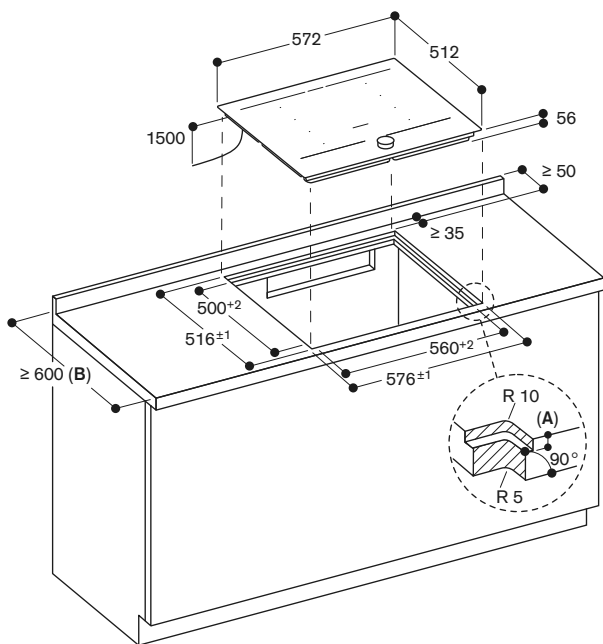Immersion depth 49 mm, depth at plug socket 50 mm.
Under the plug socket, a 10 mm clearance must be observed from side panels or from intermediate shelf.
The cooktop must be freely accessible from underneath to be able to detach the cooktop´s base in a downward direction.
Installation possible in a 60 cm wide lower cabinet.
Appliance must be fixed from underneath.
Cooktop clamping range: 20 – 50 mm.
Appliance weight: approx. 13 kg.

Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 11.0 kW.
Plan a connection cable.

L	N	⊕

L$_1$	L$_2$	N	⊕

L$_1$	L$_2$	L$_3$	N	⊕

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

measurements in mm

CE 261 114
Stainless steel frame
Width 60 cm

Included in the price
1   glass scraper

Glass ceramic cooktop 200 series
CE 261

– Sturdy stainless steel frame
– Sensor control with direct selection of output level

Cooking zones
1 Super-Quick cooking zone ø 17 cm (1800 W), switches to 17 x 26,5 cm (2600 W) roasting zone.
1 Super-Quick cooking zone ø 14.5 cm (1200 W), converts to ø 21 cm (2100 W, with booster function 3000 W) cooking zone.
1 Super-Quick cooking zone ø 18 cm (2000 W).
1 Super-Quick cooking zone ø 14.5 cm (1200 W).

Handling
Sensor control with direct selection of ouput level.
Cooking zone marking.
Electronic power control in 17 output levels.

Features
Booster function.
Cooking timer for up to 99 minutes.
Short-term timer.
Options menu.

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

Planning notes
Immersion depth 49 mm, depth at plug socket 50 mm.
Under the plug socket, a 10 mm clearance must be observed from side panels or from intermediate shelf.
The cooktop must be freely accessible from underneath to be able to detach the cooktop´s base in a downward direction.
Installation possible in a 60 cm wide lower cabinet.
Appliance must be fixed from underneath.
Cooktop clamping range: 20 – 50 mm.
Appliance weight: approx. 8 kg.

Please read the installation details regarding air ducting on page 172.

Connection
Total connected load 8.3 kW.
Plan a connection cable.
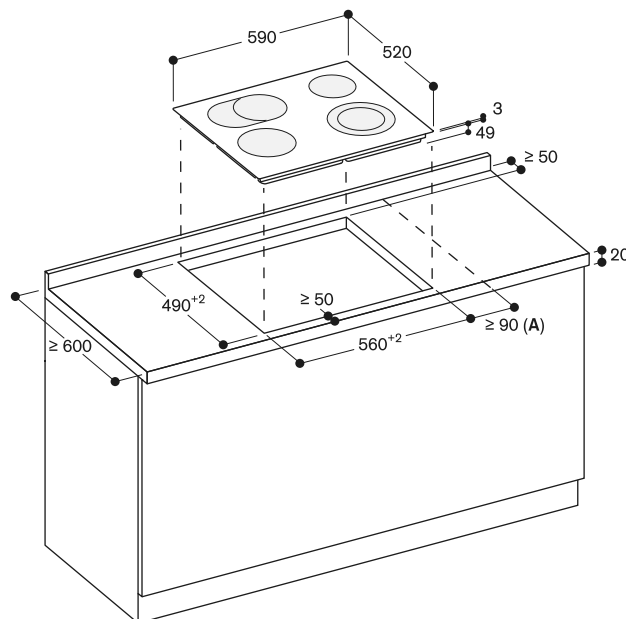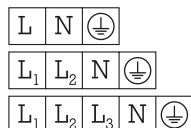
L	N	⏚

L_1	L_2	N	⏚

L_1	L_2	L_3	N	⏚

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

measurements in mm

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.

CA 051 300

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

CA 052 300

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

GP 900 001

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

GP 900 002

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

GP 900 003

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

GP 900 004

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

WP 400 001

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

WZ 400 000

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 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 082 011

Kit unducted air recirculation for
CV 282 / CV 492
consists of 4 activated charcoal filters
with highly efficient odour reduction
and allergen deactivation and
telescopic connector
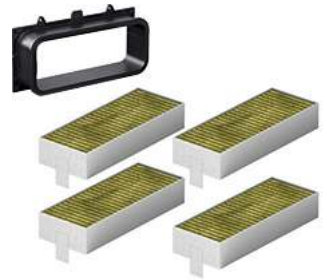
CA 082 061

Kit ducted air recirculation, 60 cm
worktop depth for CV 282 / CV 492
consists of 4 activated charcoal filters
with highly efficient odour reduction
and allergen deactivation, extra short
flat duct bend, flat duct, flat duct bend,
flat duct connecting pieces and
diffusor
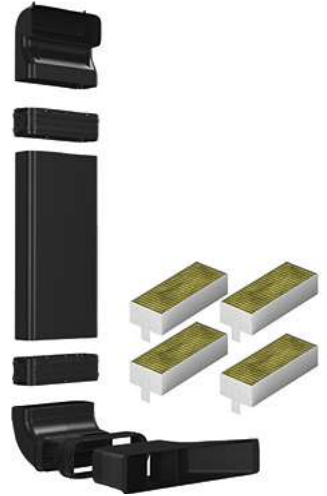
CA 082 071

Kit ducted air recirculation, 70 cm
worktop depth for CV 282 / CV 492
consists of 4 activated charcoal filters
with highly efficient odour reduction
and allergen deactivation, flat duct
bends, flat duct, flat duct connecting
pieces and diffusor
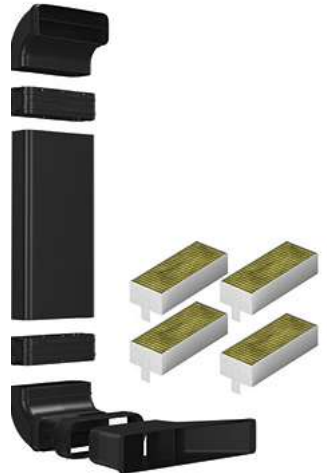
CA 084 010

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

CA 282 121

4 recirculation replenishment filters
for CV 282 / CV 492
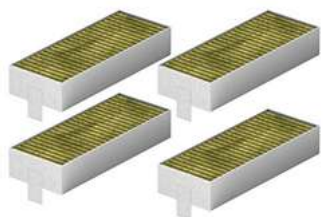
AD 857 033

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° for
installation of CV 282 / CV 492 in
60 cm deep worktops for exhaust and
ducted recirculation.

The extractors

Extractors

AC 402 181
Stainless steel
Filter module
Air extraction / Air recirculation
Motorless

B *

Installation accessories
AD 754 048
Air collector box DN 150 round pipe
Metal zinc plated
2 x DN 150 round duct air intake.
1 x DN 150 cylindrical duct air outlet.

AD 854 048
Air collector box DN 150 flat duct
Metal zinc plated with plastic
2 x DN 150 flat duct air intake.
1 x DN 150 flat duct air outlet.

Special accessories
AA 010 811
Air recirculation module inclusive
1 activated charcoal filter.
For air recirculation.
Stainless steel.

AA 012 811
Air recirculation module inclusive
1 activated charcoal filter.
For air recirculation.
White.

AA 200 110
1 activated charcoal filter
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.

Vario ceiling ventilation 400 series
AC 402

– Discreet integration into the
  architecture of the kitchen
– Flexible by dimension, performance
  and ventilation mode
– Room ventilation
– Modular ceiling ventilation which
  can be configured individually by
  separate components such as filter
  module, control modules and light
  module
– Motorless, can be combined with
  Gaggenau BLDC remote fan units
– Highly efficient patented rim
  extraction
– Planed and easy to clean underside
  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 chimney-
vented fireplace, the hood's power
supply line needs a suitable safety
switch.

Please read additional planning notes
on page 182 – 183.

AC 482 181
Stainless steel
Control module with light

Vario ceiling ventilation 400 series
AC 482

– Control module of ceiling
  ventilation with light
– Individual integration of light
  elements into the configuration of
  the ceiling ventilation

Output
Power levels depend on the remote fan
unit.
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 chimney-
vented 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 182 – 183.

Connection
Total connected load 355 – 1160 W.
Connecting cable 1.75 m, pluggable.

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

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.

AC 472 181
Stainless steel
Light module
For completing control module with light

Necessary installation space ▦ F3-CL-L1

1150
800
(350)
500
AD 751 010
AR 400 142
AD 751 010
(320 without AR)
AC 402 181
AC 482 181
1480
AC 402 181
1830
AC 472 181
(AR 400 142 as an alternative)
(350)

Necessary installation space ▦ F2-CL

AD 751 010
1150
(350)
800
AD 751 010
500
AR 400 142
(320 without AR)
AC 402 181
940
AC 402 181
AC 482/472 181
(AR 400 142 as an alternative)
(350)

Necessary installation space ▦ FL2-CL-L1

AD 751 010
AD 751 010
2120
1600
540
(520)
AC 402 181
500
(320 without AR)
AC 482 181
AC 472 181
AD 751 010
AR 400 142
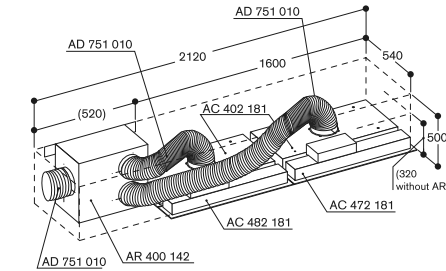
AC 402 Ceiling fixture and position of connecting piece DN 150

Ceiling cut-out
1183
383
AC 402
188
915
889
728
140
566
AC 482/472/462
349
AC 402
(540)
140
26
47
158
(448)
606
958
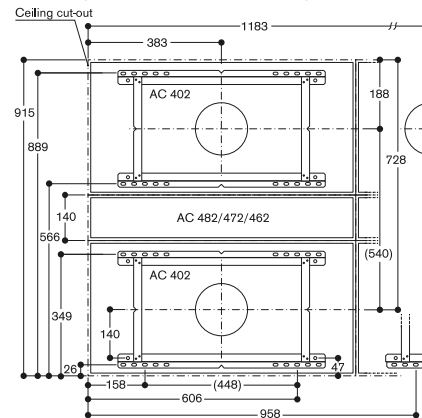
AC 402 Further possible ceiling fixture

Ceiling cut-out
AC 482/472
166
188
328
AC 402
140
868
AC 482/472
140
540

600
448
338
10
dia. 6.5
323
30
24

Ceiling mount
Mounting frame

Ceiling/kitchen unit cut-out depends on configuration, doubled up with wood.

4 x M8 threaded rods
Length = h-50 mm

Minimum height h Depending on piping

50
280
542
b
a

AC 462
AC 472
AC 482
180
243
753
122
112
61
364
10
dia. 150
182
31
134
377
140
0.8
73
400
800
AC 402 181

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

Minimum installation height including flat duct DN 150

24
AD 854 048
25
122
125
AD 857 042
300
10
61
31
16
73
min. 10
0.8
AC 402 181
AC 472 181
AC 482 181
AD 857 040
Aluflex pipe
AD 751 010
Adhesive tape
AD 990 090

AC 402 with air recirculation module

≥ 300
≥ 1000
≥ 1000
≥ 1000

measurements in mm

Recommended configurations for ceiling ventilation 400 series

Planning as a cooktop ventilation wall/island (W/I) up to max. 120 cm distance to the cooktop.
For larger distances planning as room ventilation (R) with air exchange rates 10 to 12 times the room volume.

The given airflow of the remote fan units will be reduced by the different ducting types between filter modules and AR 400/401/403 as well as by the further ducting. For additional ducting chose the configuration with higher airflow.

Bold print: favoured configuration
Regular print: possible configuration
Other: – Not possible due to performance or ducting reasons

Respect the positioning of the remote fan units and the run of the ducts.

Modules of ceiling ventilation:
F = Filter module (FL = in-line configuration)
CL = Control module with light
CO = Control module without light
L = Light module
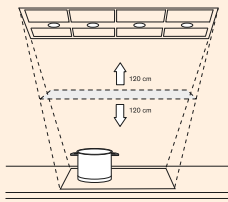
	Minimal construction height including installation frame	160		
	Structure within ceiling/ furniture element Air collector box, if needed	Minimal construction height with aluflex pipe straight through the ceiling. Remote fan unit separately placed. (AD 754 048) 2 x DN 150 round duct → 1 x DN 150 round duct		
	Maximal width of cooktop **Cooktop ventilation, max. distance 120 cm:** W = Cooktop ventilation wall I = Cooktop ventilation island **Room ventilation, distance > 120 cm** R = Maximal width of cooktop	Ceiling cutout a x b (frame size) mm	Remote fan unit inside installation (unobstructed airflow fan unit alone)	Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)
Range of remote fan units according to EN 61591: 830–910 m³/h			**No air collector box necessary**	
FL1-CL FL1-CO	**W: 80 cm** **I: 60 cm,** **no VR, VP** R: -	765 x 515 (800 x 540)	1x AR 403 122 (890 m³/h) **1x AR 400 142 (830 m³/h)**	**1x AR 401 142 (910 m³/h)**
FL1-CL-L1	**W: 80 cm** **I: 60 cm,** **no VR, VP** R: -	765 x 660 respect direction! (800 x 680)	1x AR 403 122 (890 m³/h) **1x AR 400 142 (830 m³/h)**	**1x AR 401 142 (910 m³/h)**
Range of remote fan units according to EN 61591: 830–1820 m³/h				
FL2-CL-L1	**W: 120 cm,** **VR, VP centered** I: 90 cm, no VR, VP R: -	1.565 x 515 (1.600 x 540)	1x AR 403 122 (890 m³/h) **1x AR 400 142 (830 m³/h)** 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 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)
Range of remote fan units according to EN 61591: 830–1820 m³/h			**2 AR: divide airflow of center modules with air collector box**	
F3-CL-L1	W: - **I: 120 cm, VR, VP centered** **R: 120 cm, 10x air exchange rate, 12x with VR, VP**	1.455 x 765 (1.480 x 800)	1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**
Range of remote fan units according to EN 61591: 1660–1820 m³/h				
F4-CO	W: - **I: 120 cm, VR, VP centered** **R: 120 cm, 10x air exchange rate 12x with VR, VP**	1.715 x 765 (1.740 x 800)	2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**
FL4-CL-L1	W: - **I: 120 cm, VR, VP centered** **R: 120 cm, 10x air exchange rate, 12x with VR, VP**	2 cutouts 765 x 915 with 35 mm distance Total cutout 1.565 x 915 with division bar. (1.600 x 940)	2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**
F4-CL-L2	W: - **I: 160 cm, VR, VP centered** **R: 160 cm, 10x air exchange rate, 12x with VR, VP**	1.995 x 765 (2.020 x 800)	2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**
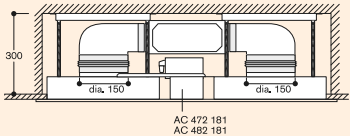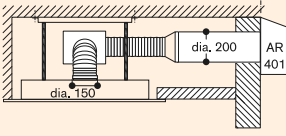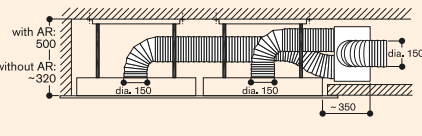
[1] Do not use air collector boxes.
Pipe connection piece with 3x DN 150 directly to AR 400 142.

300		with/without AR 400: 350		without AR 400: 320 incl. AR 400 vertically placed: 500	

300 · dia. 150 · dia. 150 · AC 472 181 AC 482 181

dia. 150 · dia. 200 · AR 401

with AR: 500 · without AR: ~320 · dia. 150 · dia. 150 · dia. 150 · ~350

300		with/without AR 400: 350		without AR 400: 320	
Remote fan unit AR 400 horizontaly placed with air collector box in the ceiling. 2 AR 400 placed opposite of each other **(AD 854 048)** 2 x DN 150 flat duct → 1 DN 150 flat duct		AR 400 horizontically or AR 401 separatly placed. Aluflex pipe DN 150/200 2 AR 400 placed opposite of each other **(AD 754 048)** 2 x DN 150 round duct → 1 x DN 200 round duct		Easisest ducting with aluflex pipe DN 150 AR 400 placed vertically or separately.	
Remote fan unit inside installation (unobstructed airflow fan unit alone)	Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)	Remote fan unit inside installation (unobstructed airflow fan unit alone)	Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)	Remote fan unit inside installation (unobstructed airflow fan unit alone)	Remote fan unit outside installation wall/roof (unobstructed airflow fan unit alone)
No air collector box necessary		**No air collector box necessary**			
1x AR 403 122 (890 m³/h) **1x AR 400 142 (830 m³/h)**	**1x AR 401 142 (910 m³/h)**	1x AR 403 122 (890 m³/h) **1x AR 400 142 (830 m³/h)**	**1x AR 401 142 (910 m³/h)**	1x AR 400 142 (830 m³/h)	
1x AR 403 122 (890 m³/h) **1x AR 400 142 (830 m³/h)**	**1x AR 401 142 (910 m³/h)**	1x AR 403 122 (890 m³/h) **1x AR 400 142 (830 m³/h)**	**1x AR 401 142 (910 m³/h)**	1x AR 400 142 (830 m³/h)	
1x AR 403 122 (890 m³/h) **1x AR 400 142 (830 m³/h)** 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	**1x AR 401 142 (910 m³/h)** 2x AR 401 142 (1820 m³/h)	1x AR 403 122 (890 m³/h) **1x AR 400 142 (830 m³/h)** 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	**1x AR 401 142 (910 m³/h)** 2x AR 401 142 (1820 m³/h)	**1x AR 400 142 (830 m³/h)** 2x AR 400 142 (1660 m³/h)	
1x AR 403 122 (890 m³/h) **1x AR 400 142 (830 m³/h)** 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	**1x AR 401 142 (910 m³/h)** 2x AR 401 142 (1820 m³/h)	1x AR 403 122 (890 m³/h) **1x AR 400 142 (830 m³/h)** 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	**1x AR 401 142 (910 m³/h)** 2x AR 401 142 (1820 m³/h)	**1x AR 400 142 (830 m³/h)** 2x AR 400 142 (1660 m³/h)	
1x AR 403 122 (890 m³/h) **1x AR 400 142 (830 m³/h)** 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	**1x AR 401 142 (910 m³/h)** 2x AR 401 142 (1820 m³/h)	1x AR 403 122 (890 m³/h) **1x AR 400 142 (830 m³/h)** 2x AR 403 122 (1780 m³/h) 2x AR 400 142 (1660 m³/h)	**1x AR 401 142 (910 m³/h)** 2x AR 401 142 (1820 m³/h)	**1x AR 400 142 (830 m³/h)** 2x AR 400 142 (1660 m³/h)	
2 AR: divide airflow of center modules with air collector box		**2 AR: divide airflow of center modules with air collector box**			
1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**	1x AR 400 142 (830 m³/h) 2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**	**1x AR 400 142 (830 m³/h)**[1] 2x AR 400 142 (1660 m³/h)	
2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**	2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**	**2x AR 400 142 (1660 m³/h)**	
2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**	2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**	**2x AR 400 142 (1660 m³/h)**	
2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**	2x AR 403 122 (1780 m³/h) **2x AR 400 142 (1660 m³/h)**	**2x AR 401 142 (1820 m³/h)**	**2x AR 400 142 (1660 m³/h)**	

AL 400 122
stainless steel
Width 120 cm
Air extraction / Air recirculation
Motorless

AL 400 192
stainless steel
Width 90 cm
Air extraction /
Air recirculation
Motorless

A ▶ *

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 245 – 251.

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 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-vent-
ed 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.

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

88
808/1084
330
3
550-860
535
140
908/1184
≤ 1100/≤ 1370
125
(A)
860/1136
1200
319
82
347
192
216
1750

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

Measurements in mm

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

Measurements in mm

A: 3.5^{-0.5} mm

Measurements in mm

View from above

Measurements in mm

Longitudinal section

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

Measurements in mm

Cross section

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

Measurements in mm

AD 754 049

Measurements in mm

AD 854 050

Measurements in mm

AD 704 050

Measurements in mm

AA 409 401/431 furniture support

Recommended configurations for table ventilation 400 series

Good to know – for correct planning and installation

– For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
– 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.
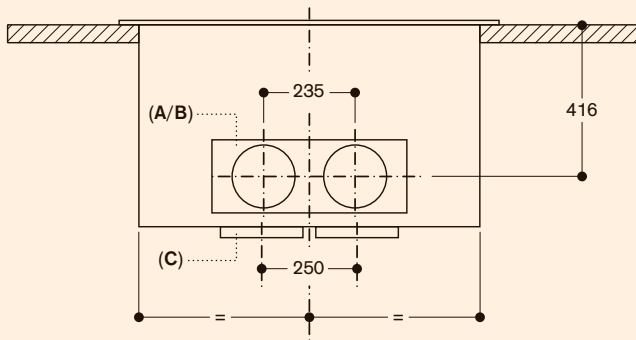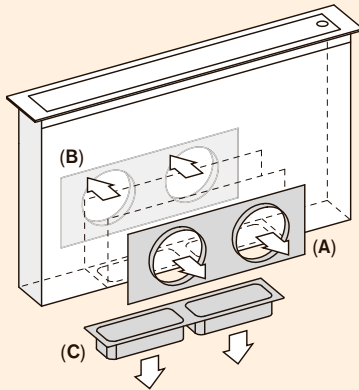
A: Connection at the front with AD 754 049
B: Connection at the back with AD 754 049
C: Connection at the bottom with AD 854 050

Measurements in mm

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 400 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**
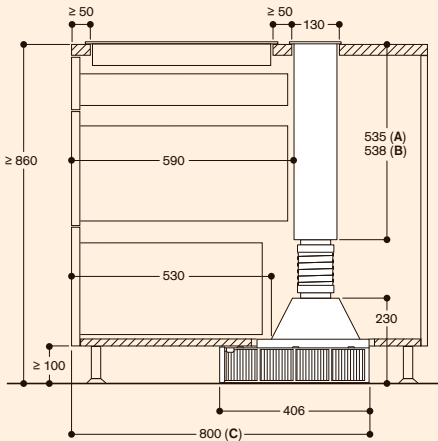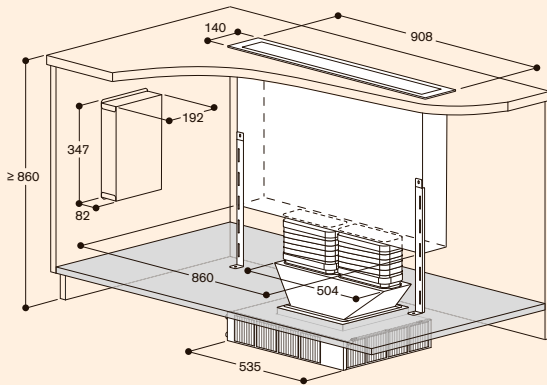
A: Surface mounting
B: Flush mounting
C: 750 mm with a worktop at min. height 920 mm

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 400 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**
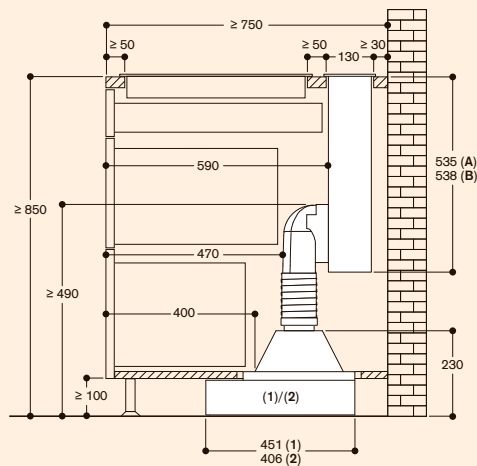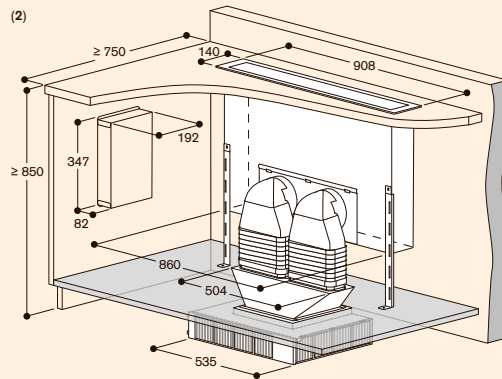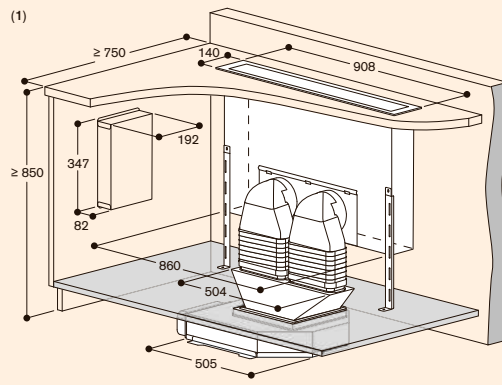
A: Surface mounting
B: Flush mounting

Extraction mode with remote fan unit
1: AR 403 122
2: AR 413 122

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 800 cm² - 400 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**
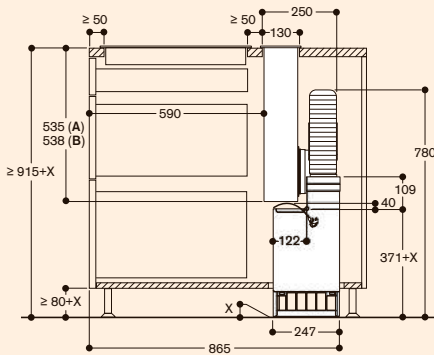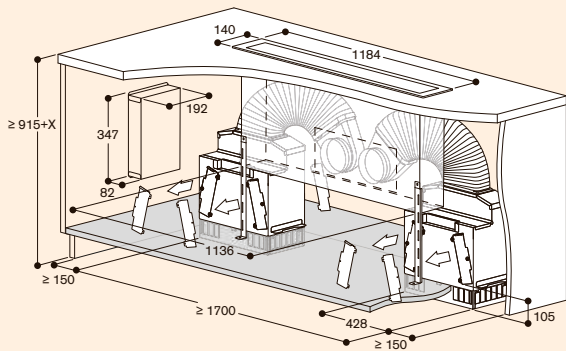
A: Surface mounting
B: Flush mounting

Measurements in mm

Planning example
AL 400 120 cm with AR 413 122 (air recirculation) remote fan unit

List of components
– 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)
– 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**

A: Surface mounting
B: Flush mounting

Measurements in mm

VL 414 112
stainless steel
Width 15.5 cm
Air extraction / Air recirculation
Motorless

A+ *

Installation accessories
AD 410 040
Flexibel connecting piece for VL 200
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 VL 414 next to
gas appliance.

Installation accessories for air ducting
you will find at the pages 245 – 251.

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 knob
– Highly efficient, low noise
  ventilation system especially with
  remote fan unit AR 410 110
– 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 345.

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 AA 414 010 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,
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.

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

Please read additional planning notes
on page 192 – 195.

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

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

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; surface mounting

Installation of the control knob; flush installation

measurements in mm

measurements in mm

Installation accessories

AD 410 040 : Flexibel connecting piece, DN 150 flat

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

measurements in mm

Recommended configurations for the Vario downdraft ventilation 400 series

Good to know – for correct planning and installation

– For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
– 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.

1: Direct installation
2: 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)
3: Installation with extension for extra deep worktop and metal ducting:
  – 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

measurements in mm

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 400 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
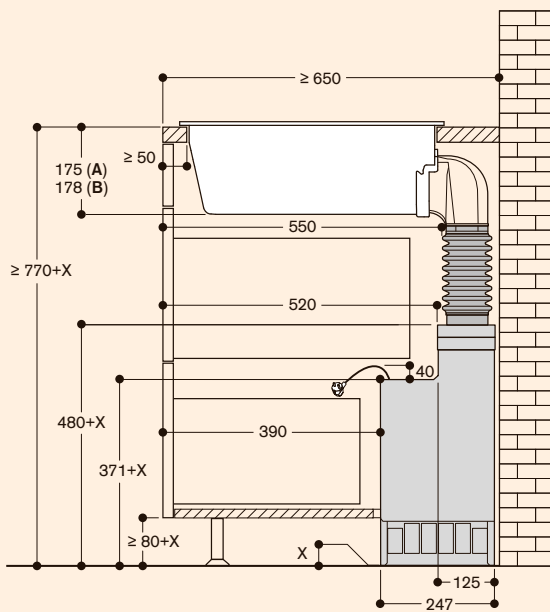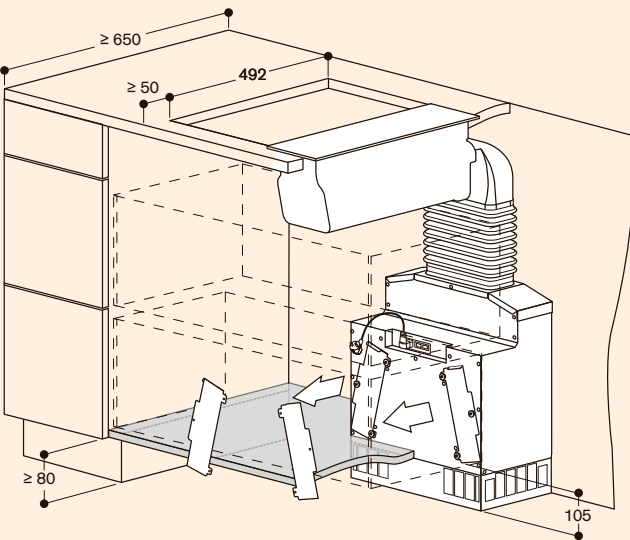
Planning example (air recirculation) - Direct installation
VL414 with AR 413 122 remote fan unit

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 400 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

measurements in mm

Recommended configurations for the Vario downdraft ventilation 400 series

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)

(1)

(2)

(3)
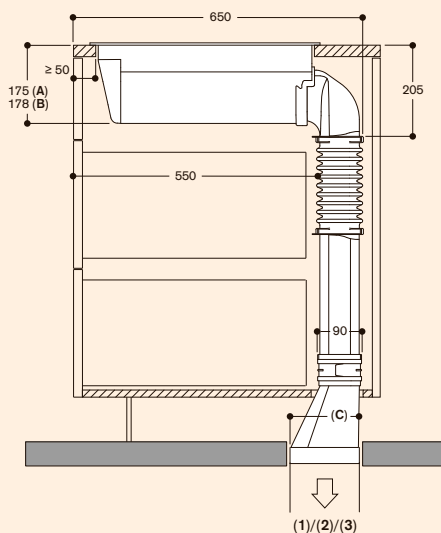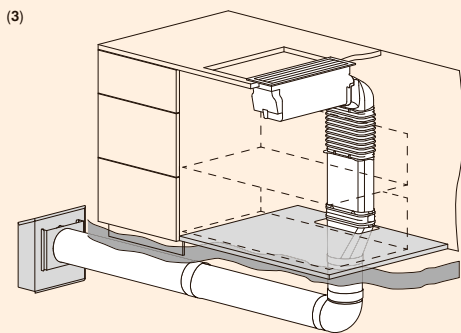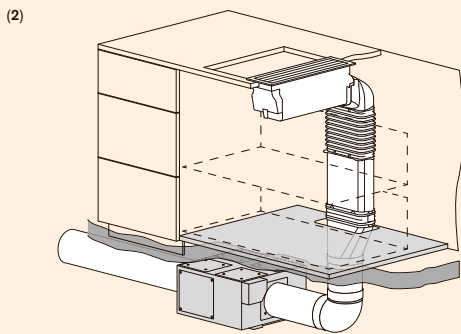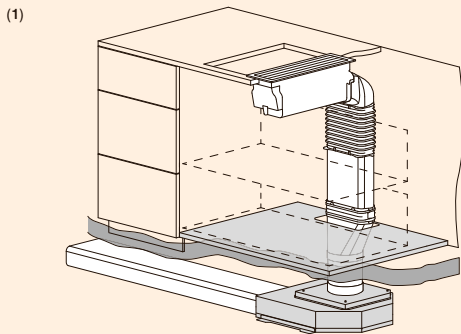
Extraction mode with remote fan unit
1: AR 403
2: AR 400
3: AR 401

A: Surface mounting
B: Flush mounting
C: 152.5

measurements in mm

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
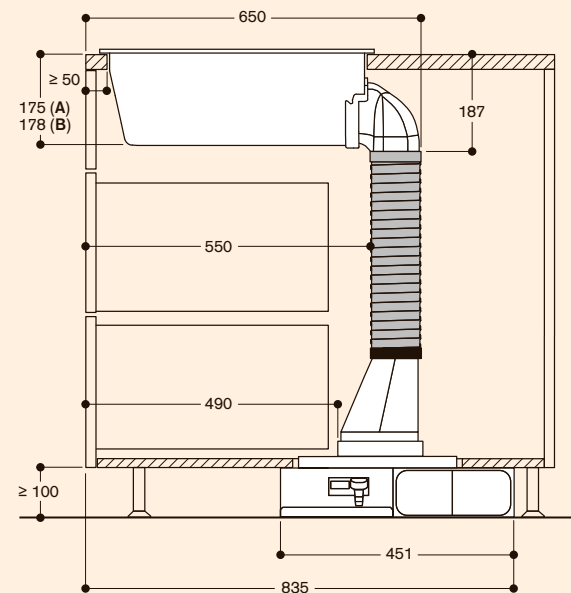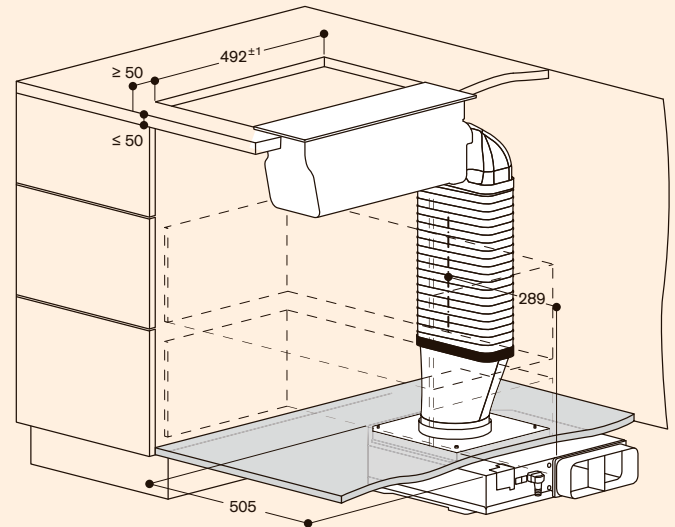
A: Surface mounting
B: Flush mounting (only VL414)

measurements in mm

Planning example (air extraction) – Direct installation
VL 414 with AR 403 122 remote fan unit

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
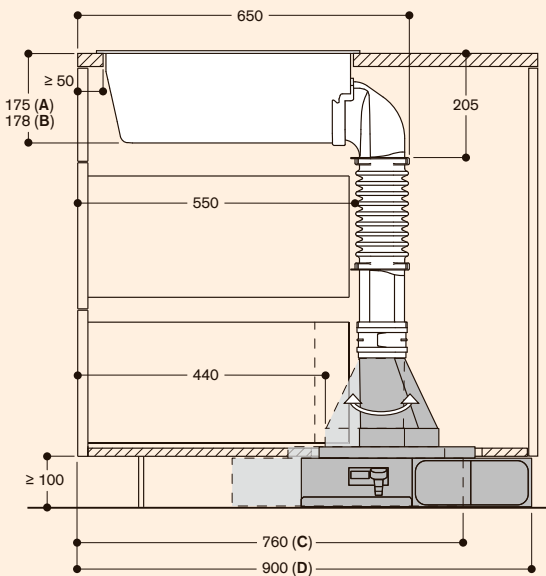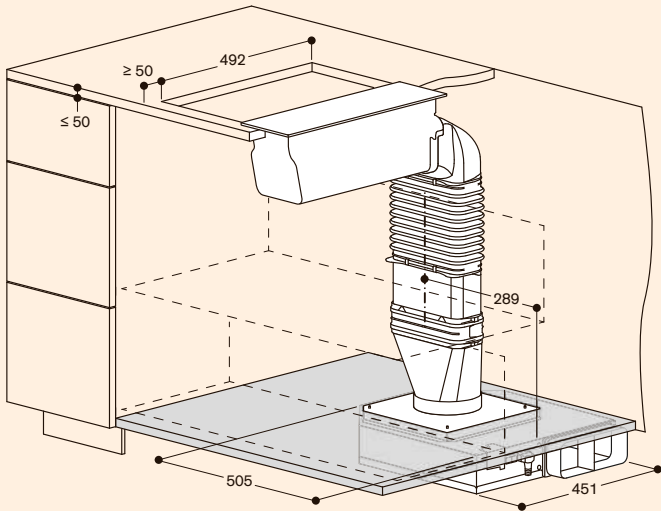
A: Surface mounting
B: Flush mounting (only VL414)
C: Exhaust to the left. Connecting piece flat/round towards the front
D: Exhaust to the right. Connecting piece flat/round towards the back

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 400 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
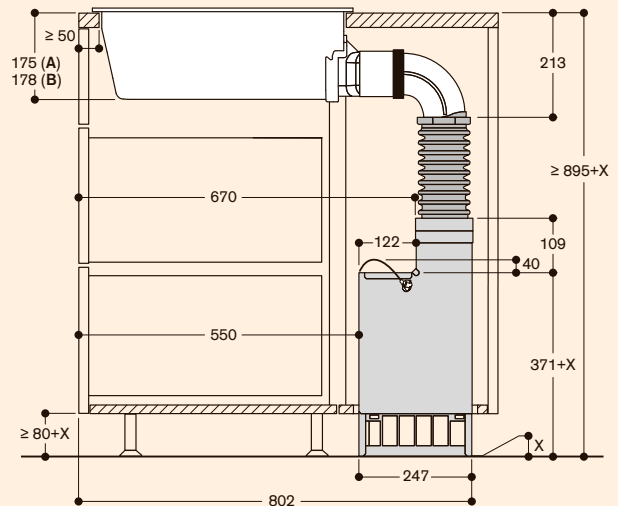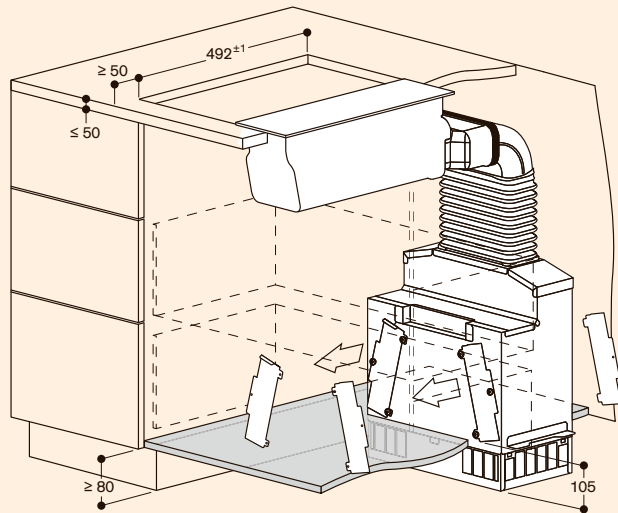
A: Surface mounting
B: Flush mounting (only VL414)

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

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

A ▸ *

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 AA 442 810

AA 442 810
Air recirculation module inclusive
2 activated charcoal filters with high
efficient odour reduction due to
increased surface
For air recirculation.

AD 442 396
Ceiling collar for chimneys
Stainless steel

Installation accessories for air ducting
you will find at the pages 245 – 251.

Island hood 400 series
AI 442

– Professional technology hood
  combined with classic Gaggenau
  design
– Highly efficient extraction of
  cooking vapours due to large
  vapour collection area
– Motorless, can be combined with
  Gaggenau BLDC remote fan units
– Angled baffle filter with high grease
  absorption
– Function for automatic,
  sensor-controlled power adjustment
  depending on the build-up of
  cooking vapours
– Dimmable, neutral white surface
  LED light for ideal illumination of
  the 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 sensor-
controlled run-on function.
Grease filter saturation indicator.
Baffle filter, dishwasher-safe.
Neutral white surface LED light (3500 K),
continuously dimmable.
Lamp output 4 x 10 W.
Illuminance 1390 lx.

Consumption data
Consumption data is referred to a
configuration AI 442 160/120 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 kWh/year.
Ventilation efficiency class A.
Ilumination efficiency class B.
Grease filter efficiency class B.
Sound level min. 45/44 dB /
max. 62/62 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 chimney-
vented fireplace, the power supply line
of the ventilation appliance needs a
suitable safety switch.

Please read additional planning notes
on page 198 – 199.

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
    from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m
    from the floor to the lower edge of the hood.

*   With air extraction chimney 442 016, suitable for ceiling heights
    from 2.35 m to 2.60 m.
** With air extraction chimney AD 442 026, suitable for ceiling heights
    from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m
    from the floor to the lower edge of the hood.

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

AW 442 160
Stainless steel
Width 160 cm
Air extraction / Air recirculation
Motorless
Delivery without chimney

B *

AW 442 120
Stainless steel
Width 120 cm
Air extraction / Air recirculation
Motorless
Delivery without chimney

A *

AW 442 190
Stainless steel
Width 90 cm
Air extraction / Air recirculation
Motorless
Delivery without chimney

A *

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 AA 442 810
AA 442 810
Air recirculation module inclusive
2 activated charcoal filters with high
efficient odour reduction due to
increased surface. For air recirculation.
AD 442 392
Ceiling collar for chimneys
Stainless steel

Installation accessories for air ducting
you will find at the pages 245 – 251.

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 sensor-
controlled run-on function.
Grease filter saturation indicator.
Baffle filter, dishwasher-safe.
Neutral white surface LED light (3500 K),
continuously dimmable.
Lamp output 4 x 10 W.
Illuminance 1010 lx.
Easy mounting system for simple
installation and alignment.

Consumption data
Consumption data is referred to a
configuration AW 442 160/120/190
with the remote fan unit AR 400 143.
Energy efficiency class 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 chimney-
vented fireplace, the power supply line
of the ventilation appliance needs a
suitable safety switch.

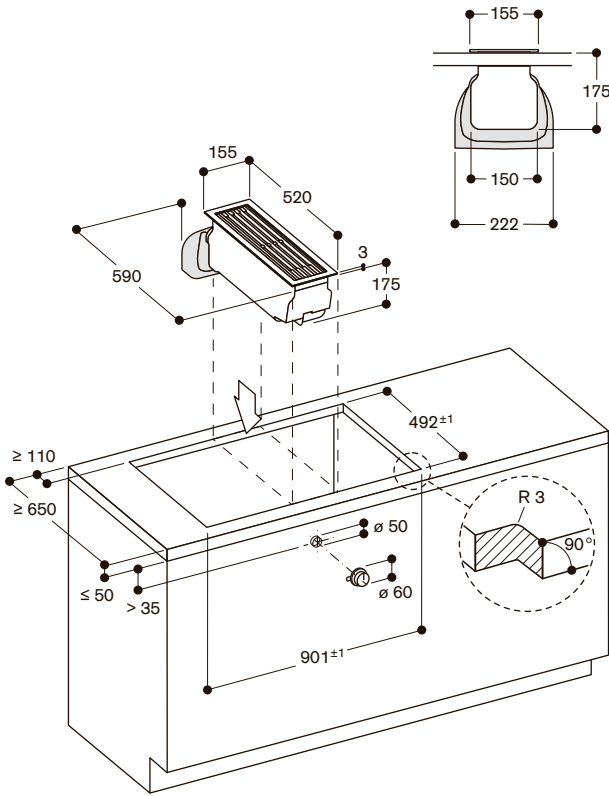Please read additional planning notes
on page 198 – 199.

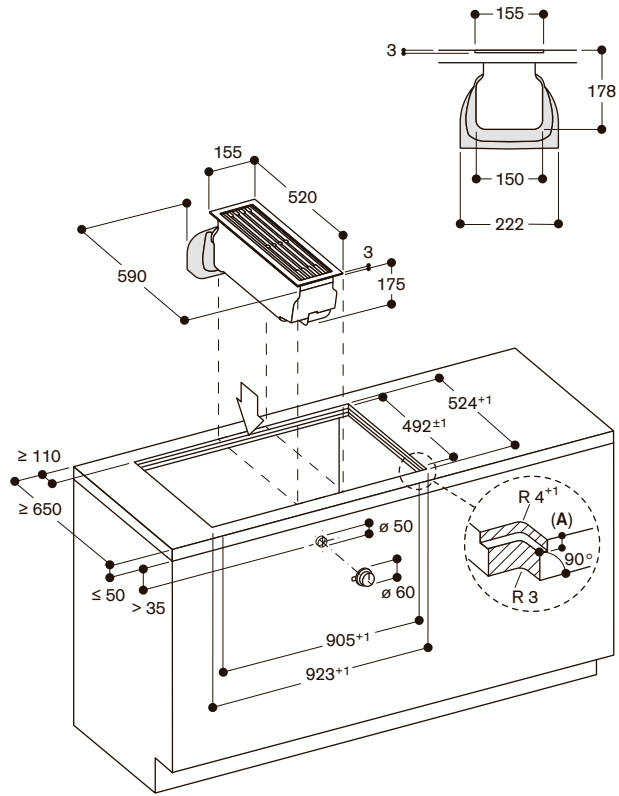### Connection
Total connected load 50/40/30 W
Connecting cable 1.8 m, pluggable.
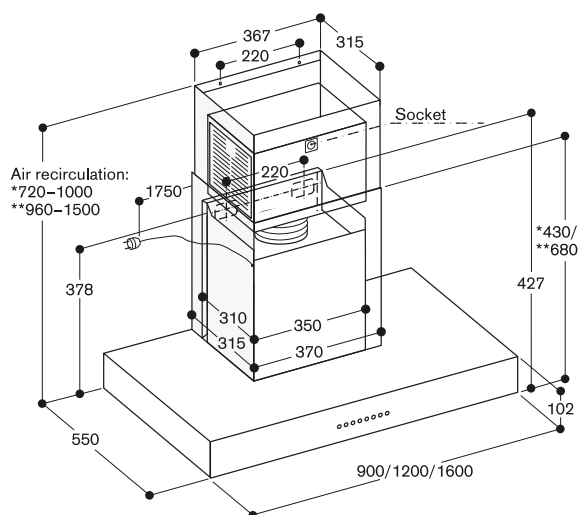
* With air recirculation chimney AD 442 112, suitable for ceiling heights
from 2.35 m to 2.60 m.
** With air recirculation chimney AD 442 122, suitable for ceiling heights
from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m
from the floor to the lower edge of the hood.

* With air extraction chimney 442 012, suitable for ceiling heights
from 2.35 m to 2.60 m.
** With air extraction chimney AD 442 022, suitable for ceiling heights
from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m
from the floor to the lower edge of the hood.

ONLY WHILE STOCKS LAST

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
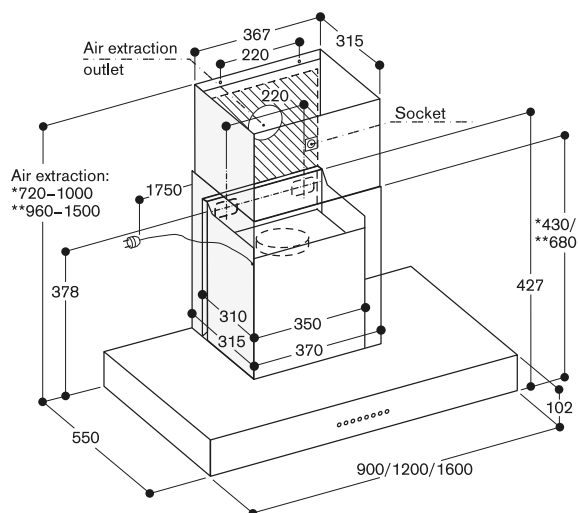
Recommended configurations for the island/wall-mounted hoods 400 series

Planning example 1
1 x AI 442 with AR 400 143
Round duct, DN 150

Good to know
– The AR 400 143 remote fan unit is ideal for space-saving installation for assembly
  in the AI 442.
– Two chimney lengths are available depending on the height of the room.
– The minimum distance to the cooktop is 600 mm, and 700 mm for gas appliances.
– The necessary mounting kits are included as accessories with the chimney.
– The appropriate installation accessories are available for air extraction and
  air recirculation, see the list of accessories.
– The minimum height of AI 442 is increased by 2 cm with the installation of the
  ceiling collar.

List of accessories 1 (air extraction)
– 1 x AR 400 143 (remote fan unit for AI 442 / AW 442 chimney installation)
– 1 x AD 442 016 (stainless steel chimney for air extraction for room height
  of 2.35 m to 2.60 m)
  or 1 x AD 442 026 (stainless steel chimney for air extraction for room height
  of 2.60 m to 3.10 m)
– 1–2 x AD 752 010 (round duct, DN 150), depending on room height
– 1 x AD 990 090 (adhesive tape for bonding the ducts)
– Optional : 1 x AD 442 396 (stainless steel ceiling collar for island hood)

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 extraction chimney 442 016, suitable for ceiling heights
   from 2.35 m to 2.60 m.
** With air extraction chimney AD 442 026, suitable for ceiling heights
   from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m
   from the floor to the lower edge of the hood.
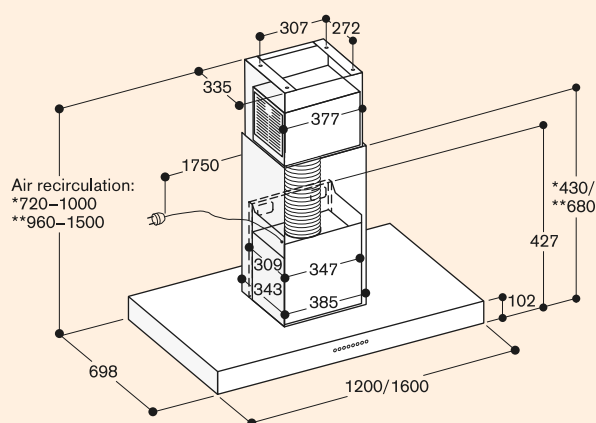
* With air recirculation chimney AD 442 116, suitable for ceiling heights
   from 2.35 m to 2.60 m.
** With air recirculation chimney AD 442 126, suitable for ceiling heights
   from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m
   from the floor to the lower edge of the hood.

Planning example 2
1 x AW 442 with AR 400 143
Round duct, DN 150

Good to know
– The AR 400 143 remote fan unit is ideal for space-saving installation for assembly
  in the AW 442.
– Two chimney lengths are available depending on the height of the room.
– The minimum distance to the cooktop is 600 mm, and 700 mm for gas
  appliances.
– The appropriate installation accessories are available for air extraction and
  air recirculation, see the list of accessories.

List of accessories 1 (air extraction)
– 1 x AR 400 143 (remote fan unit for AI 442 / AW 442 chimney installation)
– 1 x AD 442 012 (stainless steel chimney for air extraction for room height
  of 2.35 m to 2.60 m)
  or 1 x AD 442 022 (stainless steel chimney for air extraction for room height
  of 2.60 m to 3.10 m)
– 1–2 x AD 752 010 (round duct, DN 150), depending on room height
– 1 x AD 990 090 (adhesive tape for bonding the ducts)
– Optional : 1 x AD 442 392 (stainless steel ceiling collar for wall-mounted hood)

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 extraction chimney 442 012, suitable for ceiling heights
   from 2.35 m to 2.60 m.
** With air extraction chimney AD 442 022, suitable for ceiling heights
   from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m
   from the floor to the lower edge of the hood.
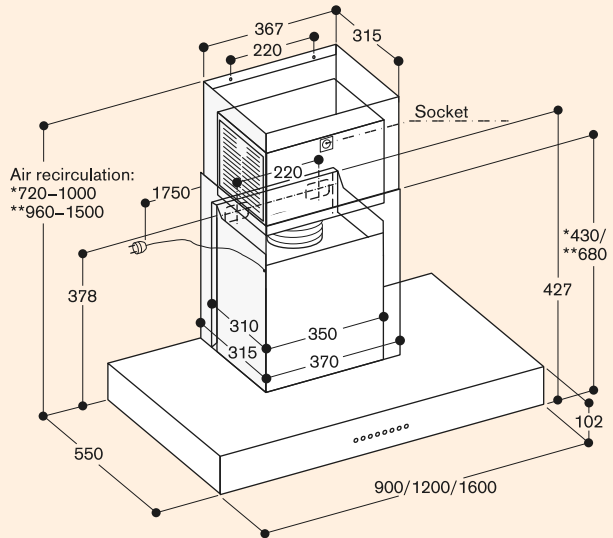
* With air recirculation chimney AD 442 112, suitable for ceiling heights
   from 2.35 m to 2.60 m.
** With air recirculation chimney AD 442 122, suitable for ceiling heights
   from 2.60 m to 3.10 m; Specifications refer to the distance of 1.60 m
   from the floor to the lower edge of the hood.

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 245 – 251.

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

Connection
Total connected load 240 W.
Connecting cable 1.8 m, pluggable.
Network cable 5 m.
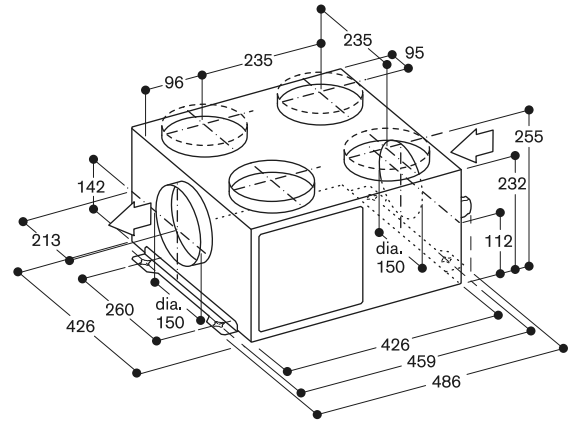
AR 400 143
Metal housing
Max. air output 1005 m³/h
Air extraction / Air recirculation
Installation in the chimney of
AI/AW 442

Special accessories
AA 400 510
Window contact switch

Installation accessories for air ducting
you will find at the pages 245 – 251.

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 AI/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 chimney-
vented fireplace, the power supply line
of the ventilation appliance needs a
suitable safety switch.

Connection
Total connected load 230 W.
Connecting and network cable
included in delivery.

dia. 150   95   29   232   240   333
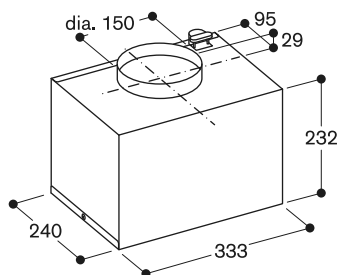
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AR 401 142

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 245 – 251.

Remote fan unit
AR 401

– 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 chimney-
vented fireplace, the power supply line
of the ventilation appliance needs a
suitable safety switch.

Connection

Total connected load 180 W.
Connecting cable 1.8 m, pluggable.
Network cable 5 m.
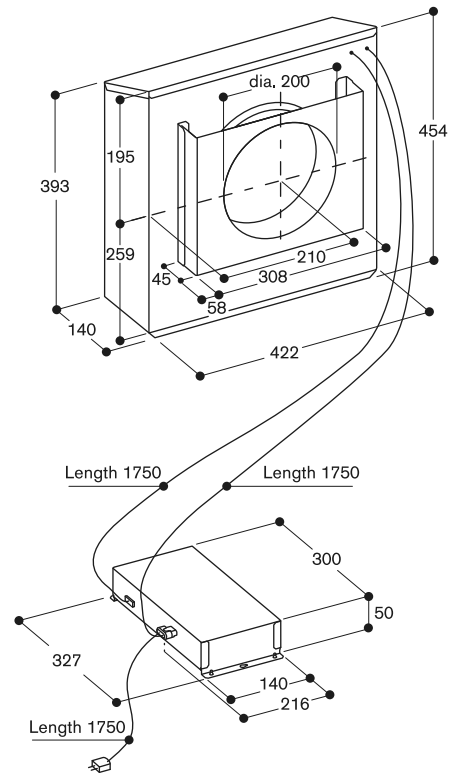
AR 410 110
Metal housing
Max. air output 675 m³/h
Air recirculation
Installation in the cupboard

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.

Remote fan unit
AR 410

– Powerful remote fan unit to combine
  with Vario downdraft ventilation and
  table ventilation AL 400 122
– Efficient BLDC technology
– Particularly 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.
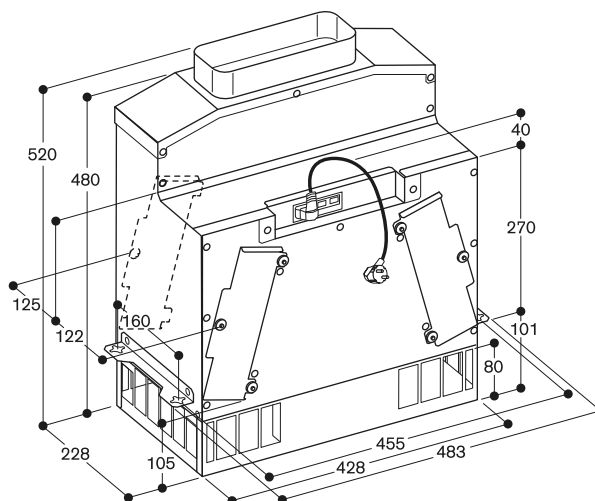
Filter exchange
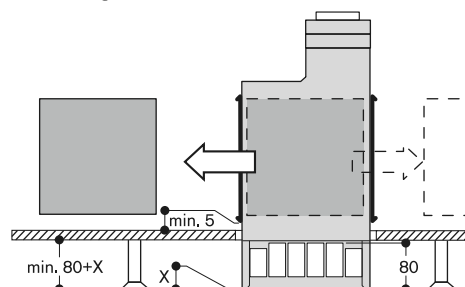
AR 403 122
Metal housing
Max. air output 875 m³/h
Air extraction
Plinth installation

Special accessories
AA 400 510
Window contact switch

Installation accessories for air ducting
you will find at the pages 245 – 251.

Remote fan unit
AR 403

– 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:
1x 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 chimney-
vented fireplace, the power supply line
of the ventilation appliance needs a
suitable safety switch.

Connection
Total connected load 180 W.
Connecting cable 1.8 m, pluggable.
Network cable 2 m.
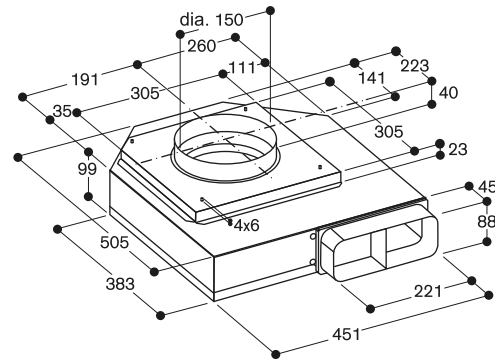
AR 413 122
Metal housing
Max. air output 900 m³/h
Air recirculation
Plinth installation

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 245 – 251.

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

Free space for
changing the filter
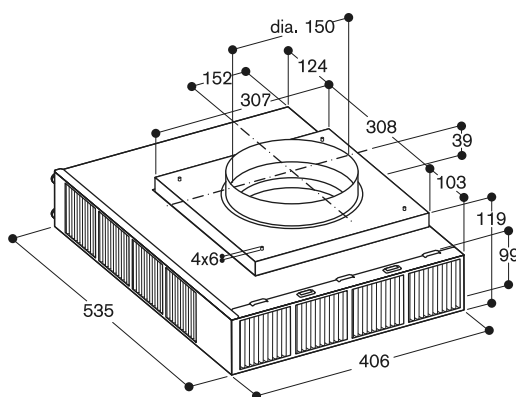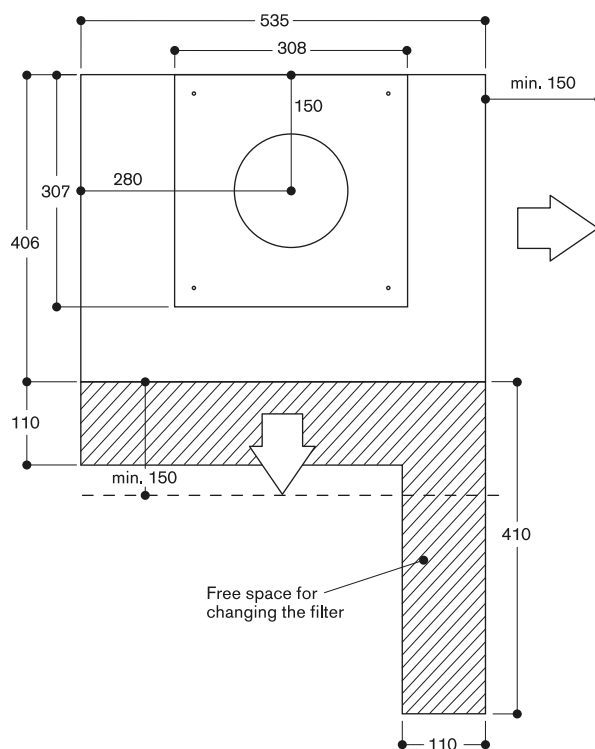
Checklist for the modular ventilation appliances 400 series

• AC 402 181

• AC 482 181
• AC 472 181

• AR 400 142

• AR 401 142

• 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

• VL 414 112

• AR 400 142

• AR 401 142

• AR 403 122

• AR 413 122

• AR 410 110

• AI 442/AW 442
ONLY WHILE STOCKS LAST

• AR 400 142

• AR 401 142

• AR 400 143
ONLY WHILE STOCKS LAST

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

• AL 200 180
• AL 200 190

• VL 200 120

• AR 400 142

• AR 401 142

• AR 403 122

• AR 413 122

• AR 410 110

• AI 240 191 / AW 240 191

• AW 250 192

• AF 210 162
• AF 210 192

• AC 200 161
• AC 200 181
• AC 200 191

General planning notes

The aim of good ventilation system planning is to extract cooking vapours out of the kitchen area as completely and quickly as possible. To help you plan and install your system correctly, here are a few important notes on system planning from our ventilation experts.

The planning of a ventilation system is significantly determined by the air requirement and air output. The air requirement must be contrasted with the corresponding air output that a ventilation appliance can produce, while taking account of the influence of all the ventilation components involved.

Air requirement needed:

Please observe the local applicable building regulations when configuring 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 its extraction and noise behaviour with an exhaust air solution. In air extraction mode, the actual air output depends not only on the fan output, but also significantly on the duct system.

Important influencing factors on the air output:

– The fans: Gaggenau ventilation systems are equipped with particularly powerful fans, or they can be combined with correspondingly powerful remote fan units for exhaust air or air recirculation mode. These fans are also very pressure-stable. They overcome possible pressure losses caused by a ducting system and work highly effectively at a low noise level.
– Ducting and installation: To achieve optimum results, the following points should be observed during installation:

1. Install duct bends with a minimum clearance of 30 cm from the exhaust air opening.
2. Avoid reductions in cross sections.
3. For duct bends, use bends that are as wide as possible.
4. Only install ducts that have a smooth and flat inner surface.
5. Use exhaust air pipes with a diameter of at least 125 mm.
6. Pay attention to the use of a short ducting paths as possible.
7. Fit wall outlets that have wide fins, wide-meshed grilles and a low back-pressure.
8. Ensure sufficient supply air.

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 6 x 3 W.
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 345.

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.
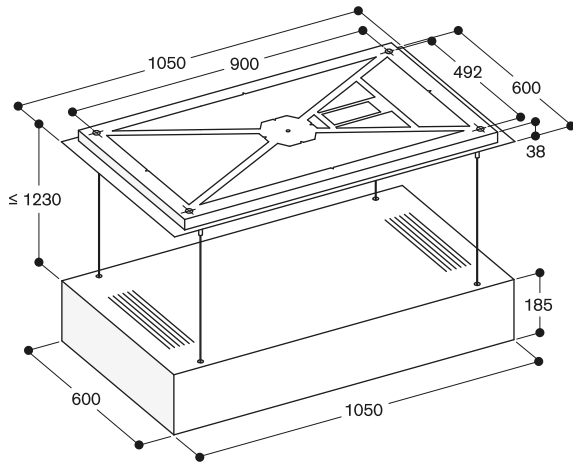
measurements in mm

Flush integration in the ceiling
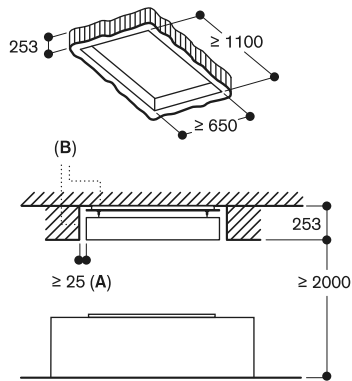
A: ≥ 25 mm all around
B: Depending on the cooking method, residual moisture may escape
   from the ceiling ventilation even after use. For preventive purposes,
   we recommend treating the recess in the ceiling with an anti-mould paint.

measurements in mm

AC 250 121
Gaggenau Light Bronze
Width 120 cm
Air extraction / Air recirculation

A+ *

Included in the price
1 Remote control

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 245 – 251.

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 sensor-
controlled run-on function.
Interval ventilation, 6 min.
Grease filter saturation indicator.
Activated charcoal filter saturation
indicator.
Metal grease filter, dishwasher-safe.
Massive aluminium anodized
Gaggenau Light Bronze filter cover.
Fan technology with highly efficient,
brushless DC motor (BLDC).
Turnable blower, air outlet on all four
sides possible.
Connecting pipe DN 150 round.
Cooktop-based ventilation control
(with suitable cooktop).

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

Please read additional information on
Home Connect on page 345.

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 chimney-
vented fireplace, the power supply line
of the ventilation appliance needs a
suitable safety switch.
Appliance weight: approx. 37 kg.

Connection
Total connected load 250 W.
Connecting cable 1.3 m with plug.

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
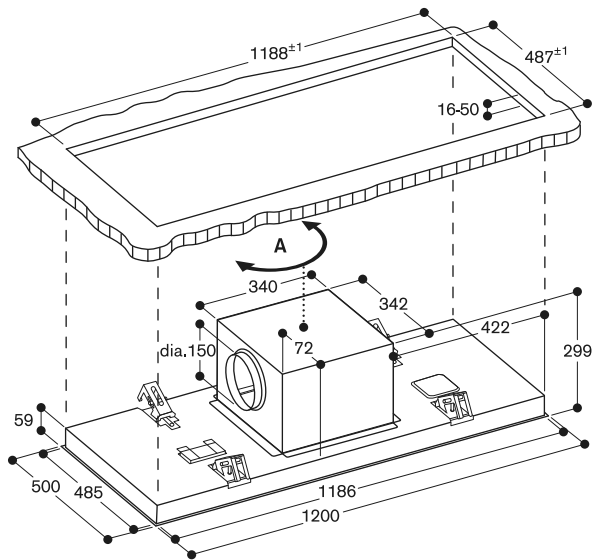
A: The ventilator outlet can be turned in all four directions.
measurements in mm

AC 250 with air recirculation module
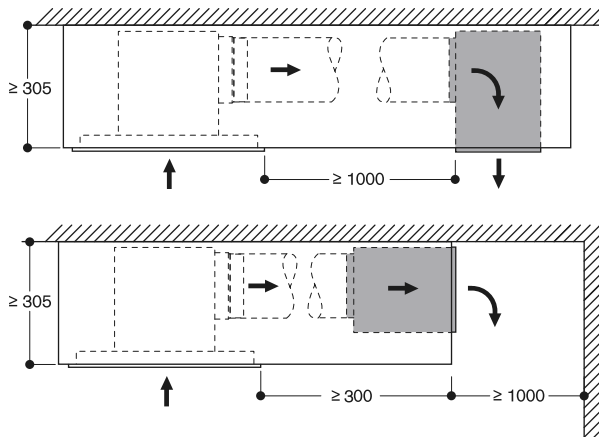
measurements in mm

AL 200 180
Gaggenau Black
Width 80 cm
Air extraction / Air recirculation
Delivery without ducting

A *

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 245 – 251.

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 extraction:
501 / 775 m³/h.
62 / 70 dB (A) re 1 pW.
Air recirculation:
447 / 562 m³/h.
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 sensor-
controlled 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 345.

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
Not for use with gas cooktops.
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 400 cm².
For air recirculation an air recirculation
module is required.

Please read additional planning notes
on page 216 – 217.

Connection
Total connected load 300 W.
Connecting cable 1.3 m, with plug.
Power consumption standby/
display off 0.4 W.

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
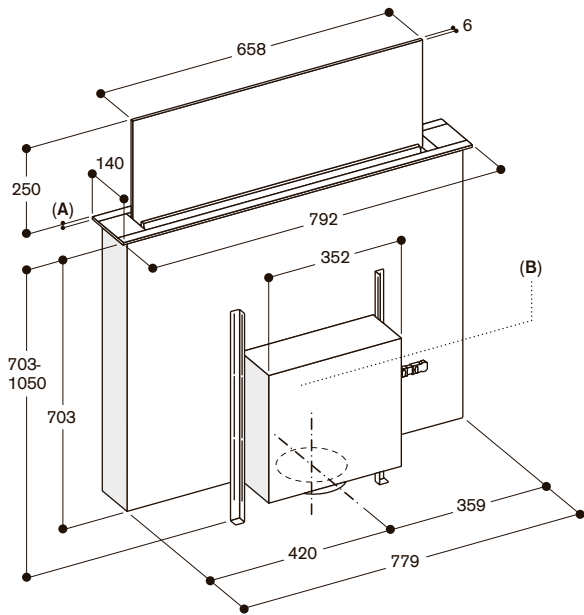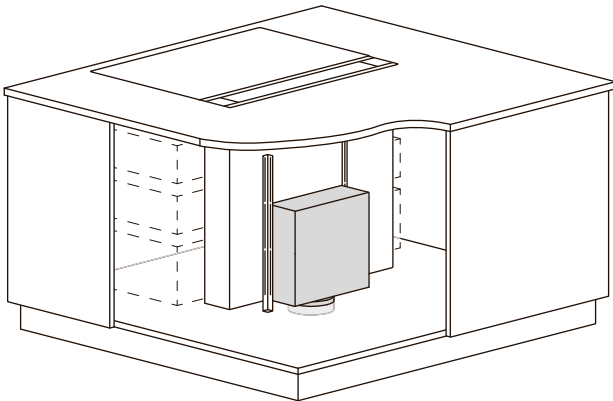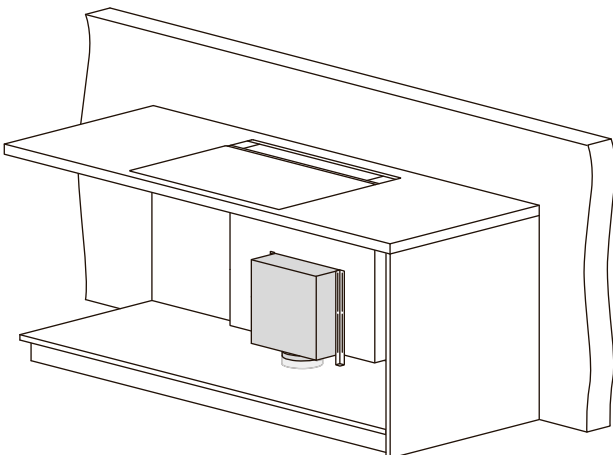
AL 200 180 with AA 200 910

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

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 the back

Planning example – Fan unit at a distance with AA 200 910

Planning example – Fan unit at the front

Combination with frameless induction cooktop in a single cut-out
Flush installation

AL 200 180

Cooktops 400 series
(CX 482)
or 200 series
(CI 282 / CI 283)

793
653
≥ 50
≥ 35
40
635+2
658±1
≥ 750
780+2
798±1
16-45
R 5
(A)
90°
R 3
900/1000/1200

A: 6.5+0.5 mm

Measurements in mm

Side view

≥ 750
16-45
635
≥ 48+A
367
123
(C)
(D)
133
425+A
336
150
(A)
ø150
(B)
ø180

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

View from above

798±1
780+2
R 5 +1
9
R 3
658±1
635+2
14
(A)
9
9

A: Front

Measurements in mm

Cross section

653
(B)
(C)
(B)
(B)
(A)
(E)
(F)
9
635+2
14
(D)
658±1

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

793
(C)
(B)
(B)
(A)
9
780+2
9
798±1

A: 6.5+0.5 mm
B: 2.5 mm
C: Fill with silicone

Measurements in mm

Combination with frameless induction cooktop in 2 separate cut-outs
Flush installation

AL 200 180

Cooktops 400 series (CX 482, VI 482) or 200 series (CI 282 / CI 283)

R 4
(B)
(C)
8°
90°
R ≤ 5
796±1 (A)
780+2
144±1 (A)
125+2
50

A: Incl. 2 mm silicone joint all around
B: 5.5 mm
C: 9.5 mm

Measurements in mm

Combination with induction cooktop in 2 separate cut-outs
Surface installation

AL 200 180

Cooktops 400 series (CX 482, VI 482) or 200 series (CI 282 / CI 283)

≥ 50
125
780
≥ 50
≥ 800
16-45
≥ 900

Measurements in mm

Side view

≥ 800
16-45
367
123
(A)
133
336
150
ø150
ø180
(B)

View from above

802
5
5

Measurements in mm

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

AL 200 190
Gaggenau Black
Width 90 cm
Air extraction / Air recirculation
Delivery without ducting

A ▸ *

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 200 090
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 245 – 251.

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 sensor-
controlled 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 345.

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
Not for use with gas cooktops.
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 neighbour-
   ing 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 400 cm².
For air recirculation an air recirculation
module is required.

Please read additional planning notes
on page 220 – 223.

Connection
Total connected load 300 W.
Connecting cable 1.3 m, with plug.
Power consumption standby/
display off 0.4 W.

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
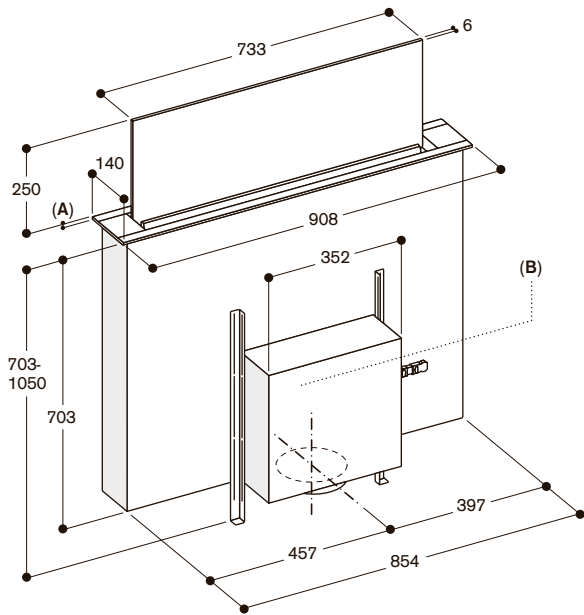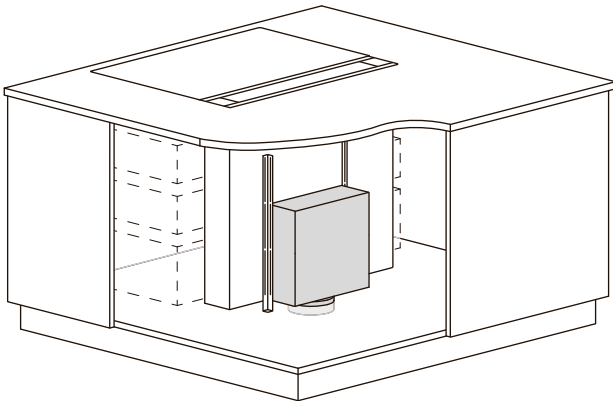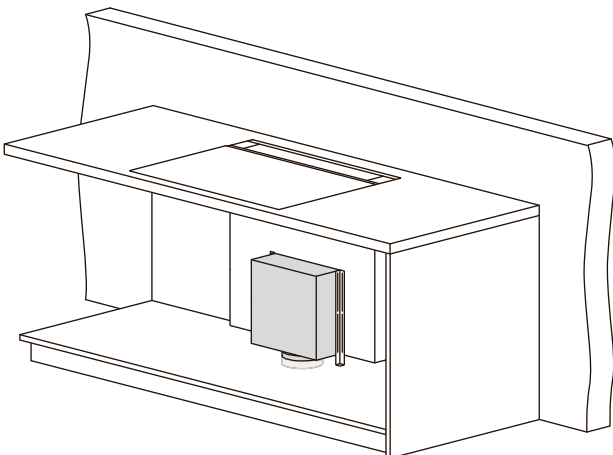
AL 200 190 with AA 200 910

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

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 the back

Planning example – Fan unit at a distance with AA 200 910

Planning example – Fan unit at the front

Combination with frameless induction cooktop in a single cut-out
Flush installation

AL 200 190

Cooktops 400 series
(CX 492)
or 200 series (CI 292)

908
660
≥ 50
639⁺²
665±¹
880⁺²
913±¹
≥ 750
16-45
R 5
(A)
90°
R 3
900/1000/1200

A: 6.5⁺⁰·⁵ mm

Measurements in mm

Side view

≥ 750
16-45
635
≥ 48+**A**
367
123
(C)
(D)
133
425+**A**
336
150
(A)
ø150
(B)
ø180

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

View from above

913±¹
880⁺²
R 5⁺¹
9
R 3
665±¹
639⁺²
17
(A)
(B)   (B)
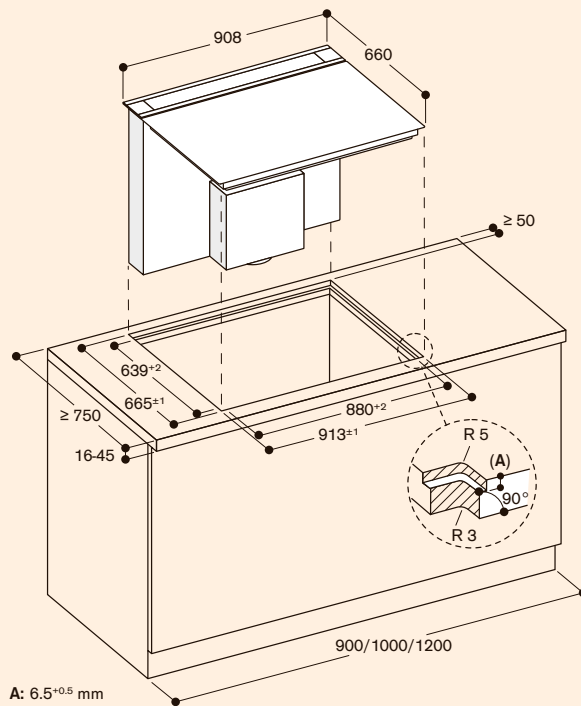
A: Front
B: 16.5 mm

Measurements in mm
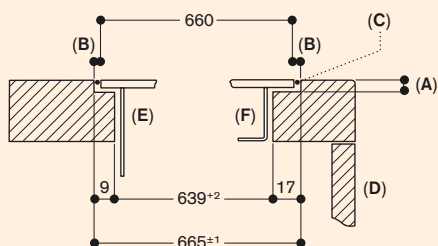
Cross section

660
(B)   (B)   (C)
(A)
(E)   (F)
(D)
9   639⁺²   17
665±¹

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

908
(B)   (B)   (D)
(A)
880⁺²
(C)   (C)
913±¹
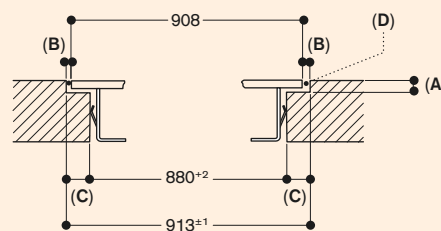
A: 6.5⁺⁰·⁵ mm
B: 2.5 mm
C: 16.5 mm
D: Fill with silicone

Measurements in mm

Combination with frameless induction cooktop in a single cut-out
Flush installation

AL 200 190

Cooktop Vario 400 series (VI492)

A: 6.5+0.5 mm

Measurements in mm

Side view

≥ 750
30-45
635
≥ 48+**A**
367
123
(C)
(D)
133
425+**A**
336
150
(A)
ø150
(B)
ø180

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

View from above

914±1
887+2
R 5+1
9
R 3
666±1
640+2
17
(A)
(B)   (B)
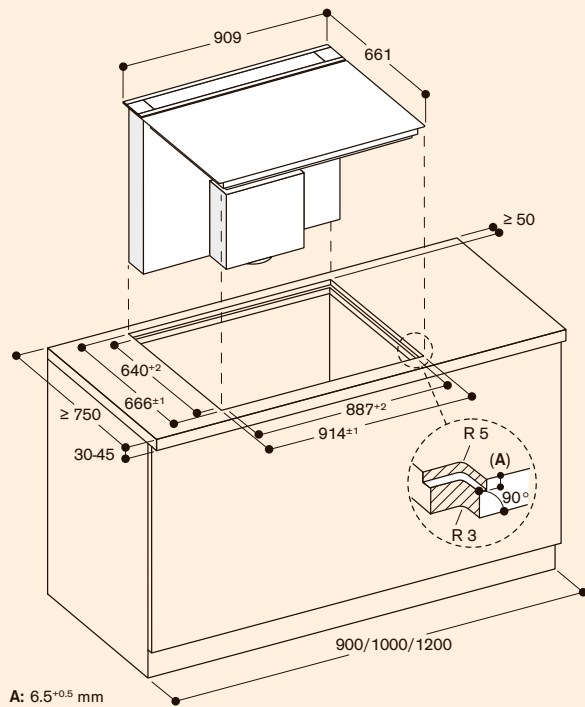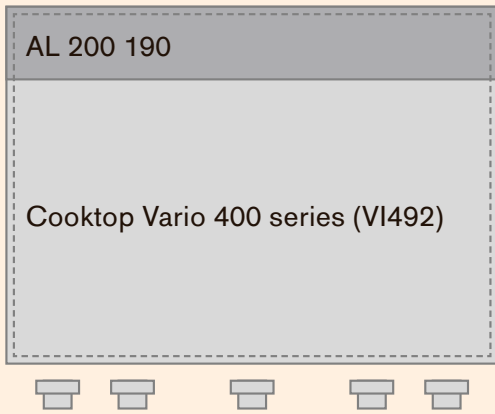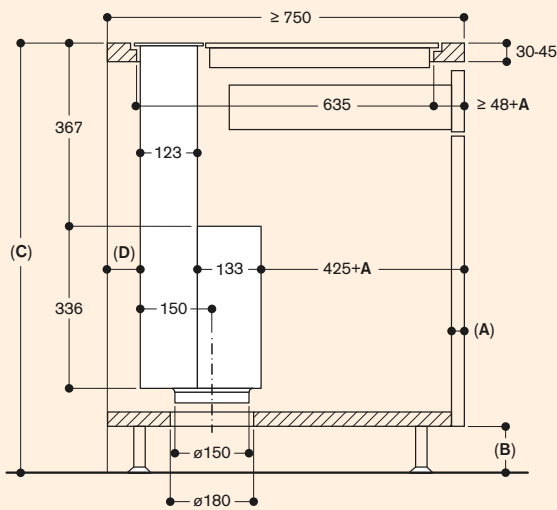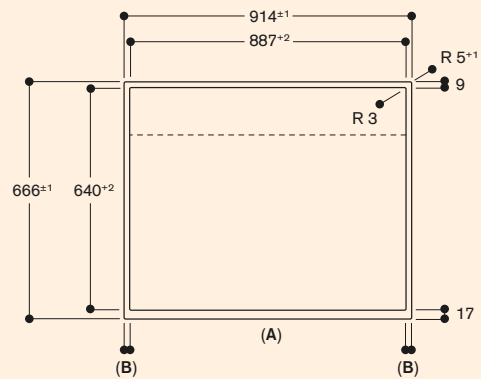
A: Front
B: 13.5 mm

Measurements in mm
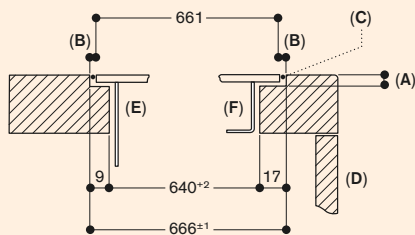
909
661
≥ 50
640+2
666±1
≥ 750
887+2
914±1
30-45
R 5
(A)
90°
R 3
900/1000/1200

Cross section

661
(B)   (B)   (C)
(A)
(E)   (F)
9   17   (D)
640+2
666±1

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

909
(B)   (B)   (D)
(A)
(C)   (C)
887+2
914±1
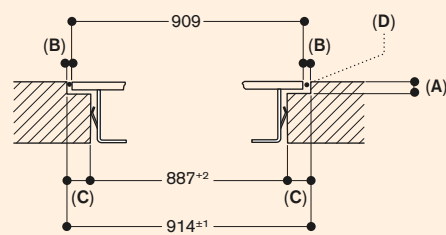
A: 6.5+0.5 mm
B: 2.5 mm
C: 13.5 mm
D: Fill with silicone

Measurements in mm

Combination with frameless induction cooktops in 2 separate cut-outs
Flush installation

AL 200 190

Cooktops 400 series
(CX 492, VI 492)
or 200 series (CI 292)
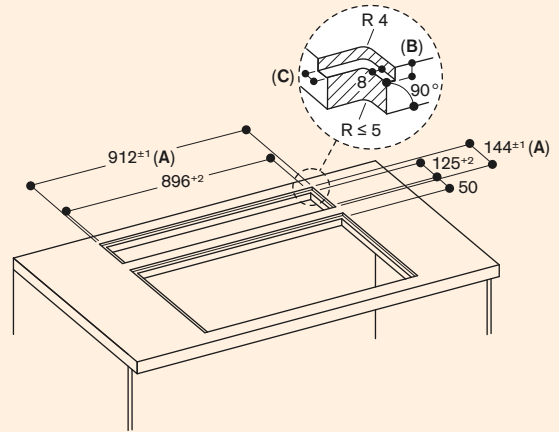
A: Incl. 2 mm silicone joint all around
B: 5.5 mm
C: 9.5 mm

Measurements in mm

Combination with induction cooktop in 2 separate cut-outs
Surface installation

AL 200 190

Cooktops 400 series
(CX 492, VI 492)
or 200 series (CI 292)
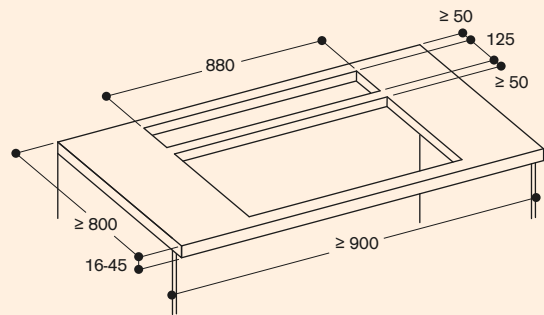
Measurements in mm
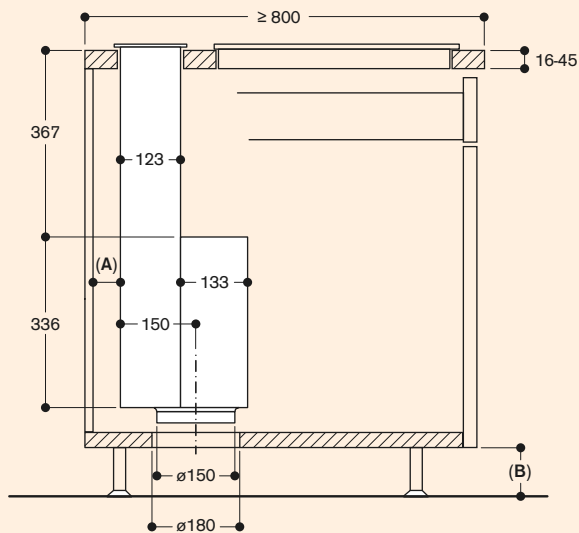
Side view

View from above
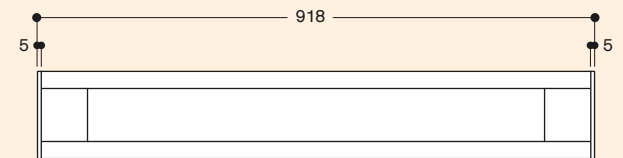
Measurements in mm

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

AL 200 180

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

AL 200 180

Cooktops 400 series (CX 482)
or 200 series (CI 282 / CI 283)
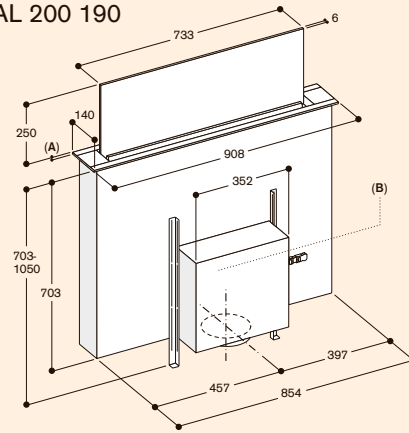
For cut-out dimensions, see page 256

Installation accessory	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 257

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 257

Installation accessory	Installation kit AA 200 900

AL 200 190

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

AL 200 190

Cooktops 400 series (CX 492)
or 200 series (CI 292)

For cut-out dimensions, see page 260

Installation accessory	Installation kit VA 200 090

AL 200 190

Cooktop Vario 400 series (VI492)
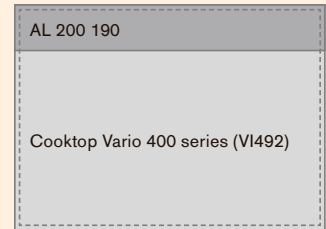
For cut-out dimensions, see page 261

Installation kit VA 200 090

Combination with frameless induction cooktops in 2 separate cut-outs
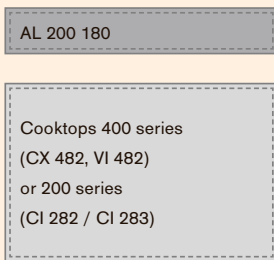
AL 200 190

Cooktops 400 series
(CX 492, VI 492)
or 200 series (CI 292)
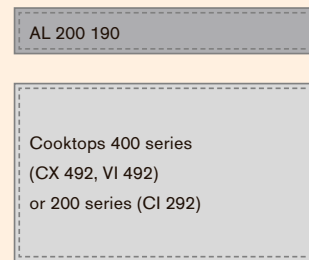
For cut-out dimensions, see page 262

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)
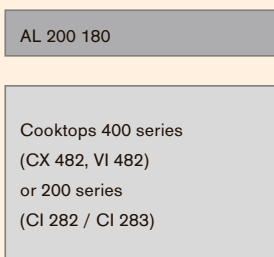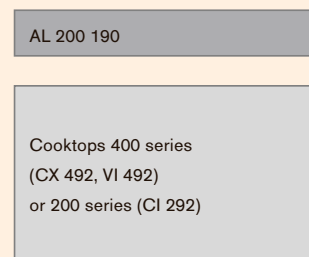
For cut-out dimensions, see page 263

Installation accessory	Installation kit AA 200 900

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

A ⟩ *

Installation accessories
AD 410 040
Flexibel connecting piece for VL 200
DN 150 flat
AD 851 041
Connecting piece VL 200 for extension
with flat duct DN 150 for extra deep
worktop
VV 200 010
Stainless steel connection strip for
combination with other Vario
appliances of the 200 series
VV 200 020
Black connection strip for combination
with other Vario appliances of the
200 series

Special accessories
LS 041 001
Ventilation moulding for VL 200 next to
gas appliance
Stainless steel

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 -.
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: 80 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.

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

Connection
Connecting cable 1.7 m between VL
and remote fan unit.

*Energy efficiency class: at a range of energy efficiency classes from A+++ to D.
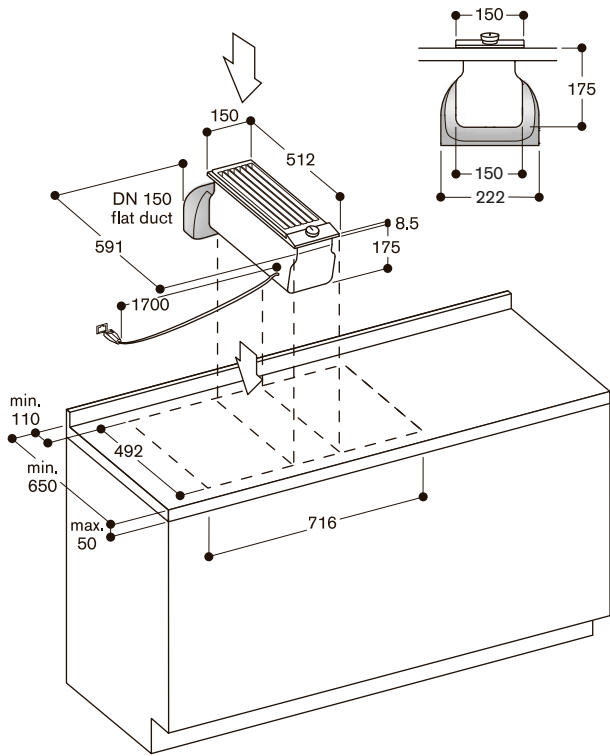
150

175

150

222

150

512

DN 150
flat duct

591

8,5

175

1700

min.
110

492

min.
650

max.
50

716

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

223

90

210   max. 230
min. 140

107   240

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

90

223

30
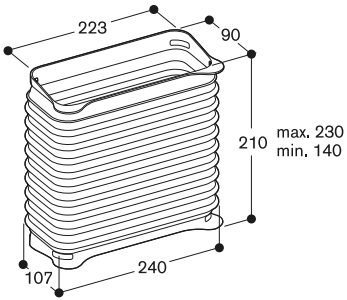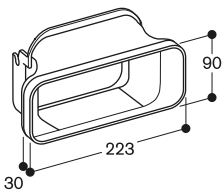
Planning examples with the downdraft ventilation 200 series

Good to know – for correct planning and installation

– For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
– 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
2: 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)
3: Installation with extension for extra deep worktop and metal ducting:
    – 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

measurements in mm

Planning example 1 (air recirculation)
VL 200 with AR 410 110 remote fan unit
Wall installation, worktop depth 65 cm, access to the filters for replacement from the front.

Good to know
– Allow accessibility to the charcoal filters in the lower cabinet for their replacement.
– Additionally, if the plinth is higher than 80 mm, the external remote fan unit has to be elevated to enable access to the filters. If the plinth is 80 mm high, the remote fan unit can be placed directly on the floor.
– For optimum performance, the recirculated air requires sufficient space to escape (outflow surface area of at least 400 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
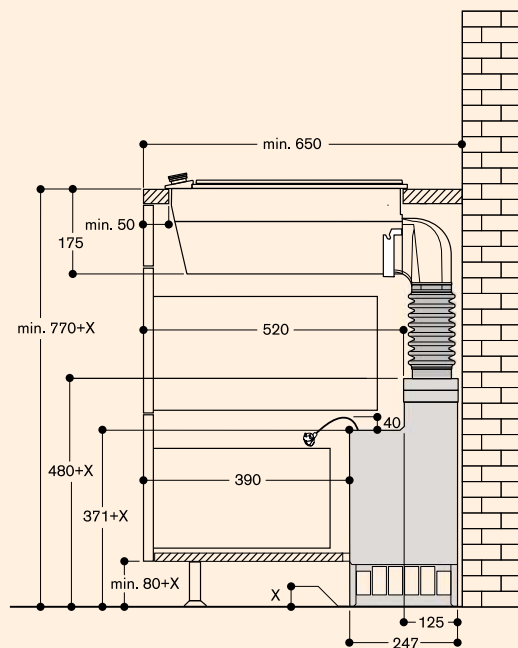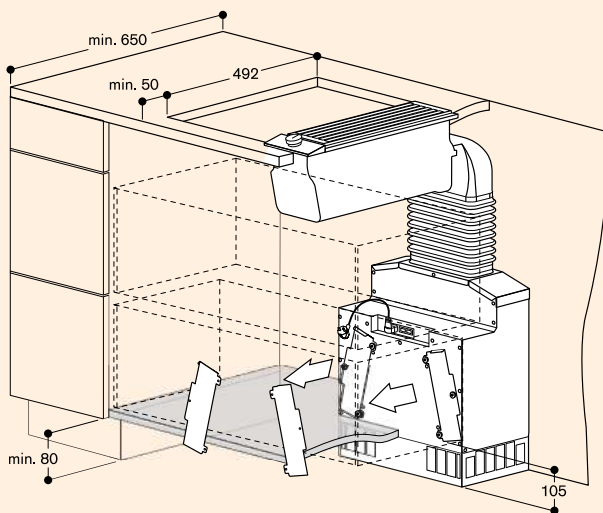
Planning examples with the downdraft ventilation 200 series

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 400 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

Planning example 3 (air extraction)
VL 200 with AR 403 122 remote fan unit

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)
– 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
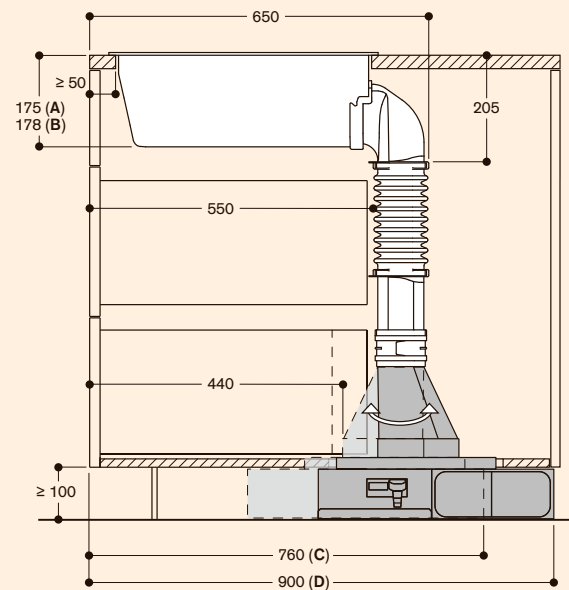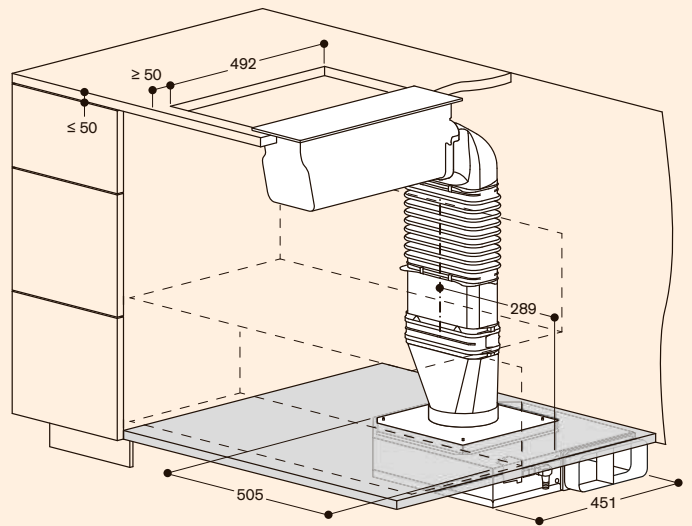
A: Surface mounting
B: Flush mounting (only VL414)
C: Filter access from the front. Connecting piece flat/round towards the front
D: Filter access from the back. Connecting piece flat/round towards the back

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

measurements in mm

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 (outflow surface area of at least 400 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° 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
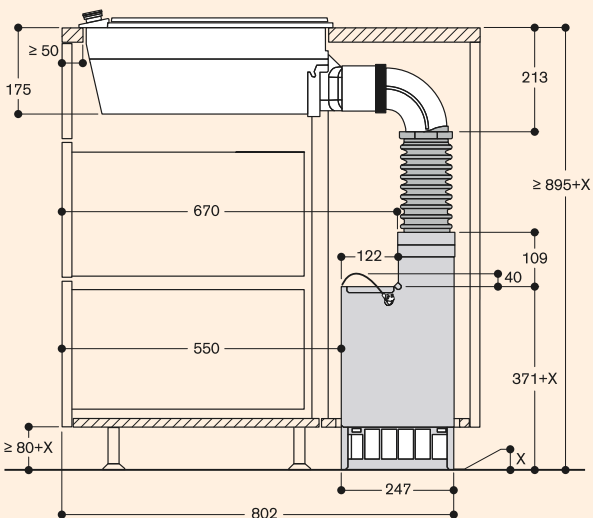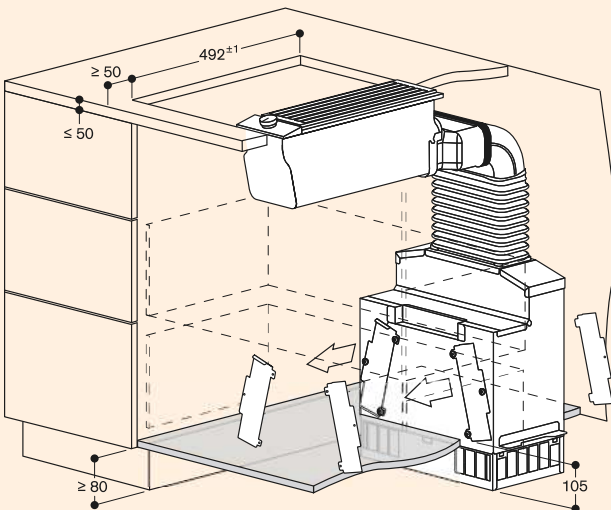
Planning example 5 (air extraction) - Metal
VL 200 with AR 403 122 remote fan unit
Island installation, connection from the right side.

List of accessories
– 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, aluminium)

Order as set (appliances and accessories): SET1VL2102

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)

Order as set (appliances and accessories): SET2VL2701
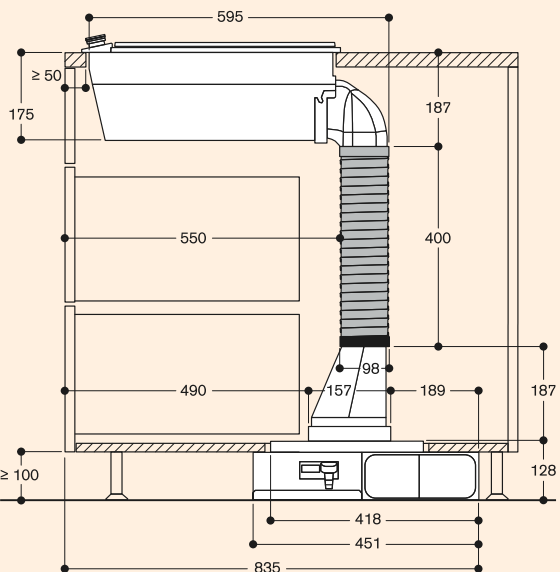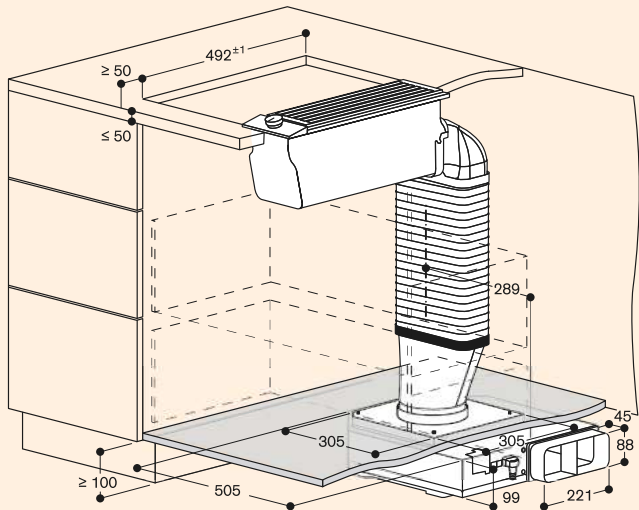
AI 240 191

Stainless steel with glass control panel
Gaggenau Anthracite
Width 90 cm
Air extraction / Air recirculation
Delivery with mounting kit and chimney

A *

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 AA 200 812/816 and
AA 010 811/AA 012 811.

AA 200 112
1 regenerable activated charcoal filter
For air recirculation module
AA 200 812/816 and AA 010 811/
AA 012 811.

AA 200 816
Air recirculation module inclusive
1 activated charcoal filter with high
efficient odour reduction due to
increased surface

Installation accessories for air ducting
you will find at the pages 245 – 251.

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 sensor-
controlled run-on function.
Grease filter saturation indicator.
Activated charcoal filter saturation
indicator.
Perforated sheet metal filter,
dishwasher-safe.
Interval ventilation, 6 min.
Cooktop-based ventilation control
(with suitable cooktop).
Neutral white LED light (3500 K),
continuously dimmable.
Light colour in different white tones
(2700 – 5000 K) can be adjusted via
Home Connect.
Lamp output 4 x 3 W.
Illuminance 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 345.

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

Connection
Total connected load 272 W.
Connecting cable 1.3 m with plug.

358
263
277
182

Air extraction:
*744–924

1300

514

371

401

245
326

264
360

80

600

900
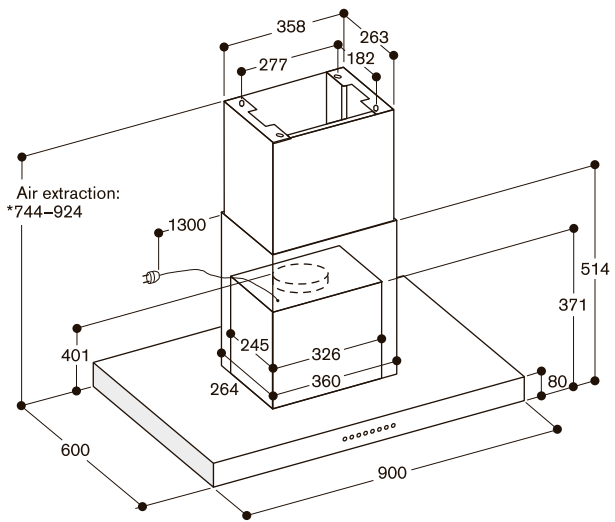
* Suitable for ceiling heights from 2.34 m to 2.52 m;
  Specifications refer to the distance of 1.60 m from
  the floor to the lower edge of the hood.

AI 240 with AA 200 816

45

170

824-1044
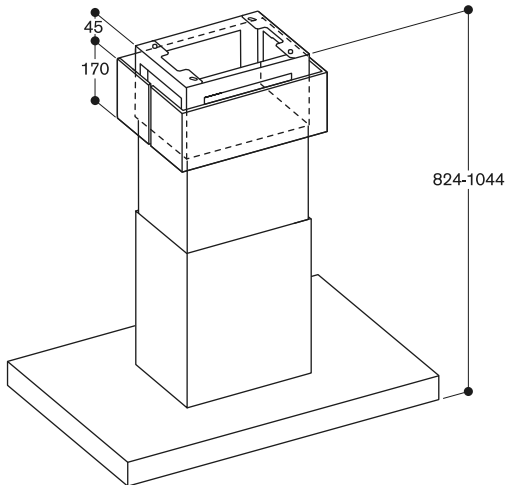
* Suitable for ceiling heights from 2.42 m to 2.64 m;
  Specifications refer to the distance of 1.60 m from
  the floor to the lower edge of the hood.

AI 240 with AD 200 326 and AD 223 346

1174-1544
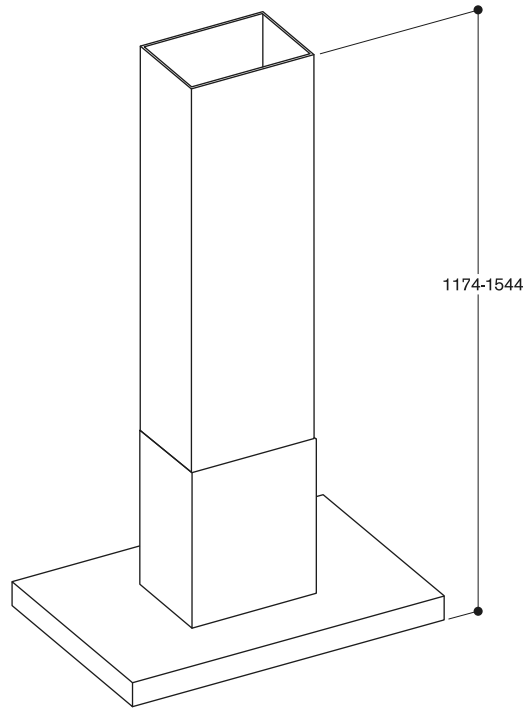
* Suitable for ceiling heights from 2.78 m to 3.15 m;
  Specifications refer to the distance of 1.60 m from the floor
  to the lower edge of the hood.

AW 240 191
Stainless steel with glass control panel
Gaggenau Anthracite
Width 90 cm
Air extraction / Air recirculation
Delivery with mounting kit and chimney

A ⯈ *

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 245 – 251.

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 sensor-
controlled run-on function.
Grease filter saturation indicator.
Activated charcoal filter saturation
indicator.
Perforated sheet metal filter,
dishwasher-safe.
Interval ventilation, 6 min.
Cooktop-based ventilation control
(with suitable cooktop).
Neutral white LED light (3500 K),
continuously dimmable.
Light colour in different white tones
(2700 – 5000 K) can be adjusted via
Home Connect.
Lamp output 3 x 3 W.
Illuminance 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 345.

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

Connection
Total connected load 269 W.
Connecting cable 1.3 m with plug.

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

AW 240 with AD 200 322

1040–1374

* 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.

Exhaust-air outlet

342
300
247
209
45
Socket

Air extraction:
A: 652-954

1300

510
366
410
245
396
326
345
250
80
500
900

B: max. 20
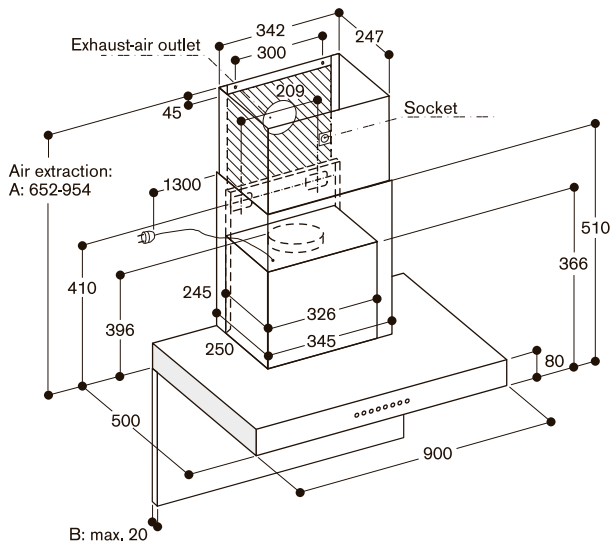
A: Suitable for ceiling heights from 2.25 m to 2.55 m;
Specifications refer to the distance of 1.60 m from the floor
to the lower edge of the hood.
B: Note the maximum thickness of the back panel.

AW 240 with AA 200 812

45
170

818-1152
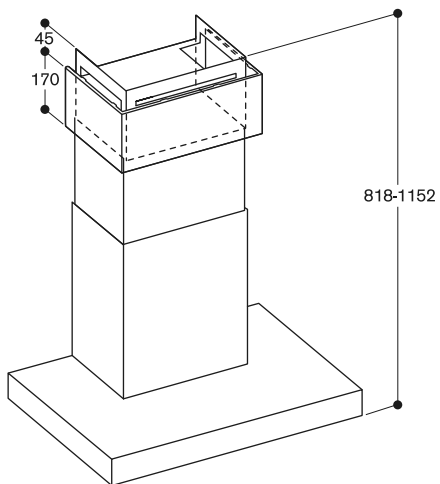
* Suitable for ceiling heights from 2.45 m to 2.75 m;
Specifications refer to the distance of 1.60 m from the floor
to the lower edge of the hood.

AW 250 192
Full glass front in Gaggenau Anthracite
Width 90 cm
Air extraction / Air recirculation
Delivery without chimney

A+ *

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 245 – 251.

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 2 x 3 W.
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 345.

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

Connection
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.

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

Air extraction

256
210
187
45
957-1227 (**A**)
138
10
≥ 140
259
450
190
260
499   548
40
323
55°
452
184
233
890
≤ 20 (**B**)
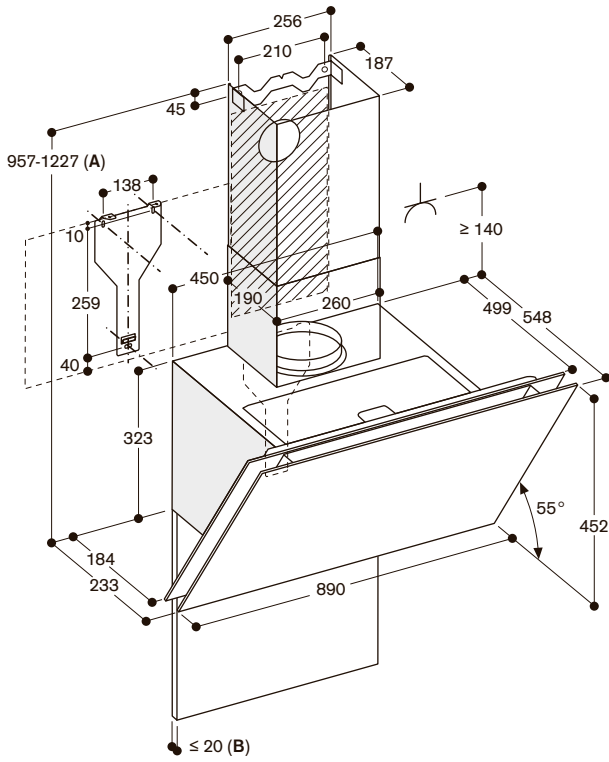
A: Air extraction
B: Note the maximum thickness of the back panel.
⊥ Socket
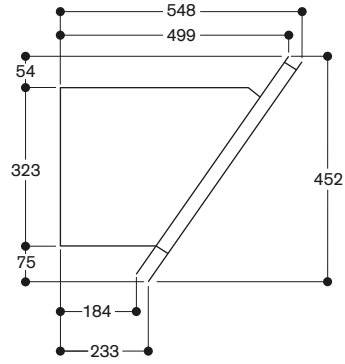
measurements in mm

Air recirculation

138
10
≥ 140
259
450
499   548
40
323
372
55°
452
184
233
890
≤ 20 (**A**)

A: Note the maximum thickness of the back panel.
⊥ Socket

measurements in mm

Side view

548
499
54
323
452
75
184
233
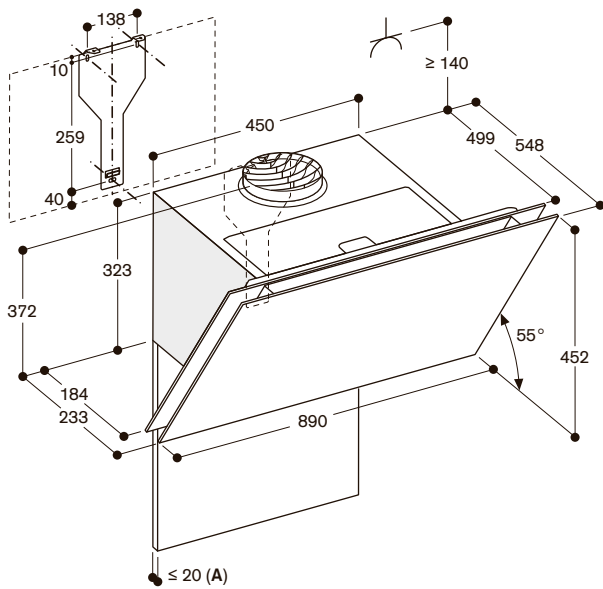
AF 210 192
Stainless steel handle bar
Width 90 cm
Air extraction / Air recirculation

AF 210 162
Width 60 cm
Stainless steel handle bar
Air extraction / Air recirculation

A ◤ *

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 210 492 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 245 – 251.

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
  system
– Air recirculation module with activated
  charcoal filter: quiet and highly
  efficient air recirculation solution with
  odour reduction as in air extraction
  mode and long replacement intervals

Output
Performance and noise level, output
level 3/Intensive:
Air output according to EN 61591.
Sound power level according to
EN 60704-3.
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 sensor-
controlled run-on function.
Grease filter saturation indicator.
Stainless steel grease filter,
dishwasher-safe.
Neutral white LED light (3500 K),
continuously dimmable.
Lamp output 3 x 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.

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

View of upper cabinet from above with AA 211 812

≥ 320 (A)
≥ 335 (B)

202
517
303
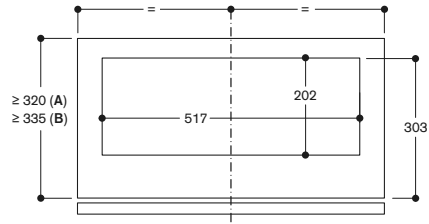
A: Appliance only
B: Appliance with lowering frame
measurements in mm

Cross-section of upper cabinet for AF210 with AA 211 812

302
≥ 100
182
≥ 90
89
≥ 600
320
≥ 320
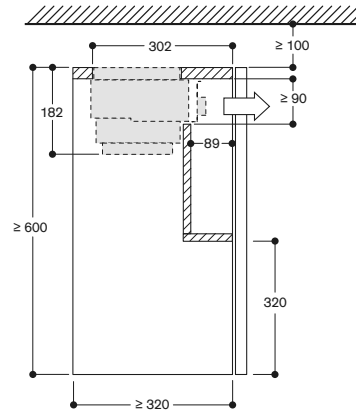
measurements in mm

Cross-section of upper cabinet for AF210 with AA 211 812 and AA 210 492/460 lowering frame

302
≥ 100
182
≥ 90
89
≥ 600
320
60
≥ 335
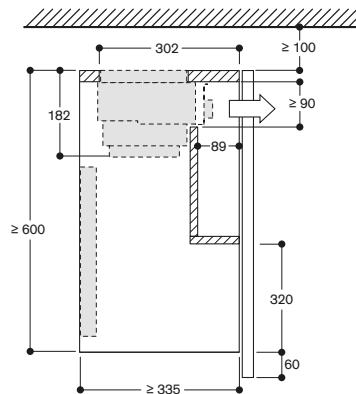
measurements in mm

Upper cabinet for AF 210 with lowering frame

dia. 170
≥ 335
≥ 540
600/900
198
85
380
60
16/19

measurements in mm

266
378
236
98
349
181
26
dia. 150
307
472
140
187
524
14
40
41
290
488
30
898

266
378
236
98
349
26
dia. 150
307
472
181
140
37
524
14
41
40
290
488
30
598

280   16
Carcass depth
320
113
dia. 150
337
307
133   133
14   10
41   290
35   Position of LED lights
30
Back wall panel max. 20 mm

Upper cabinet for AF 210

dia. 170
min. 320
min. 420
600/900*
85
198
320
33   137   16/19

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

Upper cabinet for AF210 with assembly kit AA 210 491

dia. 170
min. 320
min. 420
900
198
340
16
16/19

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

A++ *

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 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 245 – 251.

Canopy extractor 200 series
AC 200

– Can be integrated invisibly in upper
  cabinet
– Energy-saving, low-noise fan
– Rim extraction with flat and
  easy-to-clean glass cover
– Dimmable, neutral white LED light
  for ideal illumination of the 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 2 x 1 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 chimney-
vented 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.

16

264⁻³

min. 23

496⁻³/676⁻³/836⁻³

min. 13

dia. 120

80

=

99

19

dia.150

338

294

270

465/563/632

9

259

300/300/282

520/700/860

492/672/832
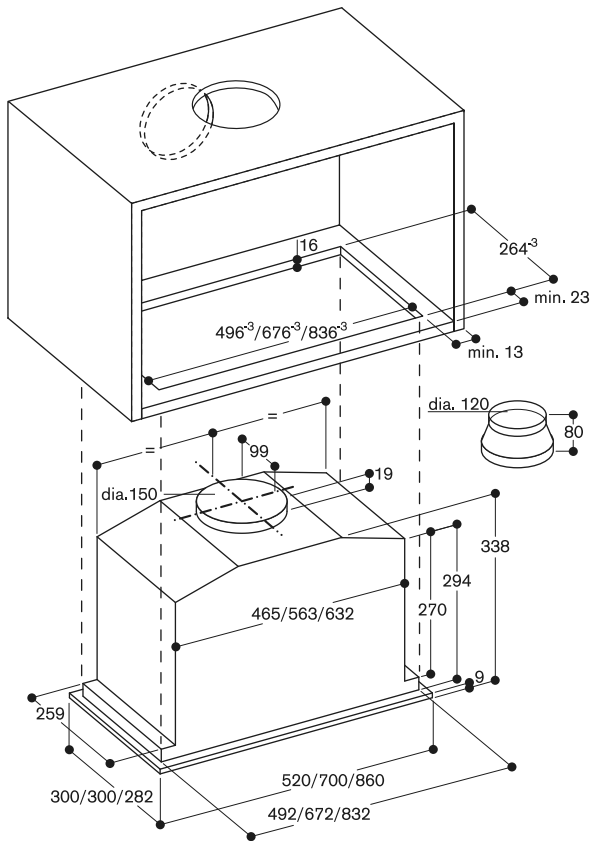
View of upper cabinet from above with AC 200 and AA 211 812

=   =

min. 23

101

min.
310

202

517

Position of the air outlet
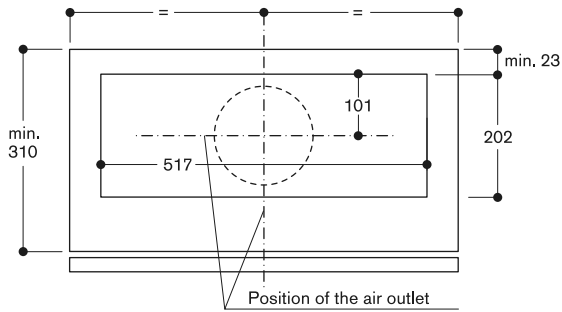
Cross-section of upper cabinet with AC 200 and AA 211 812

min. 23

101

min. 100

182

min. 90

Flexible hose

min. 600

99

329

259

264⁻³

min. 23   min. 23

min. 310
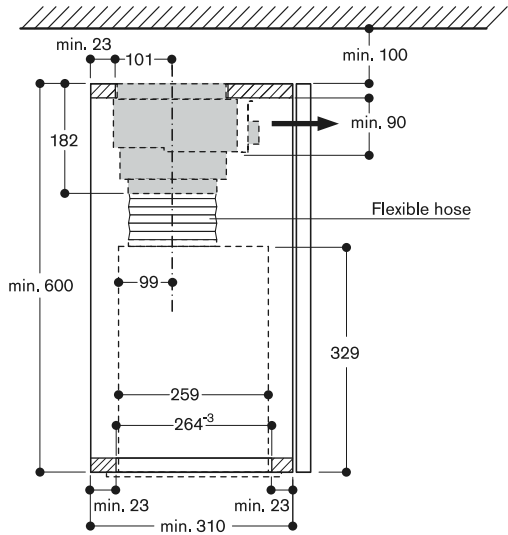
Accessories and special accessories for extractors

Air recirculation module with activated charcoal filter

AA 442 810

Air recirculation module with activated charcoal filter
For air recirculation.
Can be combined with island and wall-mounted hood AI 442/AW 442.
Odour reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dB when compared to conventional air recirculation filter systems.
Extended change interval for the activated charcoal filter
(approx. 1–1.5 years depending on cooking frequency).
For installation on the inner chimney.
Consisting of filter bracket, 2 activated charcoal filter, flexible hose and 2 hose clamps.
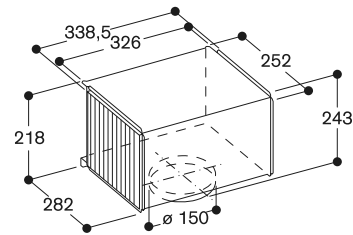
AA 200 812

For air recirculation.
Can be combined with wall-mounted hoods AW 240
Odour reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dB when compared to conventional recirculation filter systems.
Extended change interval for the activated charcoal filter.
For installation on the external chimney or internal chimney.
Includes design panel, wall fastening, activated charcoal filter, flexible hose and 2 hose clamps.
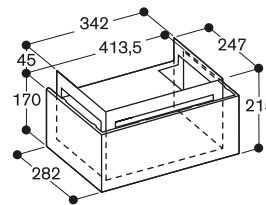
AA 200 816

For air recirculation.
Can be combined with island hoods AI 240.
Odour reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dB when compared to conventional air recirculation filter systems.
Extended change interval for the activated charcoal filter.
For installation on the internal chimney.
Includes design panel, activated charcoal filter, flexible hose and 2 hose clamps.
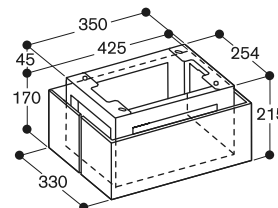
AA 211 812

Patented air recirculation module including 1 activated charcoal filter with high efficient odour reduction due to increased surface
For air recirculation.
Can be combined with flat kitchen hood series 200/canopy extractor 200 series.
Odour reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dB when compared to conventional air recirculation filter systems.
Extended change interval for the activated charcoal filter.
For assembly in the upper cabinet.
Consisting of filter housing with design panel, activated charcoal filter, flexible hose and 2 hose clamps.
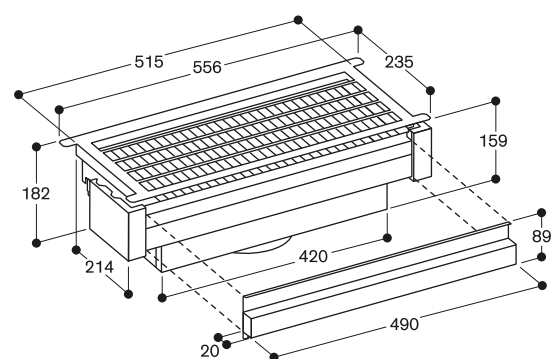
Removable filter panel

AA 010 811
Stainless steel
AA 012 811
White

For air recirculation.
Can be combined with ceiling
ventilation AC 250 and AC 402.
Odour reduction comparable to air
extraction mode (95%).
Comprises design panel, wall mount,
activated charcoal filter, flexible pipe
and 2 hose clamps.
Pipe connection to the front, sidewards
or at the top.
Connecting pipe DN 150 round.
Recommended minimum gap between
filter openings and wall: 100 cm.
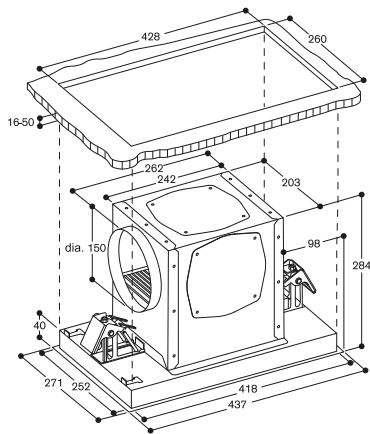
AD 442 392 for AW 442
AD 442 396 for AI 442
AD 200 392 for AW 240
AD 220 396 for AI 240
Ceiling collar for air chimneys
Stainless steel/aluminium-lacquered

Covers the fixing screws of wall and
island air chimneys as well as uneven
gaps at not exactly horizontal ceilings.
Allows the installation of customised
one-piece wall chimneys and island
chimneys without telescope.

Features
Ceiling fixture for duct and clip-on
cover in the color of chimney.

Planning notes
Available for most of the Gaggenau
chimney dimensions to fit with
standard chimneys.

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

Ventilation moulding
LS 041 001
Ventilation moulding for VL 200 next to
gas appliance.

Accessories and special accessories for extractors

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).

337 277 251

249

191

min. 290-
max. 500*
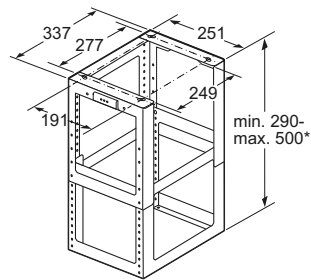
* height-adjustable
in 10 mm increments

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.
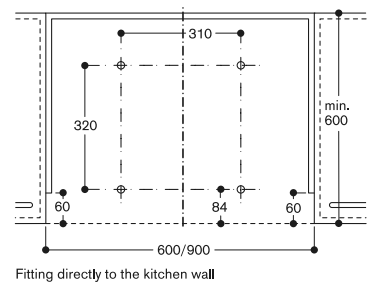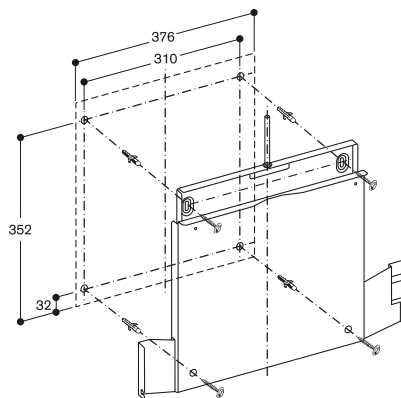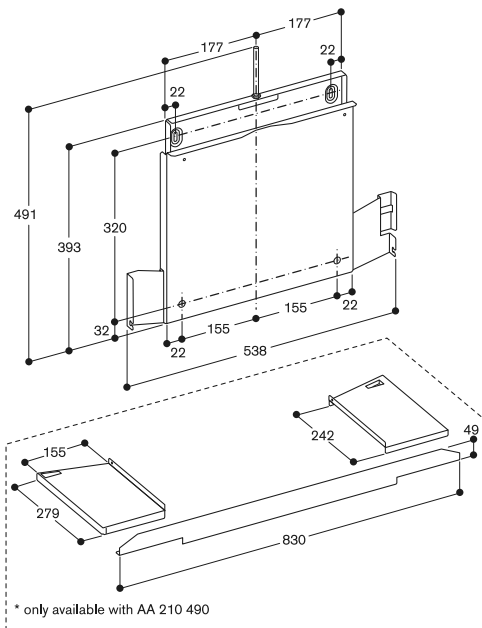
177 177 22

22

491

320

393

32 155 155 22

22 538

242 49

155

279

830

* only available with AA 210 490

376

310

310 320

352

min. 600

32

60 84 60

600/900

Fitting directly to the kitchen wall

AA 210 491

Assembly kit for 90 cm upper cabinet

Can be combined with the 90 cm wide flat kitchen hoods 200 series.

Flat kitchen hood of 200 series

For left/right assembly in upper cabinets.

For assembly in the upper cabinet.

If the lowering frame AA 210 492 is used, the assembly kit is not needed

dia. 170

min. 320

min. 420

900

198

340

16

16/19
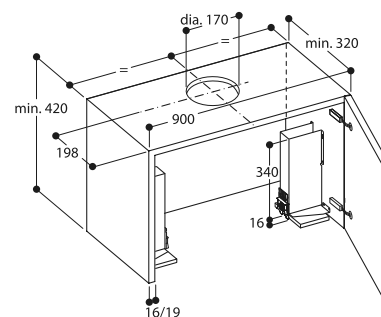
AA 200 900

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

802

5   5
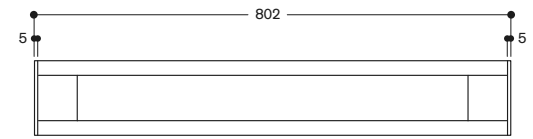
Measurements in mm

AL 200 in combination with induction cooktop in 2 separate cut-outs
View from above

918

5   5
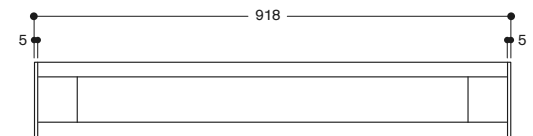
Measurements in mm

AA 200 910

Installation kit for fan unit at a distance
(3m maximum)
Combinable with the table ventilation
AL 200

88
53
221
232   404
92
336
360
121
133
ø150   352
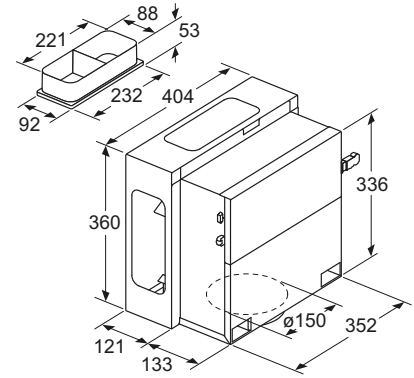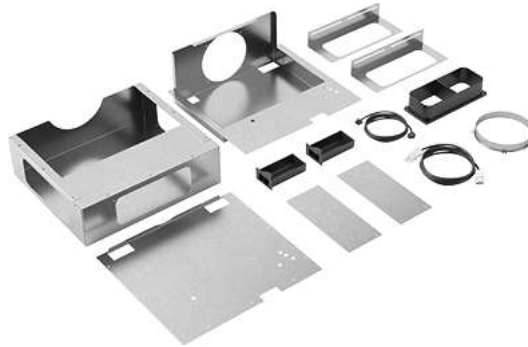
VA 200 080
Combinable with the table ventilation
AL 200 180.
VA 200 090
Combinable with the table ventilation
AL 200 190.
Installation kit for installation in a single
worktop cut-out.
Consists of a connection strip and
furniture supports that ensure cabinet
stability.
Adjustable for cabinet widths from
90 cm, 100 cm, 120 cm.

900/1000/1200
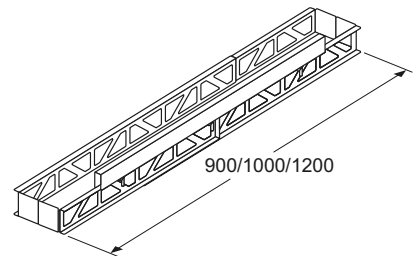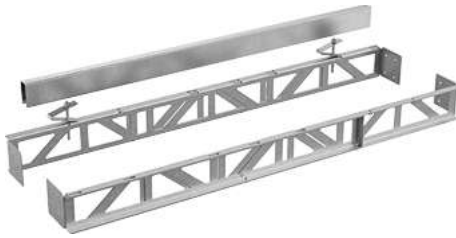
AA 409 401

Furniture support for table ventilation
AL 400
90 cm
Can be combined with table ventilation
AL 400.
Recommended as bearer for the work-
top, instead of a cabinet frame.
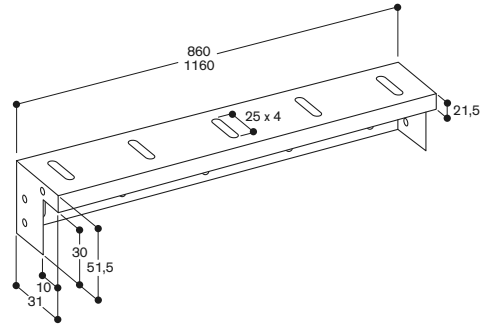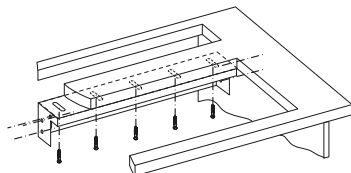
AA 409 431

Furniture support for table ventilation
AL 400
120 cm
Can be combined with table ventilation
AL 400.
Recommended as bearer for the work-
top, instead of a cabinet frame.

860
1160
25 x 4
21,5
30
51,5
10
31

Accessories and special accessories for extractors

AA 400 510

Window contact switch

Can be combined with motorless appliances 400 series.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.
The window contact switch is suitable for this purpose.
The ventilation appliance only works when the window is open if a window contact switch is connected. The lighting works even if the window is closed.

210

Length 5 m

42

12 12
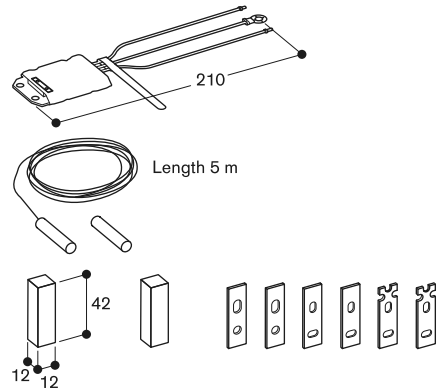
AA 200 510

Remote control for canopy extractor AC 200

AA 010 410

Air exhaust grille air recirculation
Stainless steel-coloured, 90 cm, including installation fittings, height adjustable.

AA 010 410 air exhaust grille

443

74

27

18

AA 010 410

27

38

20

165

894

20
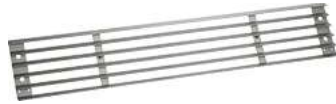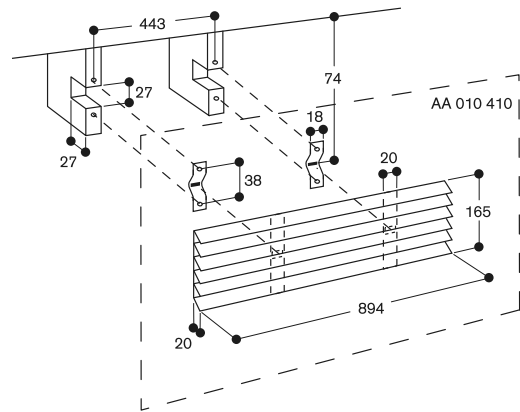
Excellent performance thanks to optimal ducting and installation.

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 configuring 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, low flammability
DN 150 flat
Length 500 mm

AD 857 010
Flat duct
Plastic, low flammability
DN 150 flat
Length 1000 mm
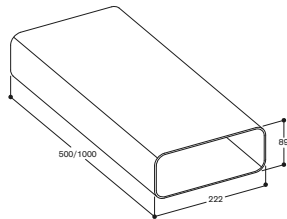
AD 854 010
Flat duct
Metal
DN 150 flat
Length 1000 mm

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.
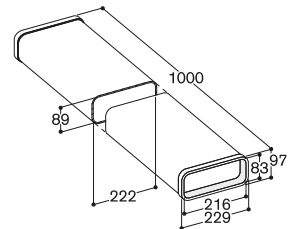
AD 857 040
Flat duct connecting piece
Plastic, low flammability
DN 150 flat
Connector sleeve to connect other plastic flat ducts together.

Features
Integrated sealings for full airtightness without necessity for any adhesiv tape.
Easy-to-connect via time saving click mechanism.
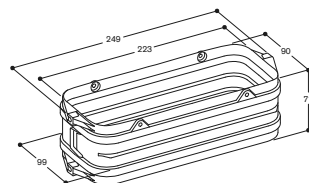
AD 854 040
Flat duct connecting piece
Metal
DN 150 flat
To connect 2 flat ducts.

Planning notes
Suitable for flat duct and flat duct flex.
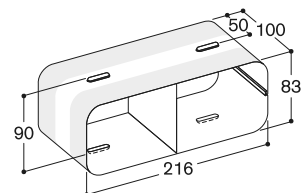
Accessories | special accessories for ventilation appliances

AD 857 030

Flat duct bend 90° vertical
Plastic, low flammability
DN 150 flat
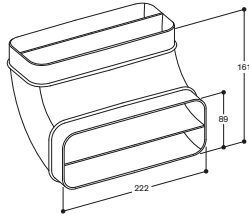
AD 854 030

Flat duct bend 90° vertical
Metal
DN 150 flat
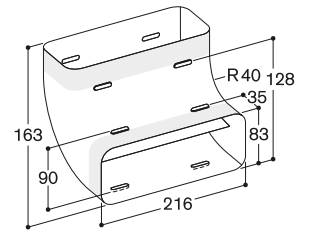
Planning notes
Suitable for flat duct and flat duct flex.

AD 857 031

Flat duct bend 90° horizontal
Plastic, low flammability
DN 150 flat
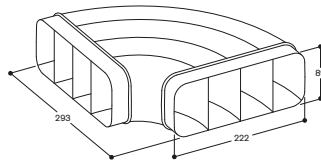
AD 854 031

Flat duct bend 90° horizontal
Metal
DN 150 flat
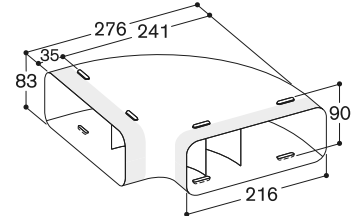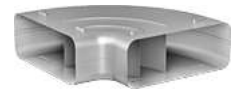
Planning notes
Suitable for flat duct and flat duct flex.

AD 854 000

Flat duct bend connecting piece
Metal
DN 150 flat
To connect 2 flat duct bends.
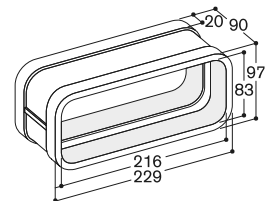
Planning notes
If the removal of the seal is necessary,
the connection must be fastened and
sealed with aluminium adhesive tape.

AD 853 011

Flat duct system flex pipe
Plastic low flammability
DN 150 flat
Length: 1000 mm
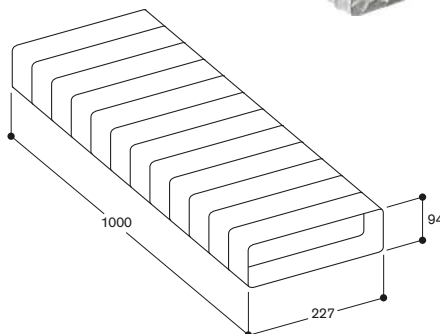
AD 858 010

Flat duct flex pipe
Metal
DN 150 flat
Length 1000 mm
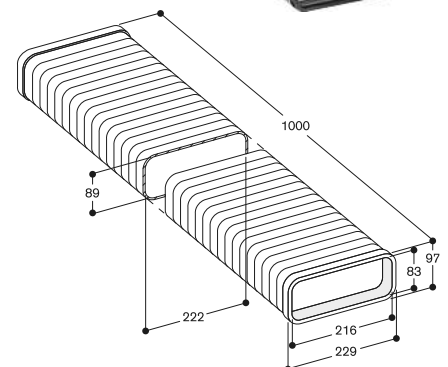
Planning notes
Suitable for flat duct
bends.
Flat duct flex pipe can be
shortened.
Useful for bends (<90°) or
for parallel offsetting.
If the removal of the seal is
necessary, the connection
must be fastened and
sealed with aluminium
adhesive tape.

AD 857 042

Flat duct adapter round 90°
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.

A: ø 152.5

measurements in mm

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.

A: ø 152.5
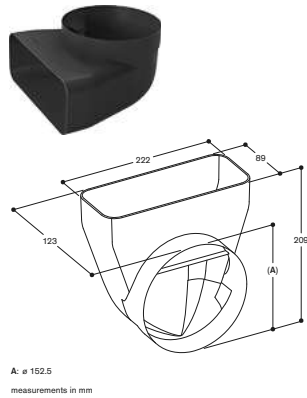
AD 854 032

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.
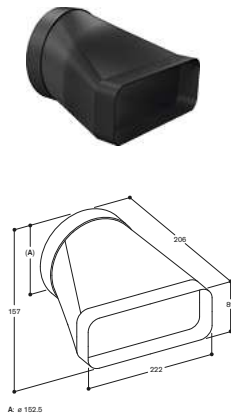
AD 854 041

Flat duct adapter round
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.
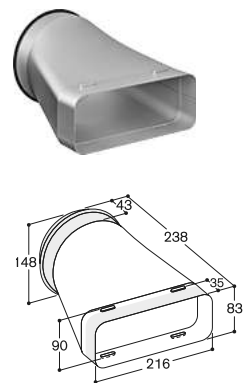
AD 990 091

Adhesive tape for duct components
Aluminium
Width 50 mm
10 m/roll

Planning notes

Useful for all connections of duct
components.

AD 410 040

Flexibel connecting piece for VL 200
and VL 414
DN 150 flat

223 · 90 · 210 · max. 230 min. 140 · 107 · 240
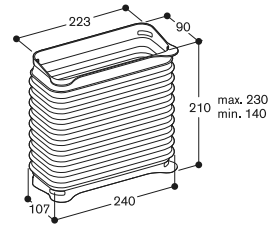
AD 851 041

Connecting piece VL 200 and VL 414
for extension with flat duct DN 150 for
extra deep worktop

90 · 223 · 30
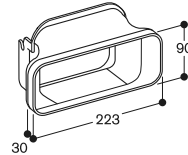
AD 754 049

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.

500 · ø 150 · ø 150 · 208 · 25 · 235
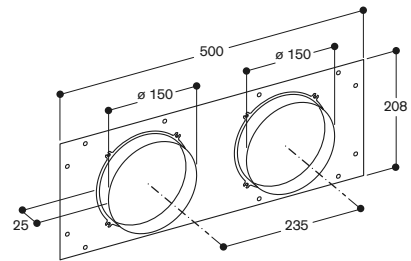
AD 854 050

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.

250 · 500 · 115 · 51 · 214 · 81 · 214
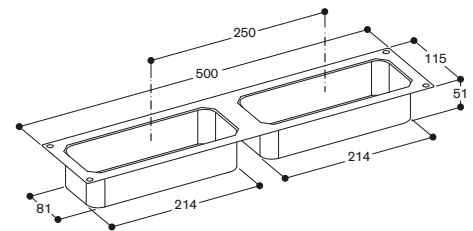
AD 704 050

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
unit AR 403 in the cellar (in combina-
tion with the air collector and the DN
200 air outlet).

250 · 504 · 214 · 81 · 50 · 214 · 111 · 127 · 273 · 284 · 266 · 266 · 47 · ø 204 · ø 200 · 40
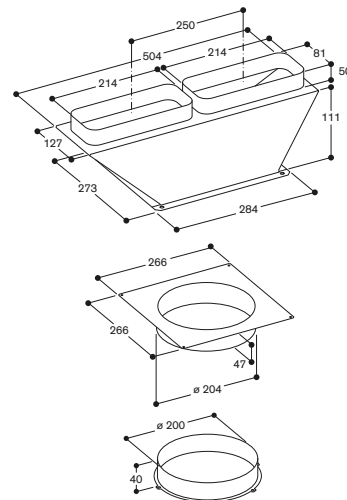
AD 854 048
Air collector box DN 150 flat duct

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.

270   238
43
86   95
221   376

253
253   310
290   245
266

40
ø 204
ø 200
40
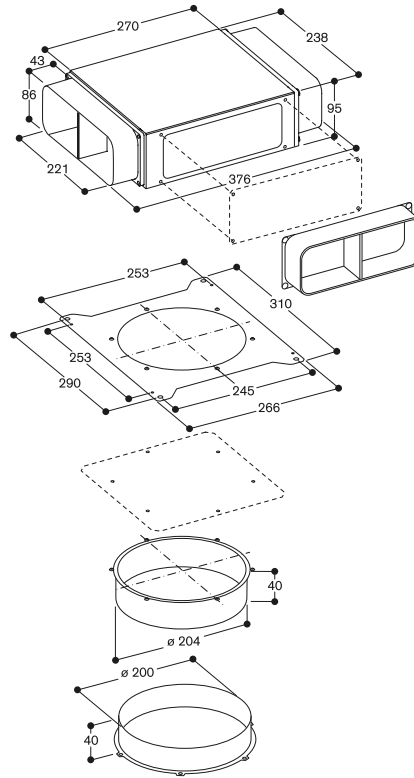
AD 754 048
Air collector box DN 150 round pipe

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.

270   238
321
168
ø 150
25

ø 150

253
253   310
290   245   ø 150
266

40   ø 200
ø 204   40
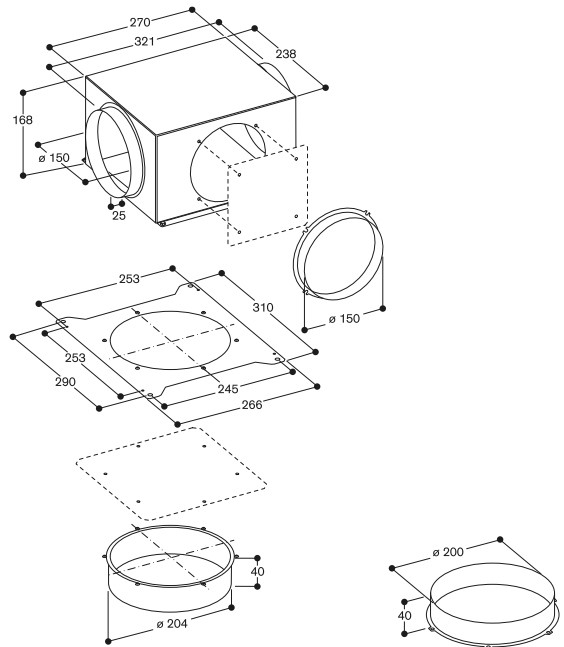
AD 751 010
Aluflex pipe
Aluminium
DN 150 round

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.

600 - 3000   dia. 150
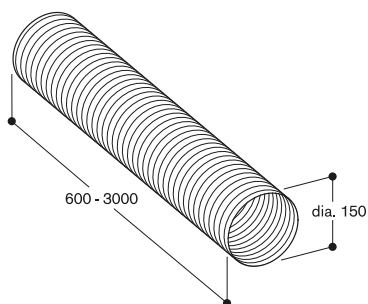
AD 752 010
Round duct
Plastic, low flammability
DN 150 round
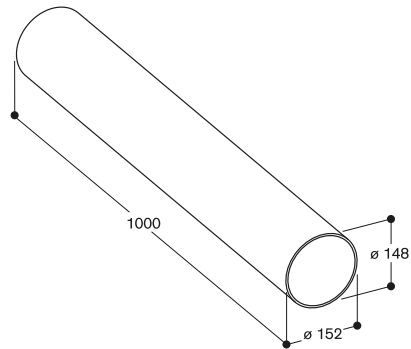
Planning notes
2 round ducts must be connected with
the pipe connector AD 754 090.

1000
ø 148
ø 152

AD 754 090
Pipe connector for plastic pipe
Plastic
DN 150 round
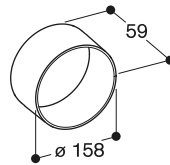
Planning notes
2 round ducts must be connected with
the pipe connector AD 754 090.

59
ø 158

AD 704 040
Pipe adapter DN 200/150 round
Metal zinc plated
DN 200 round
Reduce DN 200 connection to DN 150
connection.
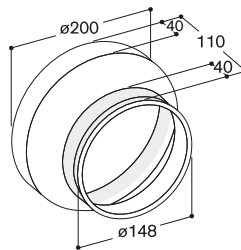
Planning notes
Can be combined with telescopic
wall-duct DN 200 and pipe connector
DN 150.

ø 200
40
110
40
ø 148

AD 752 030
Duct bend 90°
Plastic
DN 150 round

212
ø 163
ø 153
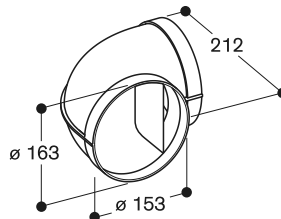
AD 752 070
Condensation trap
Plastic
DN 150 round
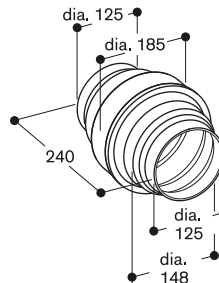
Planning notes
Recommended under vertical pipe
sections. Installation on the bottom
end of the pipe.

dia. 125
dia. 185
240
dia. 125
dia. 148

AD 990 090
Adhesive tape for duct components
Plastic
10 m/roll

Planning notes
In order that ducting is well sealed and
air leaks are consequently prevented,
the adhesive tape AD 990 090 is
necessary at all pipe connection piece
points. The adhesive tape is heat- and
UV-resistant.

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

dia. 200
hole dia. 210   240   155
240
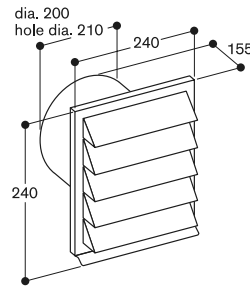
AD 850 050
Wall outlet
Stainless steel
DN 150 flat

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.

Connecting piece 215 x 83
Opening in the wall 227 x 94
290   135
160
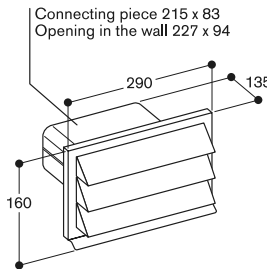
AD 702 052
Telescopic wall-duct
Stainless steel
DN 200 round

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.

ø 200   300-500
ø 210
Silikon
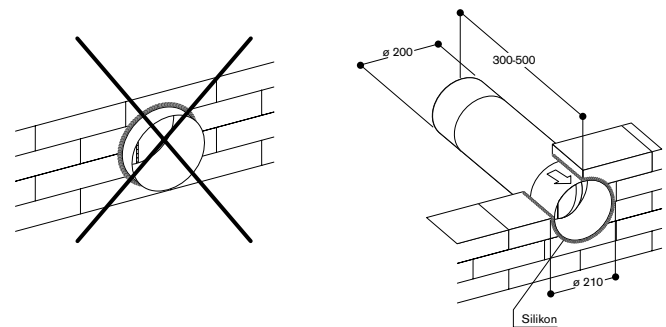
AD 750 054
Wall outlet with telescopic duct
Stainless steel/plastic
DN 150 round
Optimal temperature insulation.
Hermetically sealed by an optimized built-in heat retention system. Flat stainless steel cover with minimal effect to the aesthetics of the building exterior facade.

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.

237   80
190   22   180
350-500
190   180
ø 152 (**A**)
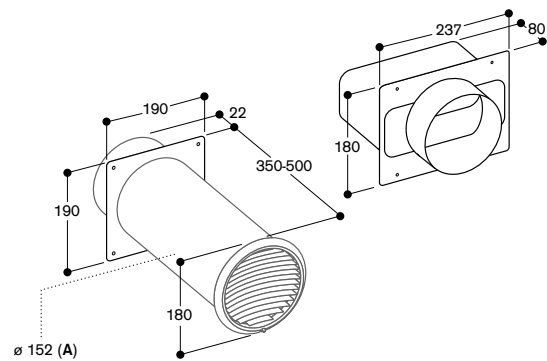
A: Drilling ø 155

measurements in mm

The cooling appliances

Overview

Vario cooling 400 series

Niche 213 cm

91.4	91.4	76.2	91.4	76.2	61

RY 492　RB 492　RB 472　RC 492　RC 472　RC 462

RF 471　RF 463　RF 461　RF 411　RF 410　RW 466　RW 414
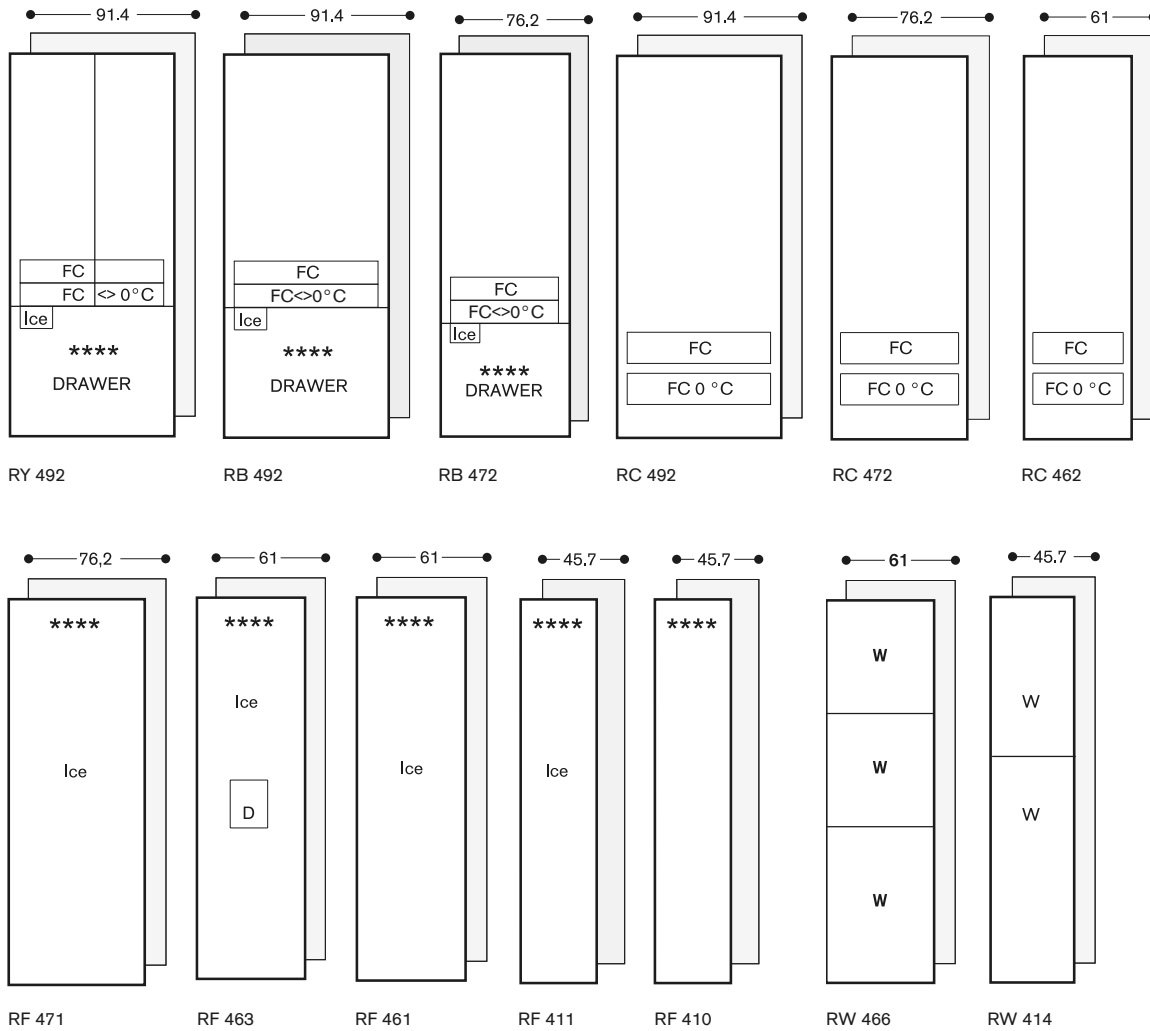
FC:	**Fresh cooling**
FC <> 0°C:	**Fresh cooling close to 0°C**
FC 0°C:	**Fresh cooling 0°C**
W:	**Wine**
D:	**Ice and water dispenser**
Ice:	**Ice maker**

Vario cooling 200 series

Niche 178 cm

60	60	60	60
	****		********
FC <> 0 °C			
****	FC <> 0 °C	FC <> 0 °C	
RB 289	RT 289	RC 289	RF 287
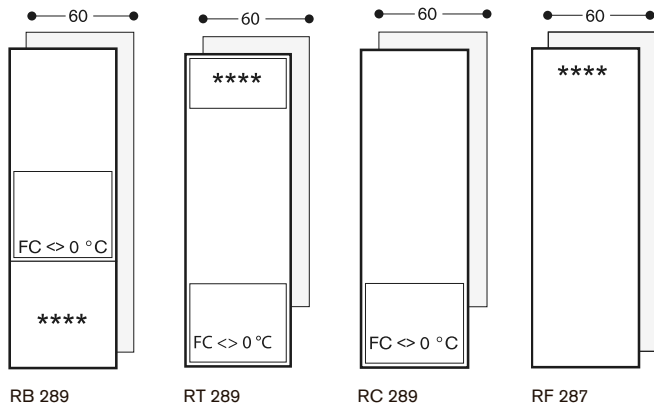
Cooling 200 series

Freestanding / Height 183 cm

Niche 178 cm

```
        90.5
   ┌──────────┐
   │  │       │
   │D │       │
   │ ┌──┬────┐│
   │ │FC 0°C│FC 0°C│
   │ │Ice│  ││
   │   ****   │
   │  DRAWER  │
   └──────────┘
   RY 295
```

```
     60
 ┌────────┐
 │        │
 │ ┌────┐ │
 │ │    │ │
 │ │FC <> 0 °C│
 │ └────┘ │
 │  ****  │
 └────────┘
 RB 282
```

```
     60
 ┌────────┐
 │        │
 │        │
 │        │
 │ ┌────┐ │
 │ │FC <> 0 °C│
 └────────┘
 RC 282
```

```
     60
 ┌────────┐
 │┌──────┐│
 ││ **** ││
 │└──────┘│
 │        │
 │ ┌────┐ │
 │ │FC <> 0 ℃│
 └────────┘
 RT 282
```

```
     60
 ┌────────┐
 │┌──────┐│
 ││ **** ││
 │└──────┘│
 │        │
 │ ┌────┐ │
 │ │ FC │ │
 └────────┘
 RT 282
```
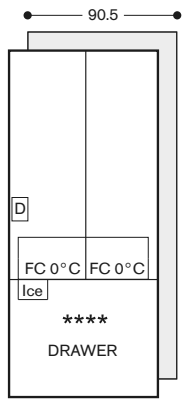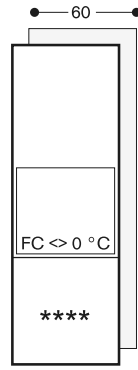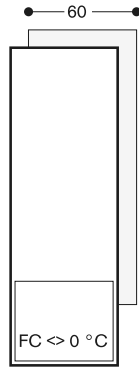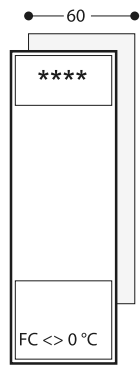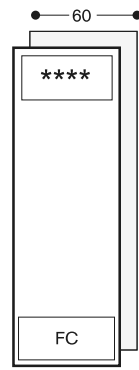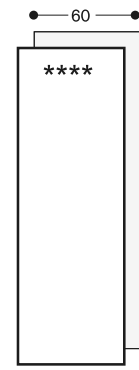
```
     60
 ┌────────┐
 │ ****   │
 │        │
 │        │
 │        │
 └────────┘
 RF 282
```

Niche 82 cm / Under-counter

```
    60
 ┌──────┐
 │┌────┐│
 ││****││
 │└────┘│
 │      │
 └──────┘
 RT 200
```

```
    60
 ┌──────┐
 │      │
 │      │
 │      │
 └──────┘
 RC 200
```
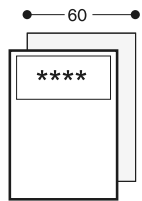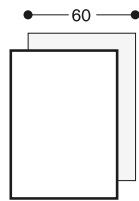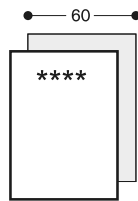
```
    60
 ┌──────┐
 │ **** │
 │      │
 │      │
 └──────┘
 RF 200
```

Wine climate cabinet

Niche 213 cm

61

W

W

W

RW 466

45.7

W

W

RW 414

Niche 178 cm

60

W

W

RW 282

Niche 123 cm

60

W

W

RW 222

Niche 82 cm / Under-counter

60

W

W

RW 404
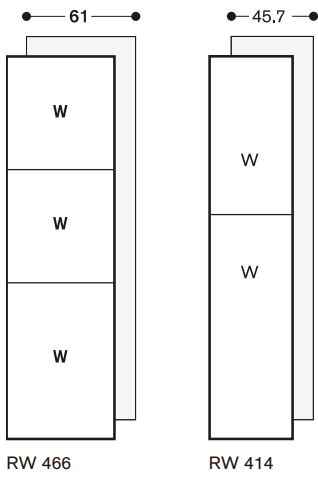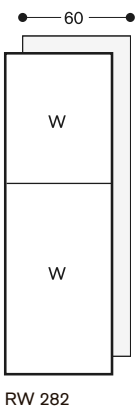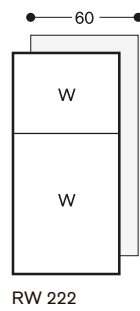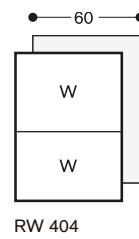
RY 492 305

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

A
↑
G   F

Included in the price
1 egg holder with lid
1 ice cube scoop

Installation accessories
RA 421 912
Stainless steel door panels with
handles
For RY 492, panel thickness 19 mm.

RA 423 340
Side trims, 2 pieces, for RY and RB.

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
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 display
– Total volume 552 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 345.

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.

Fresh cooling close to 0 °C
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 12 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 284 – 291.

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.

914

min.
610

908

608

2134

452

452

max. 115°

max. 115°

2029

1304

2125 +35
-13

722

3

102

181

73-100

The maximum door panel dimensions are based on a clearance of 3 mm.

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

Included in the price
1 egg holder with lid
1 ice cube scoop

Installation accessories
RA 421 910
Stainless steel door panels with
handles
For RB 492, 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 49mm, 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 49mm, drilling distance between
the mounts 787 mm.
RA 428 910
Stainless steel door panels, handleless
For RB 492, panel thickness 19 mm.
RA 460 000
Accessory for side-by-side installation.
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**
RB 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 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 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 345.

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 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.

Fresh cooling close to 0 °C
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 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 E at a range of
energy efficiency classes from A to G.
Energy consumption 326 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 41 kg.
Drawer 12 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 284 – 291.

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.

914
min. 610
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max. 115°
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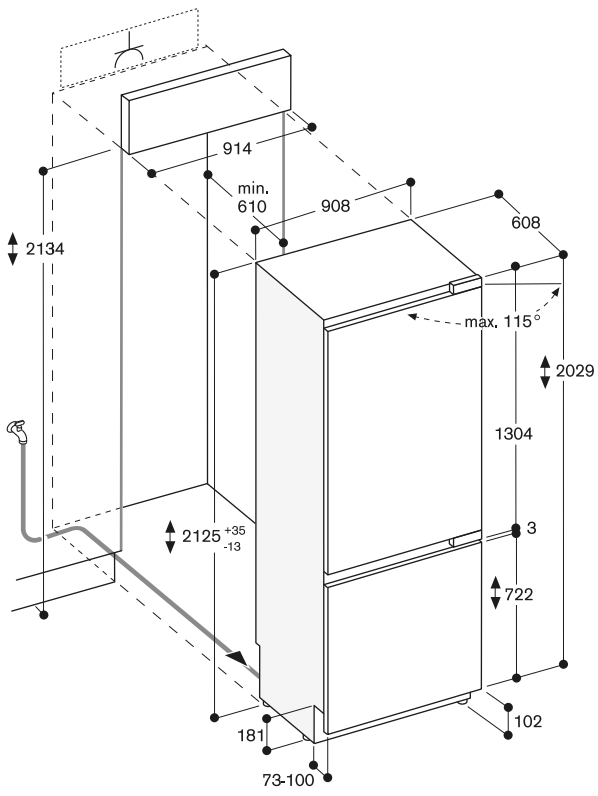
The maximum door panel dimensions are based on a clearance of 3 mm.

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

A
↑
G   E

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 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 49mm, 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 49mm,
drilling distance between the mounts
637 mm.
RA 428 712
Stainless steel door panels, handleless
For RB 472, 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 464 713
Ventilation grille stainless steel
For RB 472.

Vario fridge-freezer combination
400 series
RB 472

– Stainless steel interior with solid
  anthracite aluminium elements
– Warm white and glare-free LED
  light spots
– Opening assist for door with two
  options:
  1. Push-to-open function for
  integration into handleless furniture
  front
  2. Pull-to-open function to facilitate
  opening the door using a handle
– Flat stainless steel inner door,
  full-length
– Almost invisible rail system for
  shelves and door racks for flexible
  positioning
– Solid anthracite aluminium door
  racks
– 1 fresh cooling drawer close to
  0 °C with manually adjustable
  temperature and 1 fresh cooling
  drawer with manually adjustable
  humidity
– Integrated ice maker with fixed inlet
  water connection
– Fully extendable freezer drawer with
  practical divider in anthracite
– TFT touch display
– Total volume 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 345.

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 316 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.

Fresh cooling close to 0 °C
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 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.
1.7 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 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 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 284 – 291.

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.

762
min. 610
756
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max. 115°
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1304
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2125 +35 -13
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181
73-100
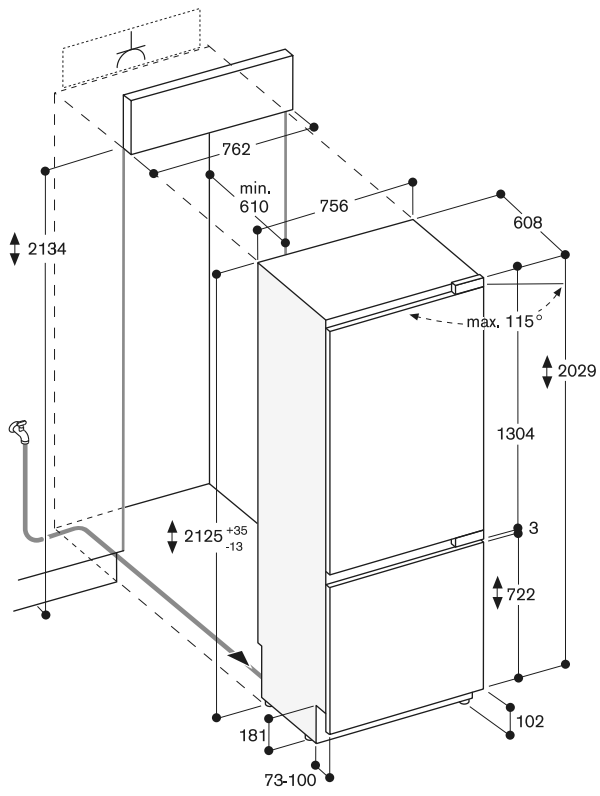
The maximum door panel dimensions are based on a clearance of 3 mm.

RC 492 305
With fresh cooling 0 °C
Fully integrated
Niche width 91.4 cm,
Niche height 213.4 cm

A ↑ G [E]

Installation accessories
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 49mm, drilling distance between
each mount 554 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

- Stainless steel interior with solid
  anthracite aluminium elements
- Warm white and glare-free LED
  light spots
- Opening assist for door with two
  options:
  1. Push-to-open function for
  integration into handleless furniture
  front
  2. Pull-to-open function to facilitate
  opening the door using a handle
- The drawers in the RC and RF
  models are positioned at the same
  height. With side-by-side installation,
  the glass shelves and door racks
  can be aligned on the same level
- Flat stainless steel inner door,
  full-length
- Almost invisible rail system for
  shelves and door racks for flexible
  positioning
- Solid anthracite aluminium door
  racks
- 1 fresh cooling drawer 0 °C with
  temperature control from
  -1 °C to +3 °C and 1 fresh cooling
  drawer with manually adjustable
  humidity
- TFT touch display
- Total volume 579 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 345.

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 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 464 911
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 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 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 kg.

Connection
Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.

914

min.
610

908

608

2134

max. 115°

2029

2125 +35 -13

181

102

73-100
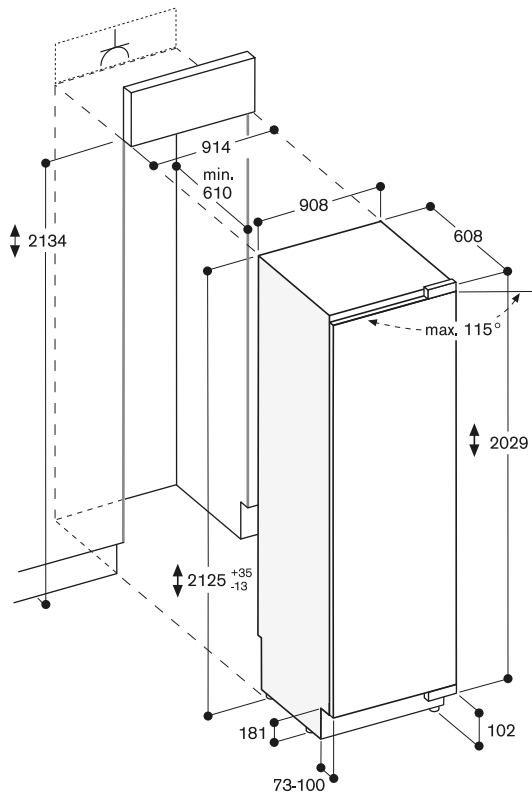
The maximum door panel dimensions are based on a clearance of 3 mm.

RC 472 305
With fresh cooling 0 °C
Fully integrated
Niche width 76.2 cm,
Niche height 213.4 cm

A
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E

Included in the price
1   egg holder with lid

Installation accessories
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 49mm, drilling distance between
each mount 554 mm.
RA 428 710
Stainless steel door panel, handleless
For 76.2 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 472

– Stainless steel interior with solid
 anthracite aluminium elements
– Warm white and glare-free LED
 light spots
– Opening assist for door with two
 options:
 1. Push-to-open function for
 integration into handleless furniture
 front
 2. Pull-to-open function to facilitate
 opening the door using a handle
– The drawers in the RC and RF
 models are positioned at the same
 height. With side-by-side installation,
 the glass shelves and door racks
 can be aligned on the same level
– Flat stainless steel inner door,
 full-length
– Almost invisible rail system for
 shelves and door racks for flexible
 positioning
– Solid anthracite aluminium door
 racks
– 1 fresh cooling drawer 0 °C with
 temperature control from
 -1 °C to +3 °C and 1 fresh cooling
 drawer with manually adjustable
 humidity
– TFT touch display
– Total volume 467 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 345.

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.
4 height adjustable door racks,
1 of which is extra deep.
Volume 398 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 464 711
Ventilation grille stainless steel
For 76.2 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 69 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
166 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 29 kg.

Please read additional planning notes
on page 284 – 291.

Connection
Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.

762

min.
610

756

608

2134

max. 115°

2029

2125 +35 −13

181

102

73-100
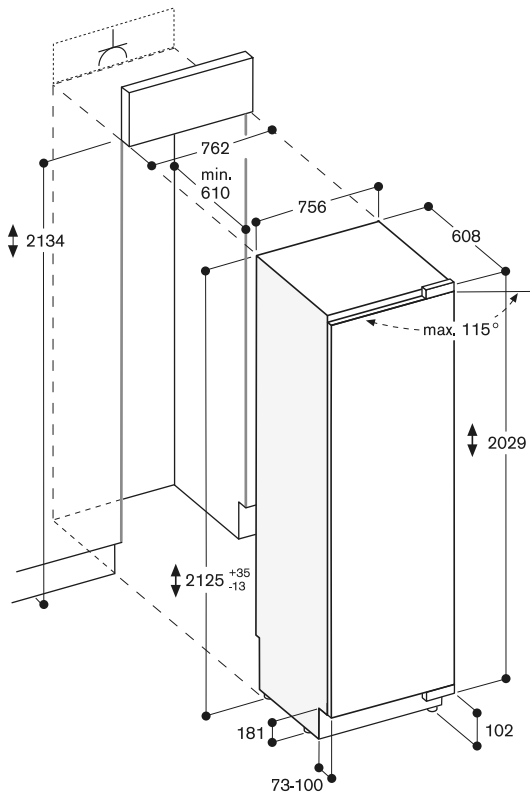
The maximum door panel dimensions are based on a clearance of 3 mm.

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 423 140
Side trims, long.

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1131 mm,
height 49mm, 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 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 462

– Stainless steel interior with solid
  anthracite aluminium elements
– Warm white and glare-free LED
  light spots
– Opening assist for door with two
  options:
  1. Push-to-open function for
  integration into handleless furniture
  front
  2. Pull-to-open function to facilitate
  opening the door using a handle
– The drawers in the RC and RF
  models are positioned at the same
  height. With side-by-side installation,
  the glass shelves and door racks
  can be aligned on the same level
– Flat stainless steel inner door,
  full-length
– Almost invisible rail system for
  shelves and door racks for flexible
  positioning
– Solid anthracite aluminium door
  racks
– 1 fresh cooling drawer 0 °C with
  temperature control from
  -1 °C to +3 °C and 1 fresh cooling
  drawer with manually adjustable
  humidity
– TFT touch display
– Total volume 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 345.

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.
4 height adjustable door racks,
1 of which is extra deep.
Volume 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.

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 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
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 41 kg.

Connection
Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.

610

min.
610

603

608

2134

max. 115°

2029

2125 +35 -13

181

102

73-100
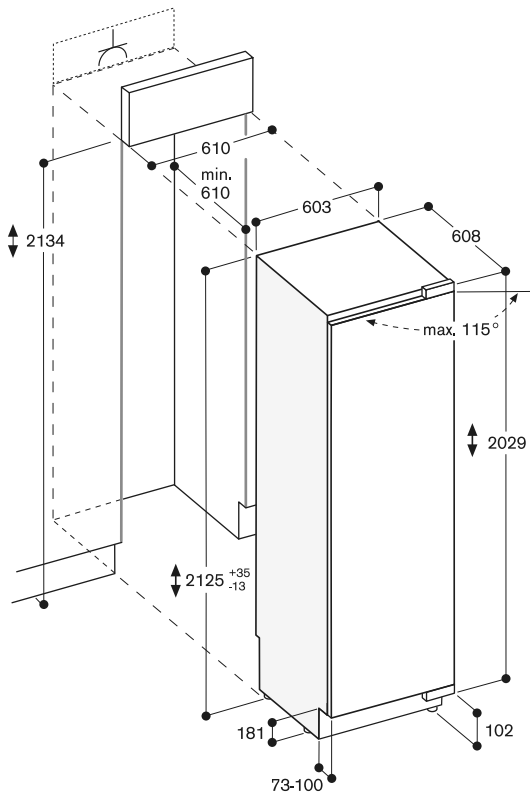
The maximum door panel dimensions are based on a clearance of 3 mm.

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
Left-hinged

A↑G **F**

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
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 RF 4*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:
  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
– 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 345.

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 284 – 291.

Connection
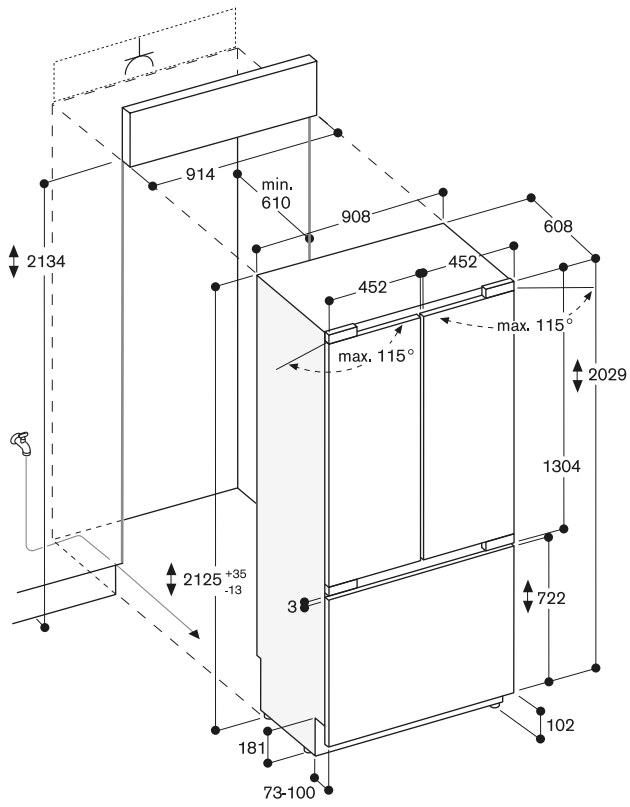Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.
Water inlet.
Supply hose 2.0 m with 3/4 "
connection.
Water pressure 2 to 8 bar.

610

min.
610

603

608

2134

max. 115°

min. 19

2029

368

2125 +35 -13

181

231

102

73-100
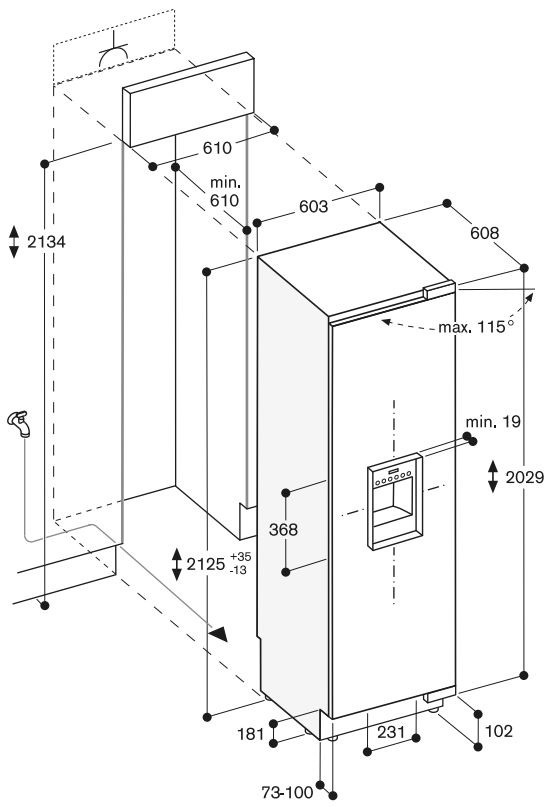
The maximum door panel dimensions are based on a clearance of 3 mm.

RF 471 305
Fully integrated, with ice maker
Niche width 76.2 cm,
Niche height 213.4 cm

Included in the price
1 ice cube scoop
1 Accessory for side-by-side installation
1 Ice storage container, small
1 Ice storage container, large

Installation accessories
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 49mm, drilling distance between each mount 554 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

– 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 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 345.

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 kg/24 h.
Storage time after a malfunction 10 h.
4 safety glass shelves, white glass, 3 of which are individually height adjustable.
2 fully extendable drawers with transparent front.
Brilliant LED light spots with warm white, glare-free light (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 RF 411 **4 from FD 9007 and RF 411 **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 RF 4*1 **4 and RF 463 **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 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 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.
In case of door opening angle of 90° 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 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 284 – 291.

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.

762

min. 610

756

608

2134

max. 115°

2029

2125 +35 -13

181

102

73-100
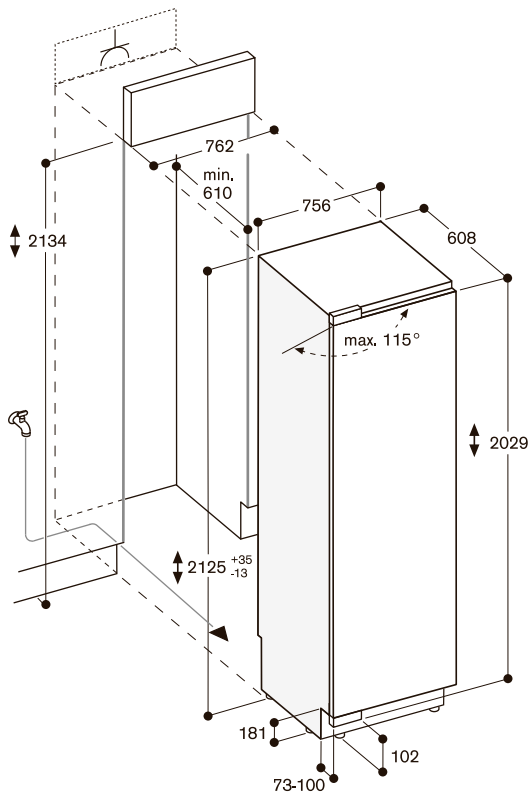
The maximum door panel dimensions are based on a clearance of 3 mm.

RF 461 305

Fully integrated, with ice maker
Niche width 61 cm,
Niche height 213.4 cm

A↑G **F**

Included in the price
1 ice cube scoop
1 Accessory for side-by-side installation
1 Ice storage container, small
1 Ice storage container, large

Installation accessories
RA 421 610
Stainless steel door panel with handle
For 61 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 49mm, drilling distance between each mount 554 mm.

RA 428 610
Stainless steel door panel, handleless
For 61 cm wide appliances, panel thickness 19 mm.

Vario freezer 400 series
RF 461

– 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 344 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 345.

Freezing
No-Frost technology with fast freezing at -30 °C.
Temperature adjustable from -14 °C to -24 °C.
4-star freezer compartment.
Freezing capacity 19 kg/24 h.
Storage time after a malfunction 7 h.
4 safety glass shelves, white glass, 3 of which are individually height adjustable.
2 fully extendable drawers with transparent front.
Brilliant LED light spots with warm white, glare-free light (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 464 616
Ventilation grille stainless steel
For RF 461 **4 from FD 9007 and RF 461 **5.

Special accessories
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.

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. 1.5 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 355 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° the drawers have restricted access and 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 41 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 284 – 291.

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.

610
min. 610
603
608
2134
max. 115°
2029
2125 +35 -13
181
102
73-100
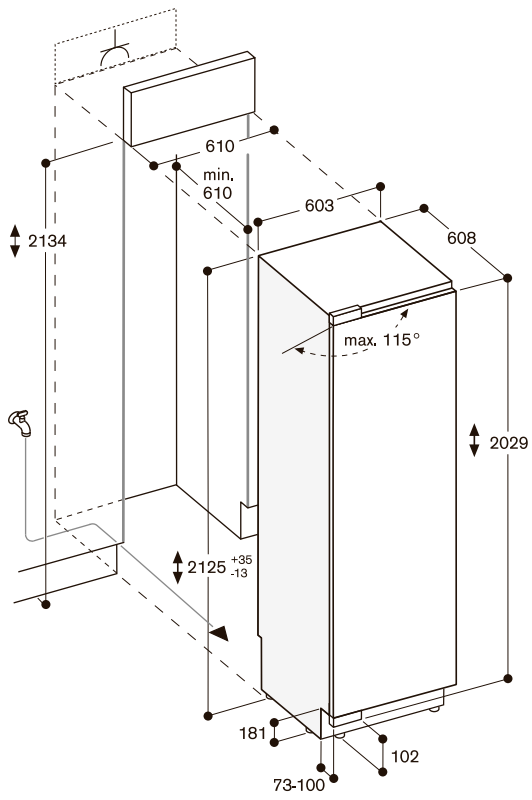
The maximum door panel dimensions are based on a clearance of 3 mm.

RF 411 305

Fully integrated, with ice maker
Niche width 45.7 cm,
Niche height 213.4 cm

| A ↑ G | F |

Included in the price
1 ice cube scoop
1 Accessory for side-by-side installation
1 Ice storage container, small
1 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 423 140
Side trims, long.

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1131 mm, height 49mm, 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.

Vario freezer 400 series
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 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 345.

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, 3 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.

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 RF 411 **4 from FD 9007 and RF 411 **5.

Special accessories
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.

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. 1.4 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
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° the drawers have restricted access and 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 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 284 – 291.

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.
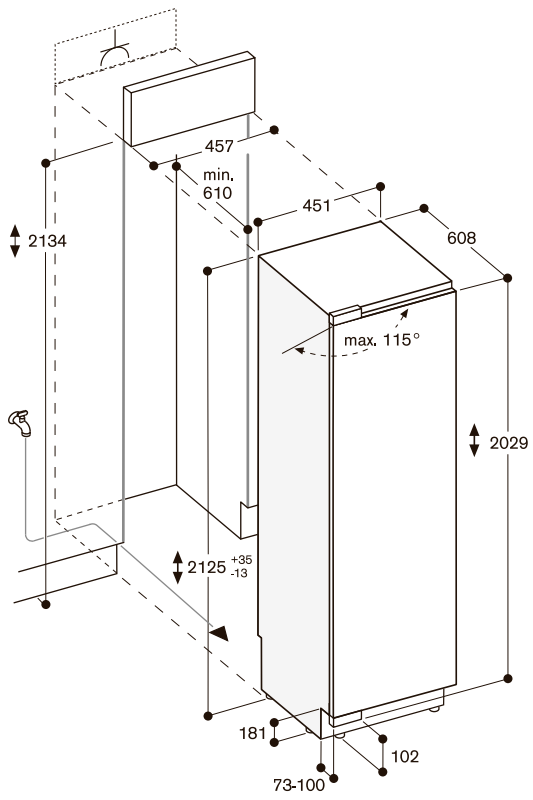
The maximum door panel dimensions are based on a clearance of 3 mm.

RF 410 304
Fully integrated
Niche width 45.7 cm,
Niche height 213.4 cm

A
↑
G
E

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 49mm, 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 345.

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 284 – 291.

Connection
Total connected load 0.300 kW.
Connecting cable 3.0 m, pluggable.
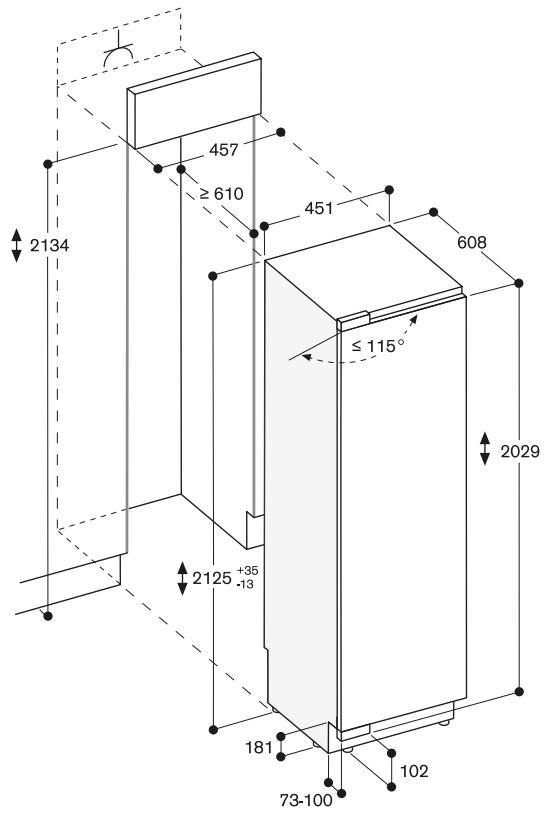
The maximum door panel dimensions are based on a clearance of 3 mm, measurements in mm

RW 466 365
Fully integrated, with glass door
Niche width 61 cm,
Niche height 213.4 cm

A↑G	**G**

RW 466 305
Fully integrated, with solid door
Niche width 61 cm,
Niche height 213.4 cm

A↑G	**F**

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 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: 99

Handling
TFT touch display operation.
Clear text display.
Lockable door (with door lock
RA 420 010).

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 345.

Features
Capacity 99 bottles
(based on 0.75 l standard bottles).
12 bottle trays,
- 9 fully extendable trays
- 3 suitable for storage of Magnum
bottles.
Flexible interior configuration possible
by adding or removing fully extendable
bottle trays.
Storage of up to 12 Magnum bottles
with standard tray configuration
(12 bottle trays).
Space for max. 12 bottle trays.
2 brilliant LED light spots with warm
white, glare-free light (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 284 – 291.

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

0.75 litres

dia. 30

300

215

dia. 75

Alternative storage with MAGNUM bottles

Champagne 105 mm

Champagne 81 mm

Champagne 105 mm

MAGNUM 110 mm

Champagne 81 mm

Champagne 81 mm

Champagne 105 mm

Champagne 102 mm

Champagne 81 mm

Champagne 81 mm

MAGNUM 109 mm

MAGNUM 149 mm
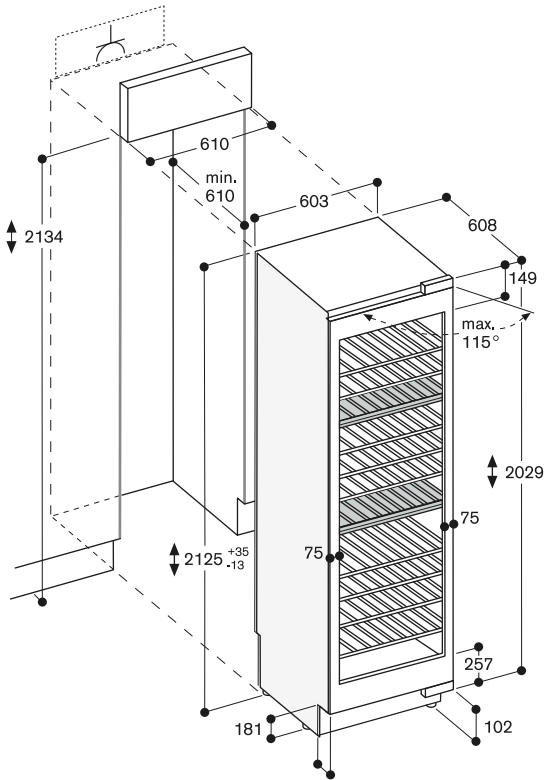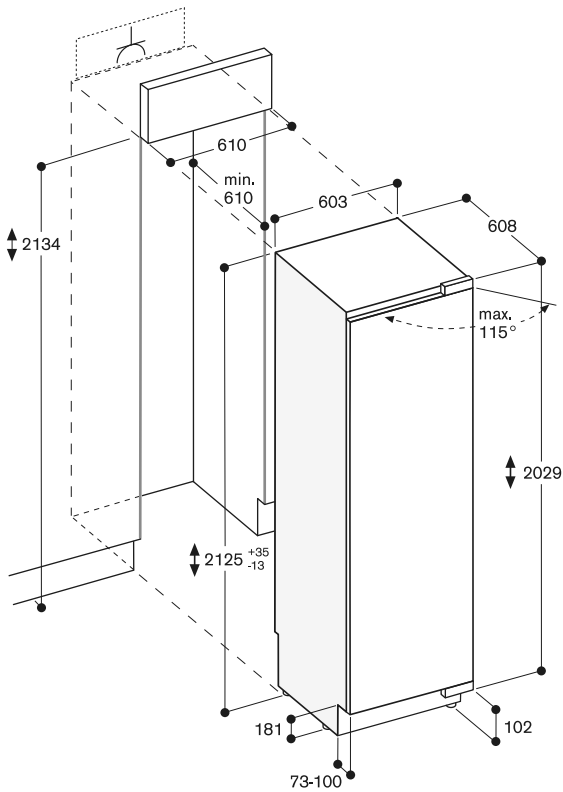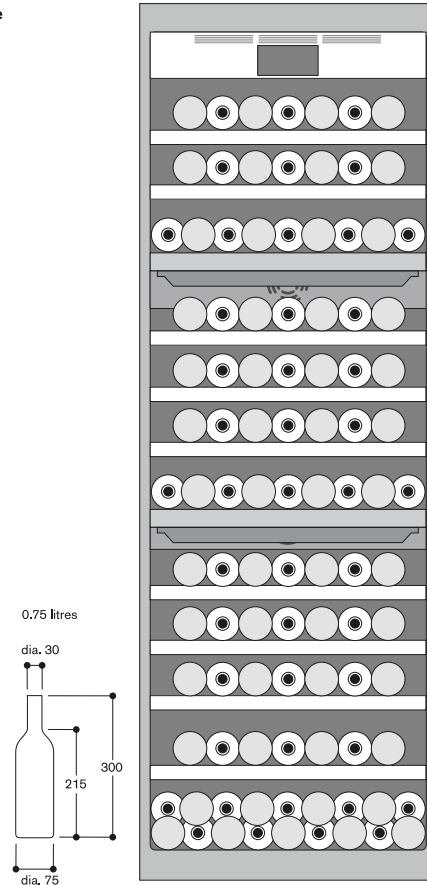
RW 414 365
Fully integrated, with glass door
Niche width 45.7 cm,
Niche height 213.4 cm

A↑G G

RW 414 305
Fully integrated, with solid door
Niche width 45.7 cm,
Niche height 213.4 cm

A↑G F

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 zones
– Consistent temperatures with exact
  control from +5 °C to +20 °C
– Humidity control
– Stainless steel interior
– Fully extendable bottle trays in oak
  wood and solid aluminium in
  anthracite
– Bottle trays with hidden telescopic
  rails
– Warm white and glare-free LED
  light spots
– 5 preset lighting scenarios,
  selectable via TFT display
– Opening assist for door with two
  options:
  1. Push-to-open function for
  integration into handleless furniture
  front
  2. Pull-to-open function to facilitate
  opening the door using a handle
– Low-vibration operation
– TFT touch display
– Number of standard wine bottles: 70

Handling
TFT touch display operation.
Clear text display.
Lockable door (with door lock
RA 420 010).

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 345.

Features
Capacity 70 bottles
(based on 0.75 l standard bottles).
12 bottle trays,
- 10 fully extendable trays
- 3 suitable for storage of Magnum
bottles.
Flexible interior configuration possible
by adding or removing fully extendable
bottle trays.
Storage of up to 6 Magnum bottles
with standard tray configuration
(12 bottle trays).
Space for max. 13 bottle trays.
2 brilliant LED light spots with warm
white, glare-free light (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 284 – 291.

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

0.75 litres

dia. 30

dia. 75

300

215

Alternative storage with MAGNUM bottles

Champagne 80 mm

Champagne 80 mm

Champagne 80 mm

MAGNUM 221 mm

MAGNUM 116 mm

Champagne 80 mm

Champagne 80 mm

Champagne 80 mm

Champagne 80 mm

Champagne 80 mm

Champagne 80 mm

MAGNUM 151 mm
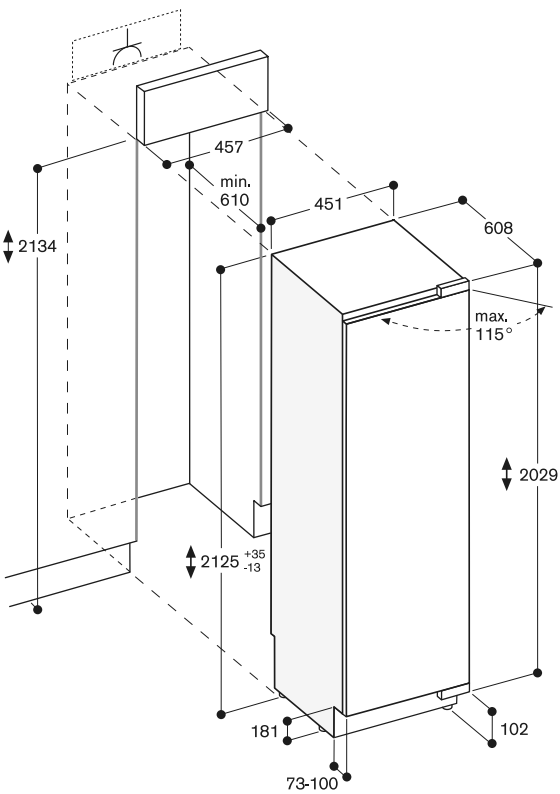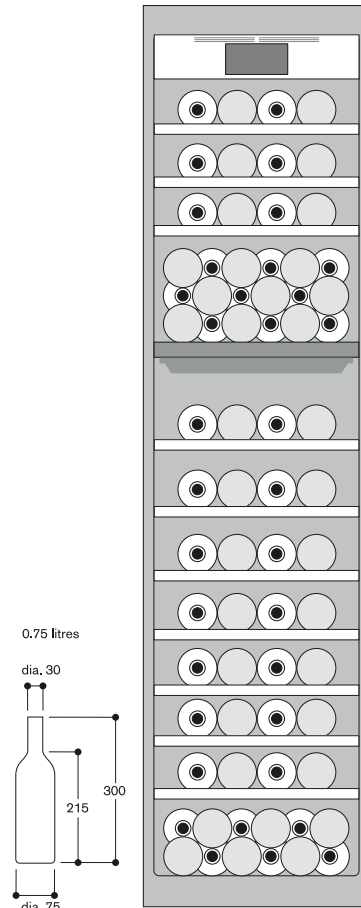
Additional planning notes for Vario cooling 400 series

The side walls of the adjacent cabinetry have to be dimensionally stable, as the Vario cooling appliances are secured in the niche with only an anti-tilt bracket on the top back and on the bottom at the side.

Vario cooling appliances can be installed handle to handle as a side-by-side combination. In this case the side-by-side installation kit RA 460 000 is required. If the distance between the appliances is greater than 16 mm or less than 160 mm or the environment very humid the additional side heating element RA 460 013 needs to be installed between the appliances to avoid condensation.
If the appliances are combined hinge to handle in a very humid environment the additional side heating element RA 460 013 is required as well. It can be omitted if the distance between the appliances is greater than 160 mm. The additional side heating element RA 460 013 does not take up any additional space. It is already included in the niche dimensions.

If the Vario cooling appliances are joined together hinge to hinge an additional stable side wall must be foreseen.
If restrictions in use are accepted (no simultaneous opening of the doors possible) the appliances can be joined together directly, using the 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.
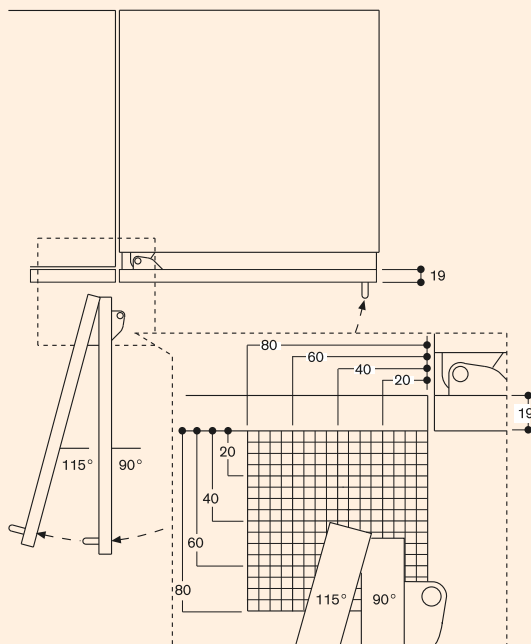
The hinge travel and resulting clearances from adjacent furniture units and handles can be found from the drawing while allowing for the thickness of the front panel. In the drawing, a furniture unit front panel thickness of 19 mm was assumed.

Wall clearance RB 492/RY 492
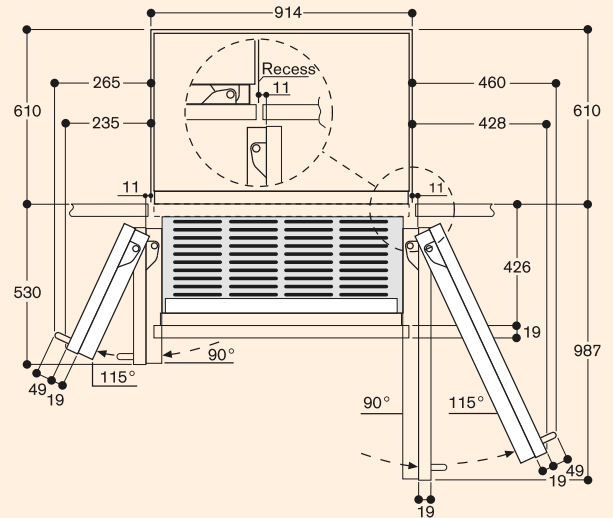
In the drawing, a unit front thickness of 19 mm and a Gaggenau unit handle of 49 mm were taken as a basis.

Wall clearance RB 472/RC/RF/RW
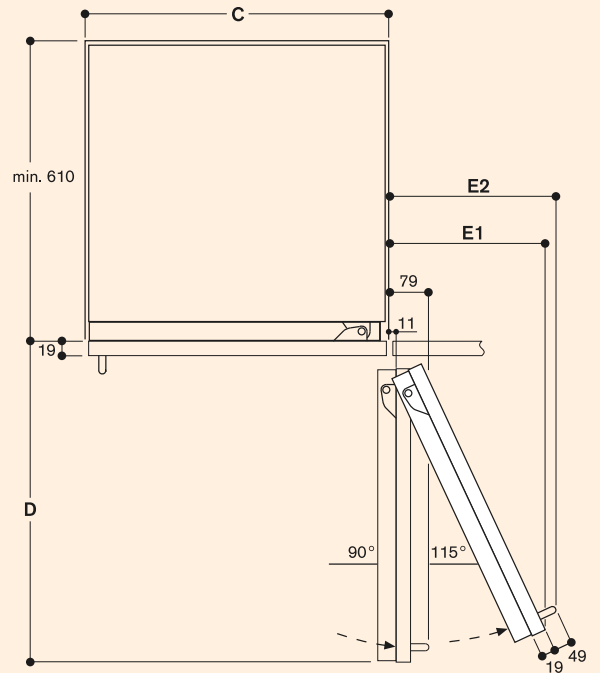
Recess width

C	D	E1	E2
457 mm	525 mm	235 mm	265 mm
610 mm	677 mm	299 mm	330 mm
762 mm	830 mm	364 mm	395 mm
914 mm	980 mm	428 mm	460 mm

In the drawing, a unit front thickness of 19 mm and a Gaggenau unit handle of 49 mm were taken as a basis.

Notes:

– The adjustable feet have an adjustment range of +35 mm to -13 mm.
  The standard height displayed in the pictures is 0 mm.
– For proper ventilation of the appliance, the clearance between the floor and bottom edge of the cabinet front must be at least 100 mm.
– The panel thickness of customised doors can range from between 19 mm and 38 mm (in the picture 19 mm).

Unlike conventional built-in appliances, Vario cooling appliances stand on the floor. This means that the installation niche is a space in a line of kitchen units.

Installation niche

The specified dimensions of the installation niche must be observed to guarantee the proper installation of the appliance and the design of the cabinet front.
It is particularly important that the installation niche is square. The side walls must be smooth, not have any protrusions or unevenness. Use the appropriate tools, e.g. spirit level, diagonal measurements, etc. to determine whether the installation niche is square.
The side walls and the crown of the installation niche must be at least 16 mm thick.

Installation niche for an individual appliance:
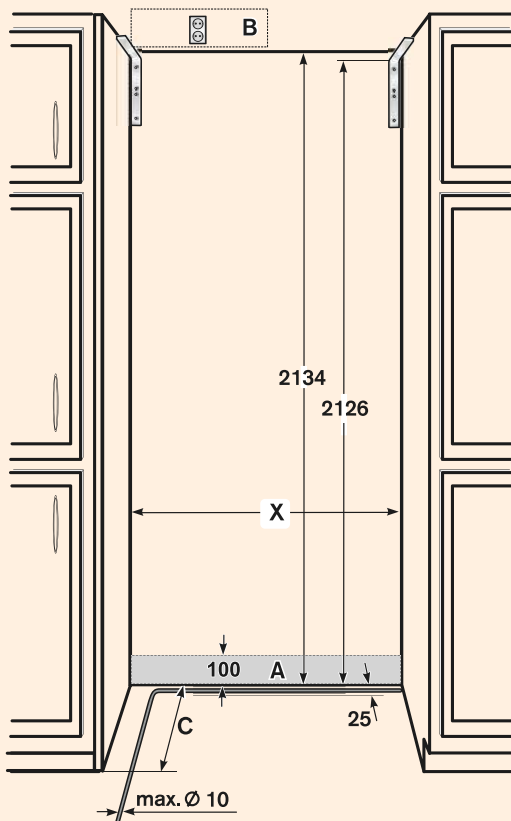
A   Area for installation the water connection
B   Area for installation the electrical connection must be outside the niche
C   Depth of installation niche, depending on kitchen design.
     C = 610 mm minimum!
X   Width of installation niche, refer to the table below for more details:

Appliance type	Width of the niche X
451 mm	457 mm
603 mm	610 mm
756 mm	762 mm
908 mm	914 mm

Installation niche for a side-by-side solution:

In a side-by-side solution, there are many ways to combine the appliances.
The width of the installation niche is calculated from the sum of the widths of the individual appliances. The height and depth of the installation niche correspond to the specifications for the individual appliances. It is important to comply with the dimensions in the area set aside for electric and water connections. For the precise dimensions, please refer to the details given for individual appliances.

Location

The appliance should be installed in a dry, well ventilated room. The location of the appliance should not be subject to direct sunlight or near a source of heat, such as a cooker, a radiator, etc.
If installation next to a heat source is unavoidable 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
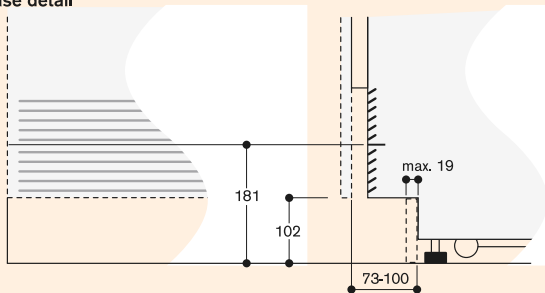
Based on the standard appliance height, the height of the plinth is 102 mm. Maximum plinth thickness 19 mm.

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.
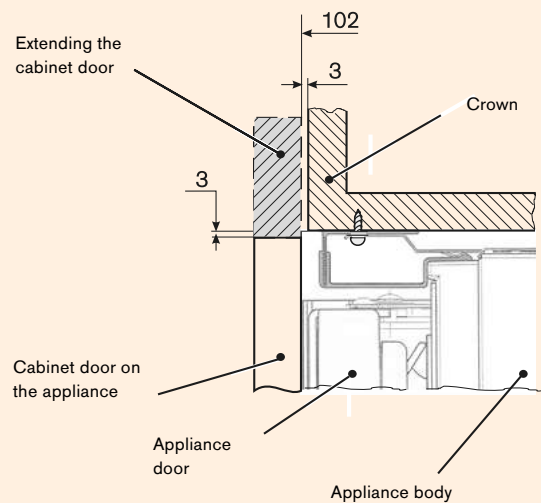
> **Important!**
> It must be ensured that the crown of the installation niche always has a depth of at least 100 mm (measured from the front edge of the appliance). Only then can the secure installation of the appliance in the installation niche be guaranteed.

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.

Recess width 45.7 cm
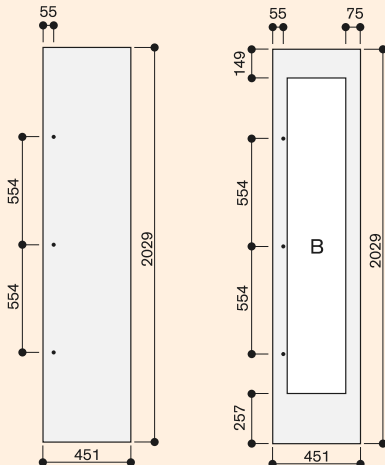
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.
B: Width of the side frame parts of the door panel can be between 65 mm and 82 mm.

Appliance width 91.4 cm
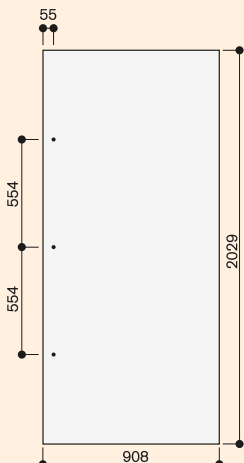
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3mm, based on a single recess.

Recess width 61 cm
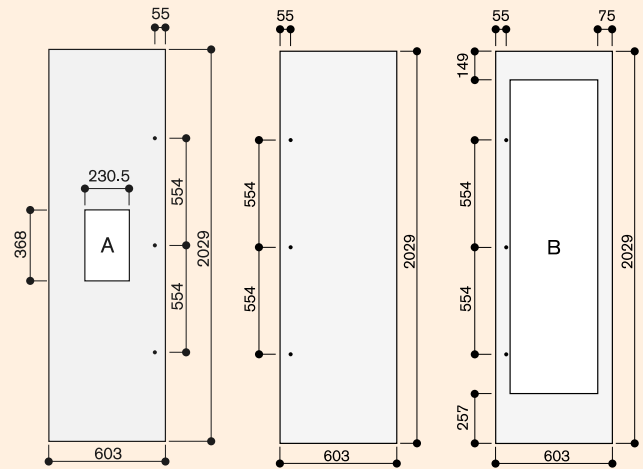
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.
A: The cut-out for the ice and water dispenser is designed so that it is horizontally and vertically centred.
B: Width of the side frame parts of the door panel can be between 65 mm and 82 mm.

Recess width 76.2 cm
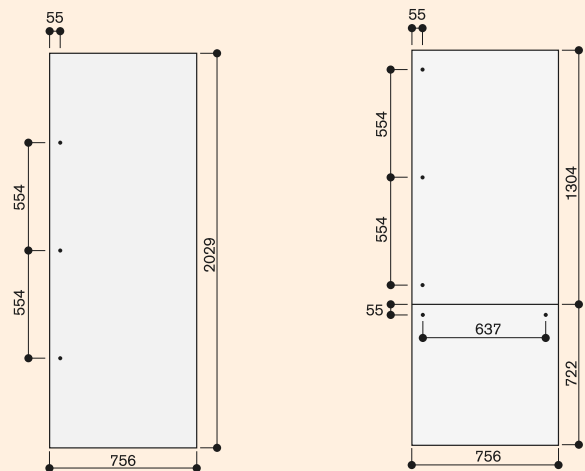
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.

Recess width 91.4 cm
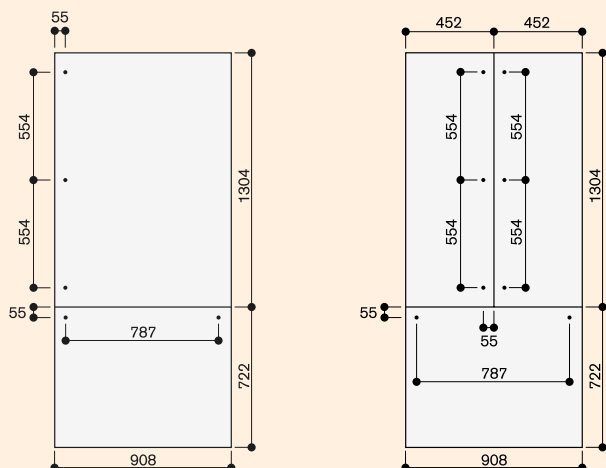
The door panel thickness is 19 mm.
The maximum door panel dimensions are based on a clearance of 3 mm, based on a single recess.

Planning principle for an individual appliance

Crown

Wall

Floor

Worktop

Plinth

Installation niche

Cabinet

Cabinet front

Vertical cut Installation niche

min. 100mm

Crown

2134mm

Cabinet front

min. 610mm

Cabinet

The side walls of the installation niche must be completely even and flat along their entire depth.

Horizontal cut Installation niche

Cabinet

610mm

762 mm

Cabinet front
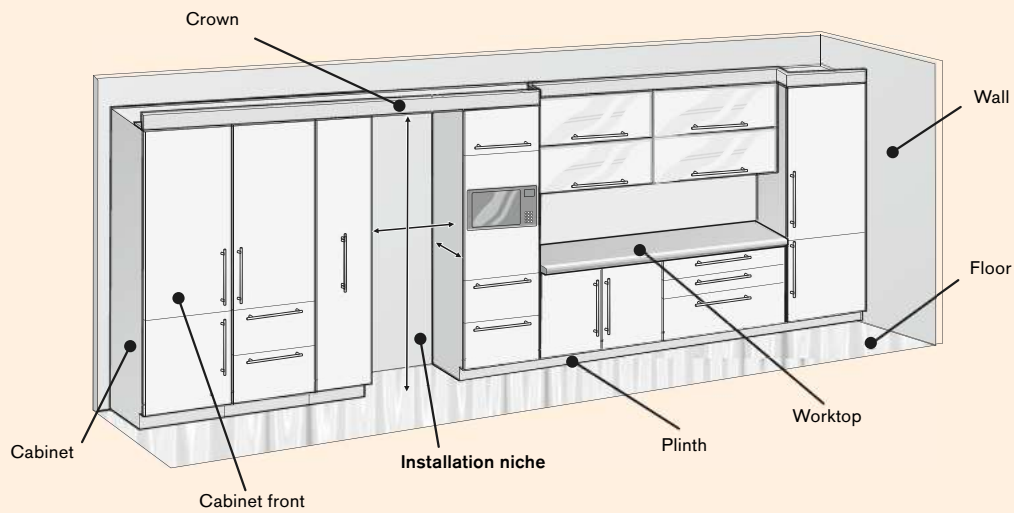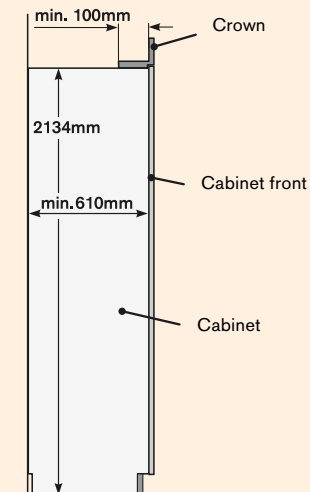
Installation niche for an individual cooling appliance (example: 762 mm wide)

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

Crown

Stable plinth

Wall

Floor

Worktop

Cabinet

Installation niche   Plinth

Cabinet front

Vertical cut Installation niche

min. 100mm

Crown

2134mm

Cabinet front

min.610mm

Cabinet

The side walls of the installation niche must be completely even and flat along their entire depth.

Horizontal cut Installation niche

Wall cabinet

Stable plinth

min. 610mm

457mm   610mm

1067mm

Cabinet front

Worktop
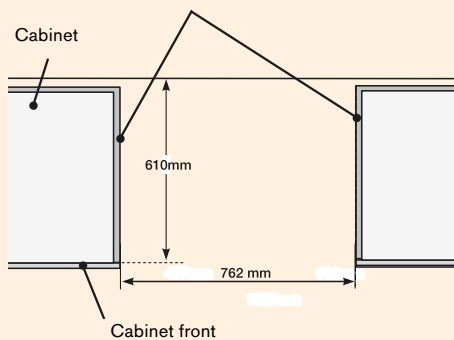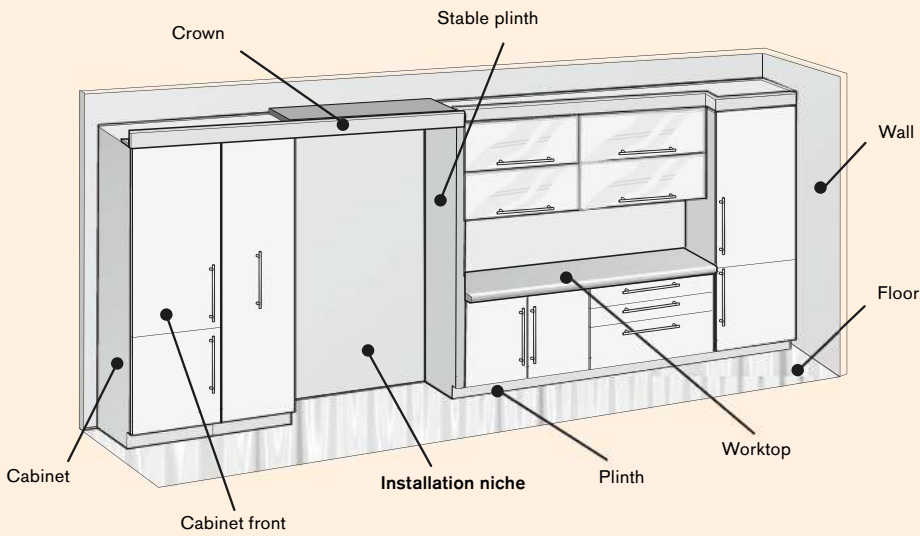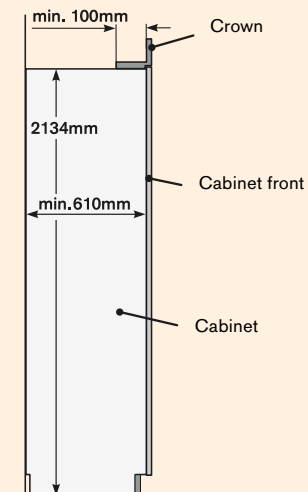
Installation niche for a side-by-side solution

– 610 mm cooling appliance (right)
– 457 mm freezer (left)

In this example, the installation niche is formed by a tall cupboard (left) and a stable plinth (right) together with an appropriate crown for the niche.

The cabinet door for both appliances comes in an identical design to the other kitchen fronts.

Requirements for the installation niche:

– The side walls of the installation niche must be completely even and flat along their entire depth
– Crown is at least 100 mm deep and made of a solid material (min. 16 mm thick)
– Width of the installation niche:
  610 mm + 457 mm = 1.067 mm
– Depth of the installation niche: min. 610 mm
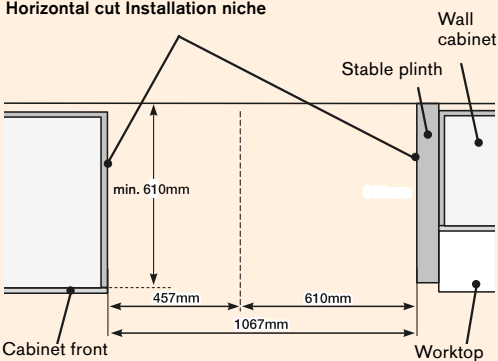
Planning examples

SxS

SxS
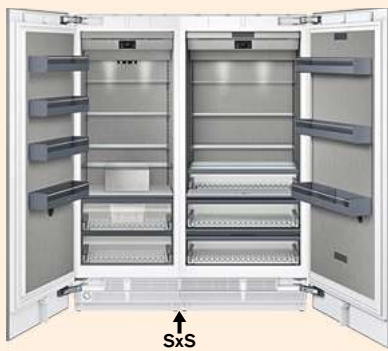
Side-by-side solution 2

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.

SxS

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

SxS   **SxS**

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.

SxS   **SxS**
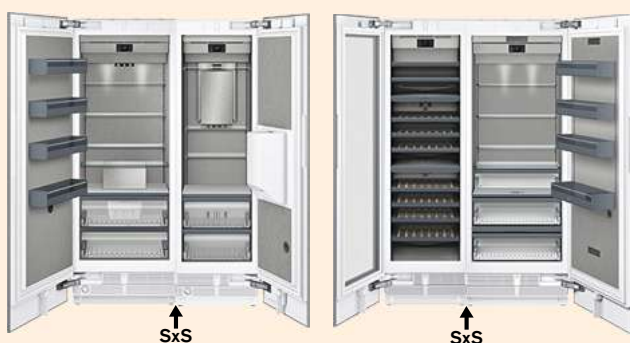
Maximum distance

RF 471 / RF 463 / RW 466 / RC 472
Usability limitations: No limitation. All doors can be opened fully.
Installation accessories: 2x RA 460 000 (SxS)*.
Notes: Two separate installation niches. Clearance is large enough to open all doors at the same time. Change door hinge of RW 466.
If using the stainless steel fronts with a handle (installation accessories), select the correct door hinges for the RW.

SxS

SxS

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.

SxS   HE   SxS

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.

SxS   SxS   SxS

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.

SxS   SxS   SxS

Combination of 4 - alternative

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.

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.

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.
RA 260 000
Heavy duty hinge support for a
maximum door weight of 24 kg.

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 light
– 4 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 345.

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 0.75 l
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.
1 aluminium door rack.
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.
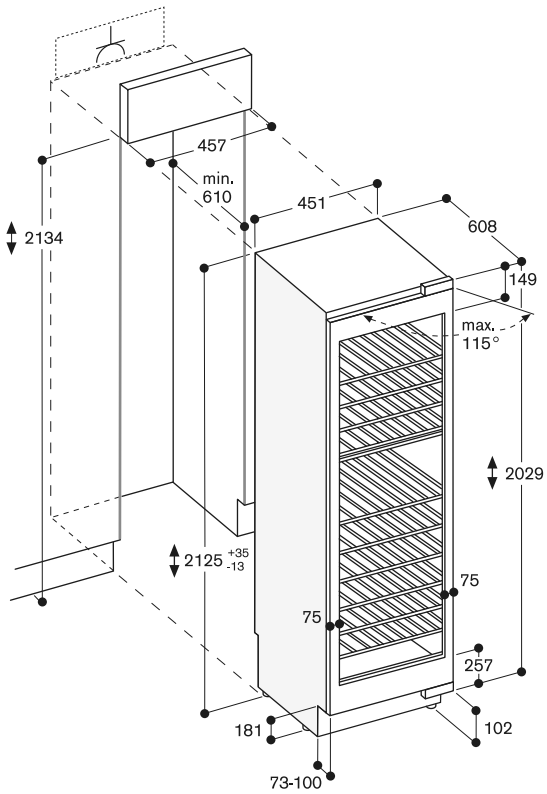Energy consumption 201 kWh/year.
Noise level 37 dB (A) re 1 pW.

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 305.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.
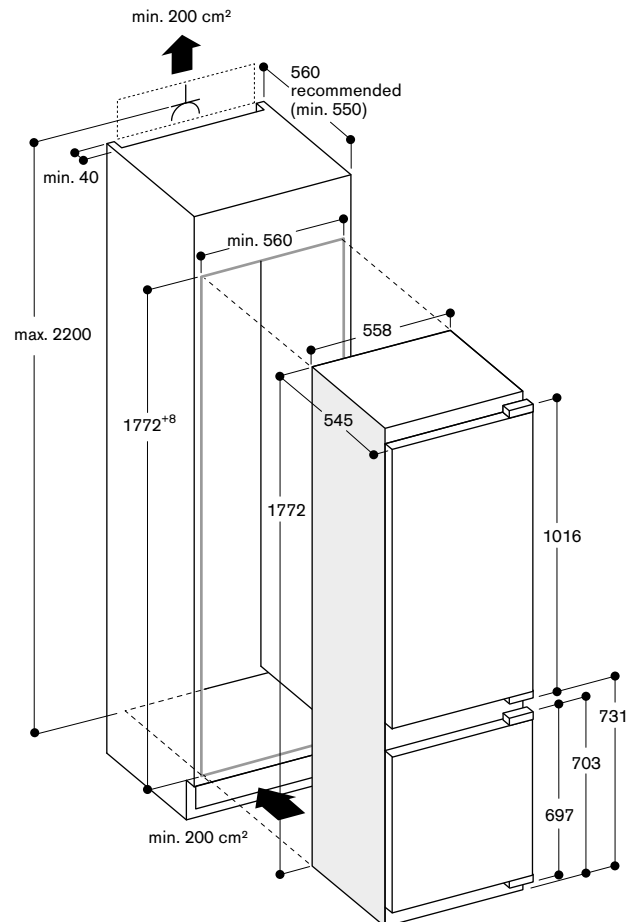
RT 289 370
With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price
2 bottle supports, maple wood
2 egg trays
1 ice cube tray

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 (included)
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 345.

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 0.75 l
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 305.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.

RC 289 370

With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

A–G D

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 (included)
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 345.

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 0.75 l
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 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 305.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.

min. 200 cm^2
560 recommended
min. 550
min. 40
min. 560
max. 2200
558
1772^{+8}
545
1772
1743
1749
min. 200 cm^2

RF 287 370
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

A↑G E

Included in the price
1 ice cube tray
2 ice packs

Special accessories
RA 260 000 (included)
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 345.

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.

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.

Connection
Total connected load 0.120 kW.
Connecting cable 2.3 m with plug.
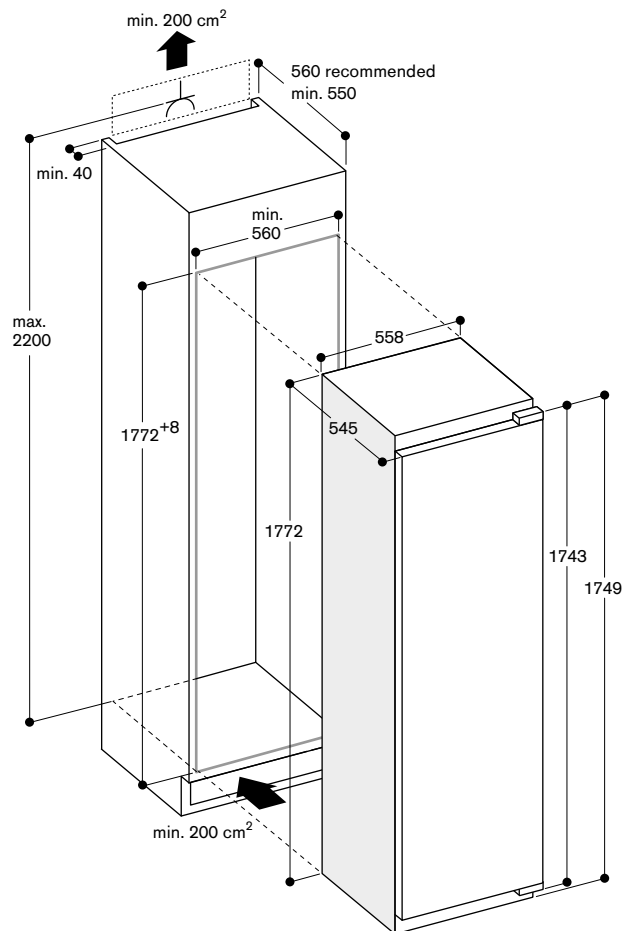
RY 295 350
With fresh cooling 0 °C
Freestanding
Front doors and drawer in anthracite
stainless steel
Width 91 cm, height 183 cm

A↑G E

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.

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 °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.

**Special accessories (order as spare
parts):**
Part No. 10012733

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.
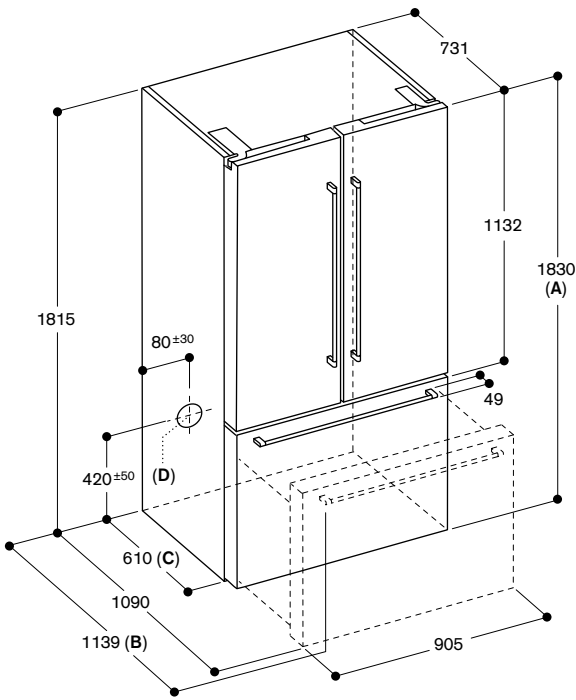
A: Front is adjustable from 1830 to 1847, with front levelling feet fully extended.
B: With handle
C: Add 25 mm for fixed spacers on back
D: Water connection position

measurements in mm
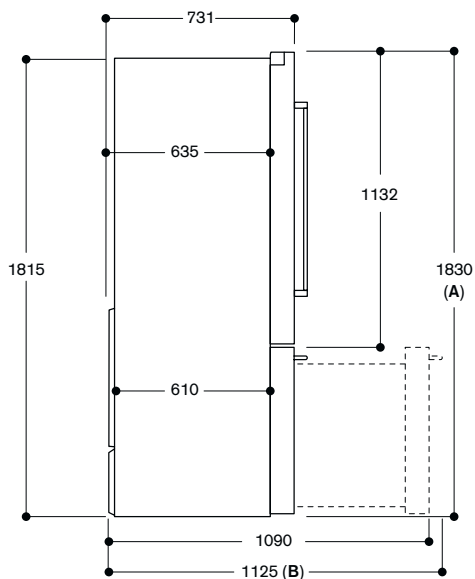
x₁ (unit depth)	a	b
600	0	0
650	0	33
700	45	60
x₂ (wall)	93	266

measurements in mm
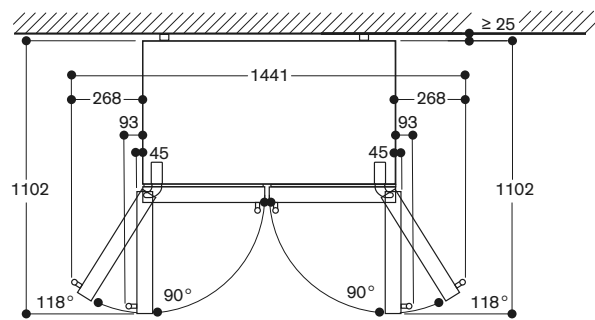
measurements in mm

Minimum Clearances
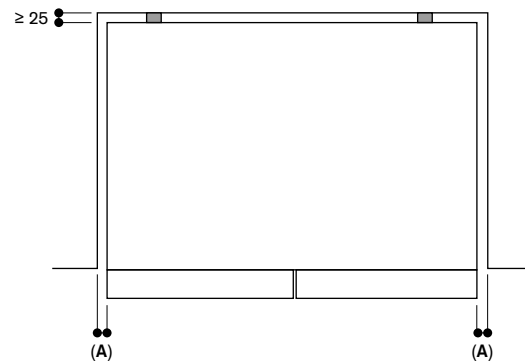
A: ≥ 3.2 mm

Leave a clearance of min. 12.7 mm above the appliance.
Observe minimum clearances as seen above

measurements in mm

A: Front is adjustable from 1830 to 1847, with front levelling feet fully extended
B: With handle

measurements in mm

RB 282 306

With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

A↑G **D**

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.

RA 260 000
Heavy duty hinge support for a maximum door weight of 24 kg.

Fridge-freezer combination 200 series
RB 282

– 4 climate zones incl. 2 fresh cooling drawers close to 0 °C
– Height adjustable safety glass shelves
– Door racks with aluminium profiles
– Cushioned door closing system allowing a soft and controlled door closure
– 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 345.

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

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 -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 305.

Connection

Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.
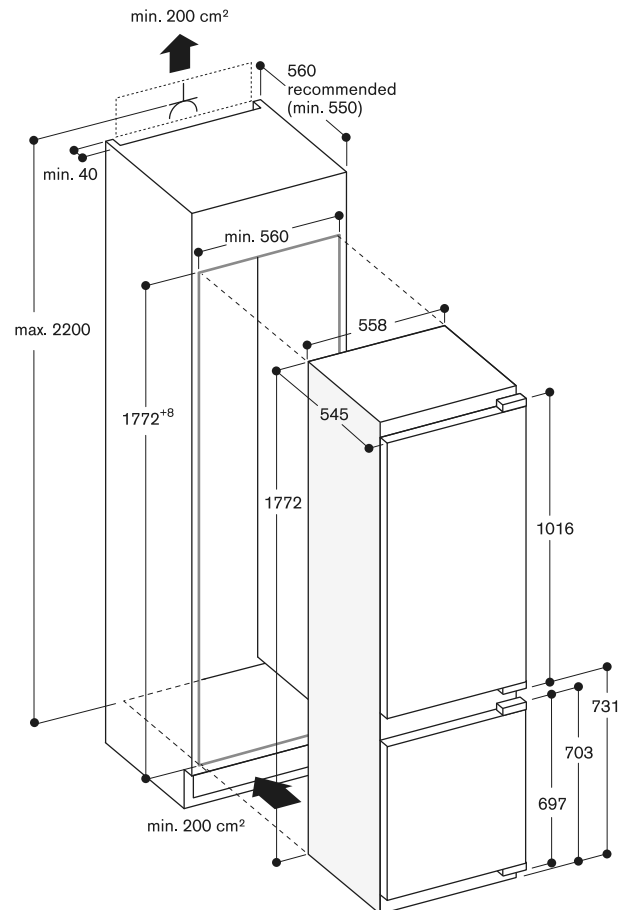
RT 282 306
With fresh cooling close to 0 °C
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

Included in the price
3   egg trays
1   wine and champagne rack
1   ice cube tray with lid

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 345.

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.

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 305.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.

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.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.

min. 200 cm²

560 recommended
min. 550

min. 40

min. 560

max. 2200

558

1772⁺⁸

545

1772

1743

1749

min. 200 cm²
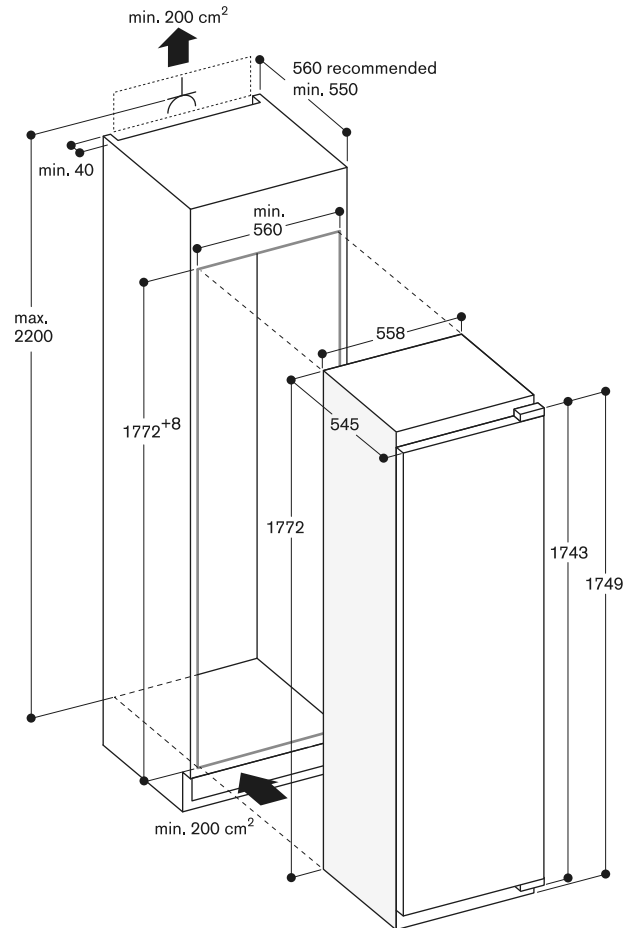
RC 282 306

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 °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 345.

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 °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.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.

min. 200 cm²
560 recommended
min. 550
min. 40
min. 560
max. 2200
558
1772+8
545
1772
1743
1749
min. 200 cm²

RF 282 305
Fully integrated
Niche width 56 cm,
Niche height 177.5 cm

A
G
F

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
  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.

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.

Connection
Total connected load 0.120 kW.
Connecting cable 2.3 m with plug.

min. 200 cm²

560 recommended
min. 550

min. 40

min.
560

max.
2200

1772+8

558

545

1772

1743

1749

min. 200 cm²
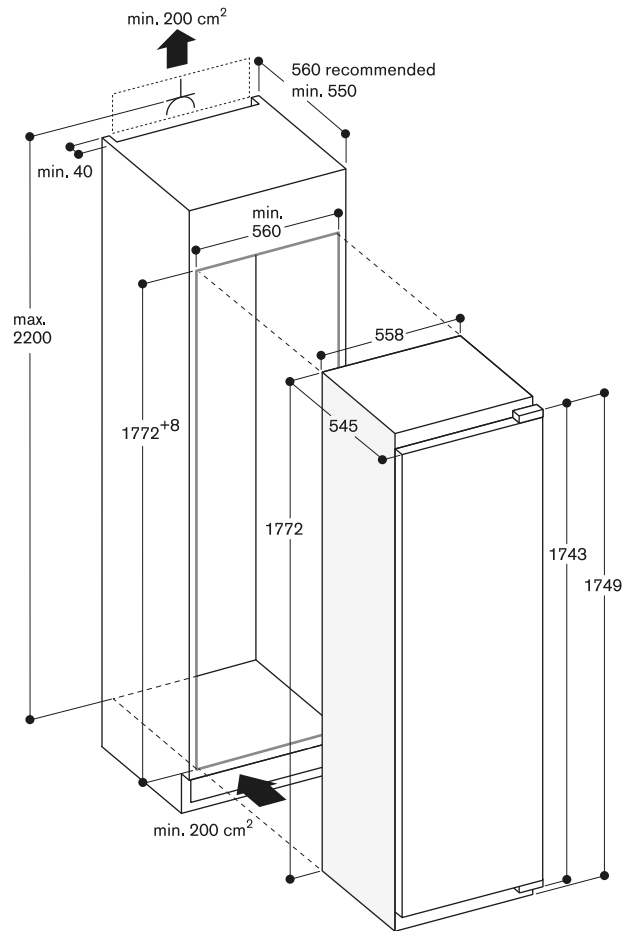
RT 200 203

Fully integrated, under-counter
Niche width 60 cm,
Niche height 82 cm

Included in the price
1   egg tray
1   ice cube tray

Special accessories
RA 430 100
Storage container with transparent lid,
anthracite.

Fridge-freezer combination 200 series
RT 200

– Cushioned door closing system
  allowing a soft and controlled door
  closure
– Total volume 123 litres

Technical Features
Automatic defrosting with defrost water
evaporation.
Cushioned door closing system from
20° door opening angle, integrated in
door hinge.

Cooling
2 safety glass shelves, 1 of which
height adjustable.
1 pull-out drawer.
1 vegetable compartment.
1 large door rack for bottles.
2 door racks.
Bright interior LED lighting (6500 K).
Volume 108 litres.

Freezing
Storage temperature -18 °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.
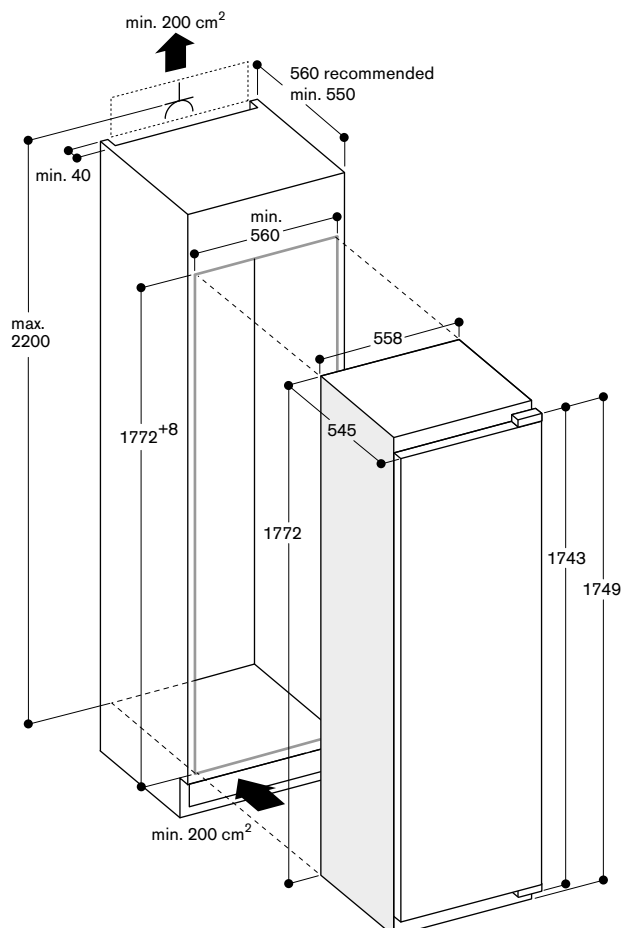Door opening angle of 115°,
fixable at 90°.
Max. door panel weight 19 kg.
Height-adjustable feet.
Plinth height for niche height of
820 mm: 100 – 170 mm.
Plinth height for niche height of
870 mm: 150 – 220 mm.
The enclosed ventilation grille must be
used.
The mains socket needs to be planned
outside the built-in niche.

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

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 305.

Connection
Total connected load 0.090 kW.
Connecting cable 2.3 m with plug.

RC 200 203
Fully integrated, under-counter
Niche width 60 cm,
Niche height 82 cm

Included in the price
1   egg tray

Special accessories
RA 430 100
Storage container with transparent lid,
anthracite.

Freezer 200 series
RF 200

– Combines with cooler RC 200
  (Side-by-side)
– Cushioned door closing system
  allowing a soft and controlled door
  closure
– Total volume 106 litres

Technical Features
Cushioned door closing system from
20° door opening angle, integrated in
door hinge.
Malfunction signal.

Freezing
Fast freezing.
Temperature range adjustable.
4-star freezer compartment.
Freezing capacity 7.4 kg/24 h.
Storage time after a malfunction 10 h.
3 freezer drawers.
Volume 106 litres.

Consumption data
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.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°,
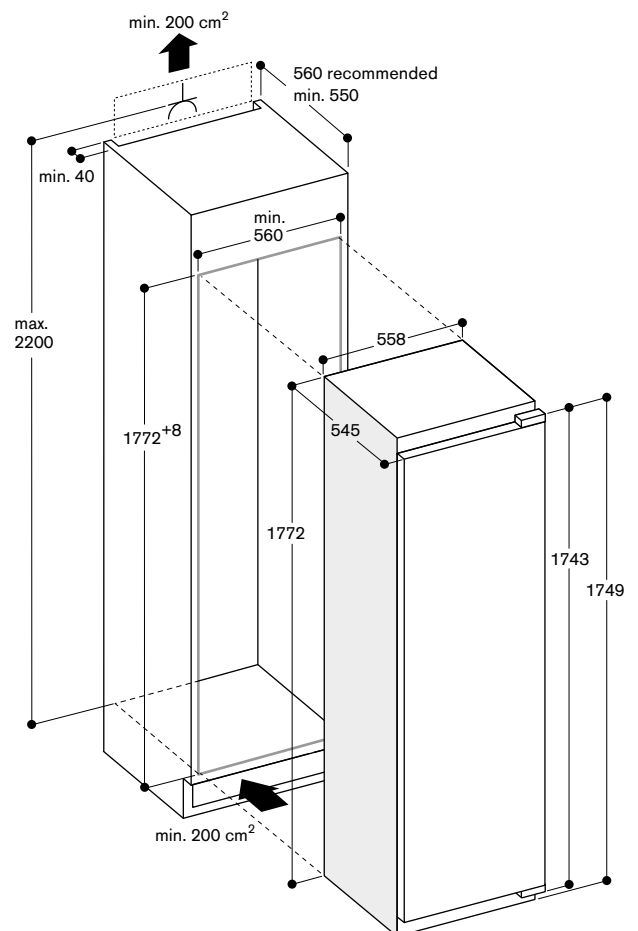fixable at 90°.
Max. door panel weight 19 kg.
Height-adjustable feet.
Plinth height for niche height of
820 mm: 100 – 170 mm.
Plinth height for niche height of
870 mm: 150 – 220 mm.
The enclosed ventilation grille must be
used.
The mains socket needs to be planned
outside the built-in niche.

Please read additional planning notes
on page 305.

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,
Niche height 82 cm

Included in the price
2   ice packs
1   ice cube tray

600
min. 550
820-870
598
818-868
548
17
580
min. 100-max. 150
30-85

Base height:
- 100 mm when niche height is 820 mm
- 150 mm when niche height is 870 mm

600
min. 550
820-870
598
818-868
548
17
580
min. 100-max. 150
30-85
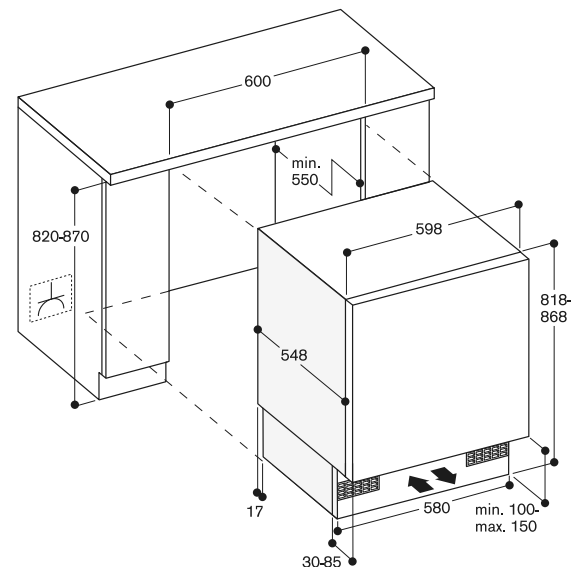
Base height:
- 100 mm when niche height is 820 mm
- 150 mm when niche height is 870 mm

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
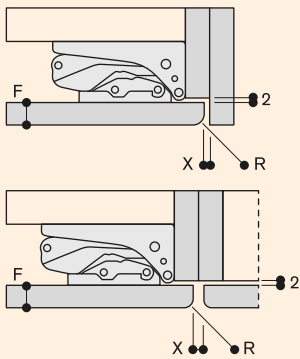
F	R	X
16-19	0-3	2,5
20	0-1	3
	2-3	2,5
21	0-1	3
	2-3	2,5
22	0	4
	1	3,5
	2-3	3

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
178 cm, Vario 200, 200 series + RA 260 000	2	24 kg each
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.

Recess height 178 cm   **Recess height 122 cm**
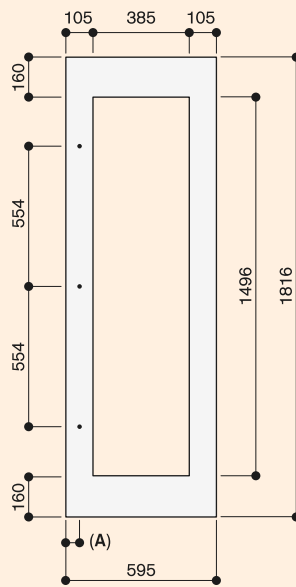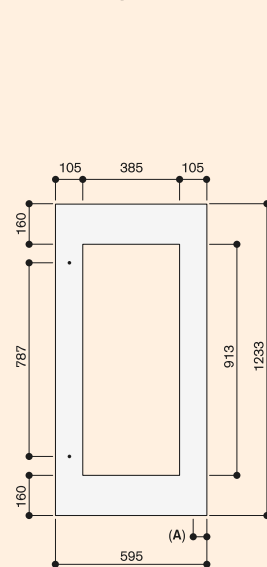
A: 52,5

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.

measurements in mm

Ventilation options
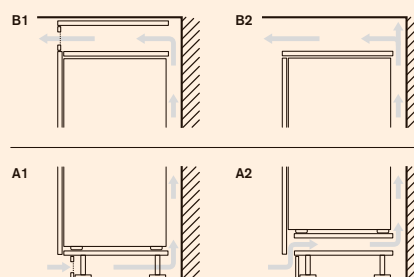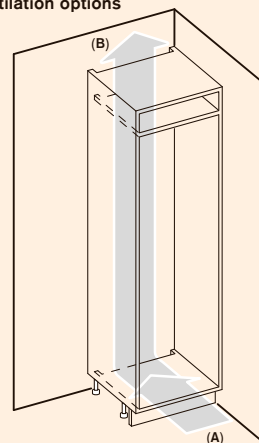
A: Air inlet ≥ 200 cm²; ventilation options A1 or A2

B: Air outlet ≥ 200 cm²; ventilation options B1 or B2

RW 282 262

Fully integrated, with glass door
Niche width 56 cm,
Niche height 177.2 cm

A↑G **G**

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 l 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 176 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.

Connection
Total connected load 0.130 kW.
Connecting cable 2.8 m with plug.
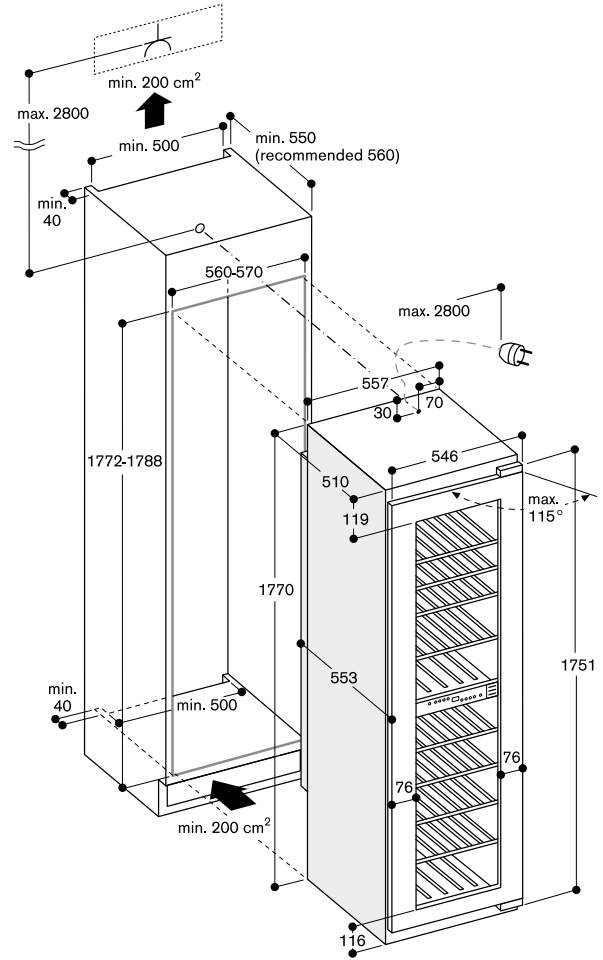
Bottle storage
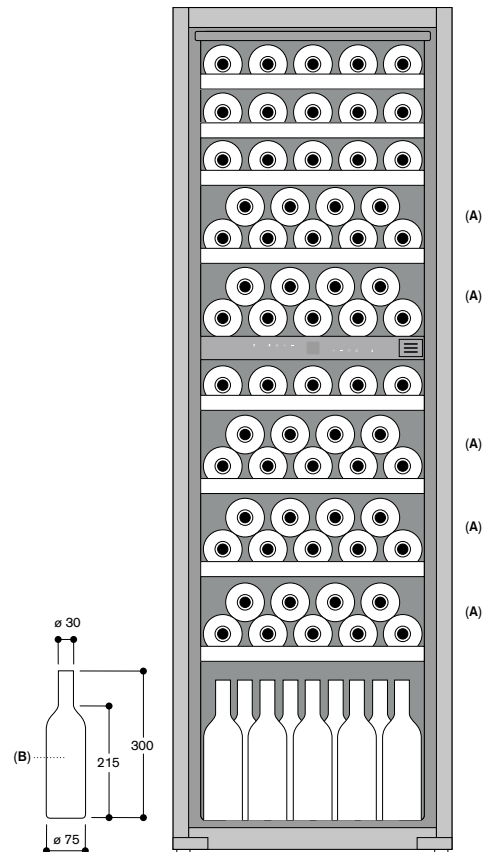
A: Suitable area for storage of magnum bottles in standard tray configuration
B: 0.75 litres

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 158 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.
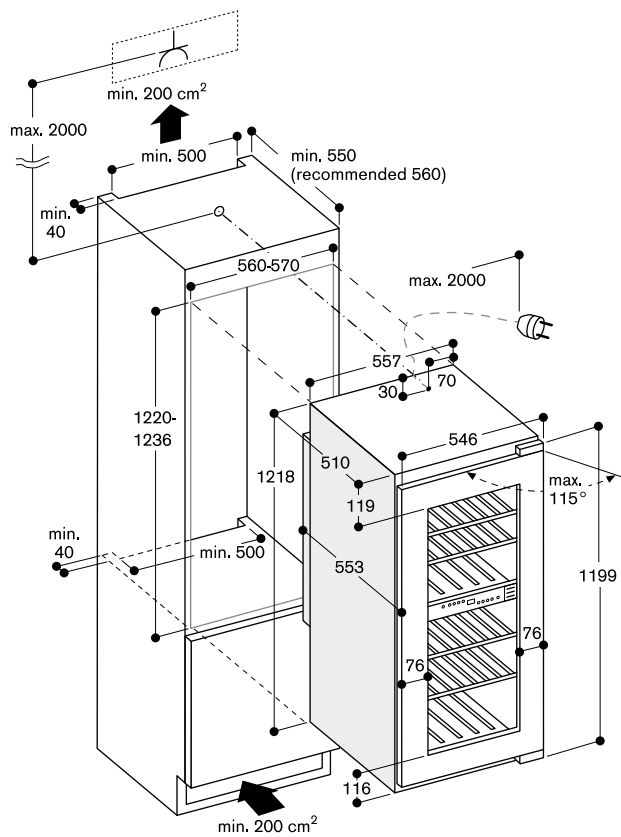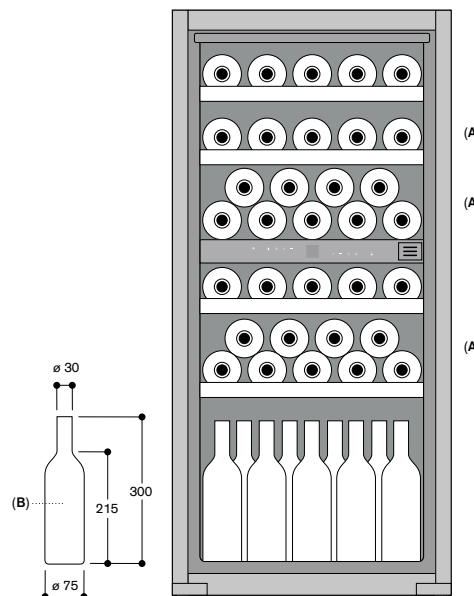
Bottle storage

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

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 l 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 146 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.
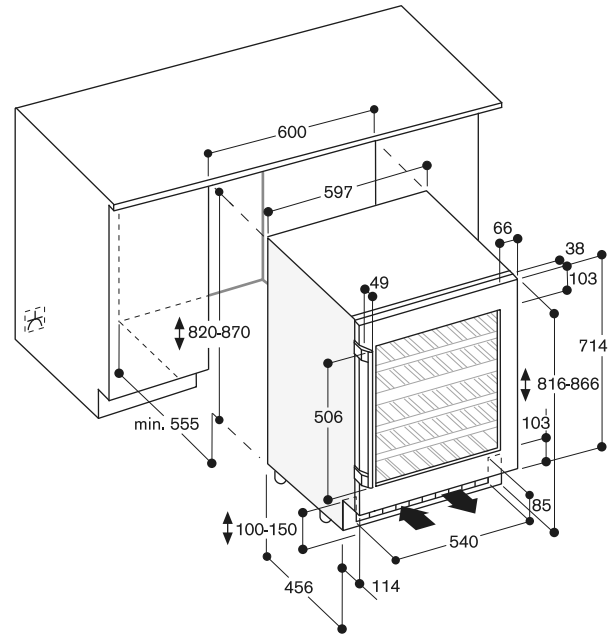
Bottle storage
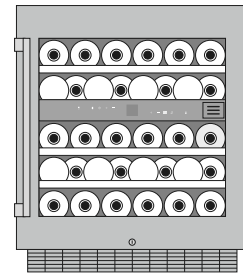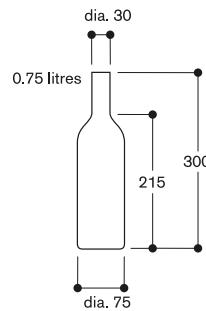
Accessories and special accessories for cooling appliances

RA 050 220
Replacement activated charcoal
air filter.

RA 430 100
Storage container with transparent lid,
anthracite

RA 493 060
Presenter in oak wood and aluminium
in anthracite for single bottle display
1 piece.

RA 430 000
Screw 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.

RA 421 110
Stainless steel door panel with handle
For 45.7 cm wide appliances,
panel thickness 19 mm.

RA 428 111
Stainless steel door panel frame,
handleless
For 45.7 cm wide appliances, panel
thickness 19 mm.

RA 428 110
Stainless steel door panel, handleless
For 45.7 cm wide appliances, panel
thickness 19 mm.

RA 421 610
Stainless steel door panel with handle
For 61 cm wide appliances,
panel thickness 19 mm.

RA 421 111
Stainless steel door panel frame with
handle
For 45.7 cm wide appliances,
left-hinged, panel thickness 19 mm.

RA 428 610
Stainless steel door panel, handleless
For 61 cm wide appliances, panel
thickness 19 mm.

RA 421 112
Stainless steel door panel frame with
handle
For 45.7 cm wide appliances,
right-hinged, panel thickness 19 mm.

RA 421 611
Stainless steel door panel frame with
handle
For 61 cm wide appliances,
left-hinged, panel thickness 19 mm.

Accessories and special accessories for cooling appliances

RA 421 612
Stainless steel door panel frame with handle
For 61 cm wide appliances,
right-hinged, panel thickness 19 mm.

RA 421 911
Stainless steel door panel with handle
For 91.4 cm wide appliances, panel
thickness 19 mm.

RA 428 611
Stainless steel door panel frame,
handleless
For 61 cm wide appliances, panel
thickness 19 mm.

RA 428 911
Stainless steel door panel, handleless
For 91.4 cm wide appliances, panel
thickness 19 mm.

RA 421 710
Stainless steel door panel with handle
For 76.2 cm wide appliances,
panel thickness 19 mm.

RA 421 712
Stainless steel door panel with handle
For RB 472, panel thickness 19 mm.

RA 428 710
Stainless steel door panel, handleless
For 76.2 cm wide appliances, panel
thickness 19 mm.

RA 428 712
Stainless steel door panels, handleless
For RB 472, panel thickness 19 mm.

RA 421 910

Stainless steel door panels with handles
For RB 492, panel thickness 19 mm.

RA 422 610

Stainless steel door panel with handle
For RF 463,
panel thickness 19 mm.

RA 428 910

Stainless steel door panels, handleless
For RB 492, panel thickness 19 mm.

RA 428 810

Stainless steel door panel, handleless
For RF 463, panel thickness 19 mm.

RA 421 912

Stainless steel door panels with handles
For RY 492, panel thickness 19 mm.

RA 221 311

Stainless steel door panel with handle
For RW 282, panel thickness 19 mm.

RA 428 912

Stainless steel door panels, handleless
For RY 492, panel thickness 19 mm.

RA 221 211

Stainless steel door panel with handle
For RW 222, panel thickness 19 mm.

Accessories and special accessories for cooling appliances

RA 425 110
Handle bar, stainless steel, long
With 3 mounts, length 1.131 mm,
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.

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 RC/RF/RT 28* maximum door
weight 27 kg.
For RB 28* maximum door weight 24 kg.
RB 28* requires 2 x RA 260 000.
*included with all units that have door
opening via voice assist

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.
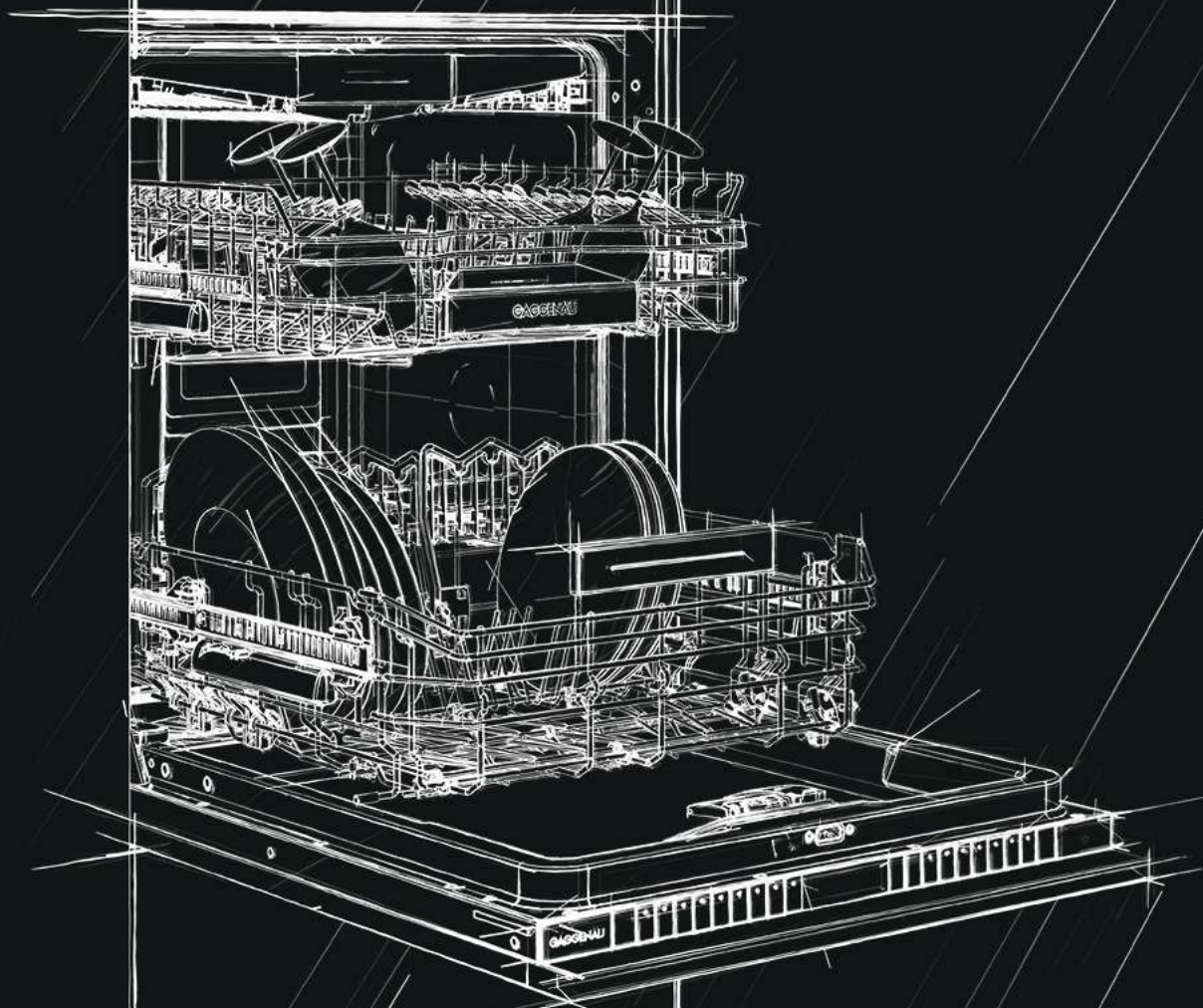
The dishwashers | laundry

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 (included)
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
utensils.
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 345.

Programmes
8 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Intensive 70 °C.
Eco 50 °C.
Night programme.
Quick wash 45 °C (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 l 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 330 – 337.

Connection
Total connected load 2000-2400 W.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

* Availability depending on country.

86.5 cm high dishwasher

600

min.
550

865-925

865-
925

550

705-
775

16-22

89

53

16-22

min. 90-
max. 220

598

100

81.5 cm high dishwasher

600

min.
550

815-875

815-
875

550

655-
725

16-22

89

53

min. 90-
max. 220

598

100

Connection dimensions for a 60 cm wide dishwasher

1.2 m

1.6 m

60

(3.7 m) 1.5 m

1.2 m (3.4 m)

(3.7 m) 1.7 m

1.5 m (3.5 m)

( ) 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

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 (included)
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
utensils.
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 345.

Programmes
8 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Auto 65 °C - 75 °C.
Intensive 70 °C.
Eco 50 °C.
Night programme.
Quick wash 45 °C (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 l 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 330 – 337.

Connection
Total connected load 2000-2400 W.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

* Availability depending on country.

86.5 cm high dishwasher with flexible hinge

600

min. 550

865-925

865-925

705-815

550

16-22

89

53

100

min. 50-max. 220

598

81.5 cm high dishwasher with flexible hinge

600

min. 550

815-875

815-875

655-765

550

16-22

89

53

100

min. 50-max. 220

598

Connection dimensions for a 60 cm wide dishwasher

1.2 m

1.6 m

60

(3.7 m) 1.5 m

1.2 m (3.4 m)

(3.7 m) 1.7 m

1.5 m (3.5 m)
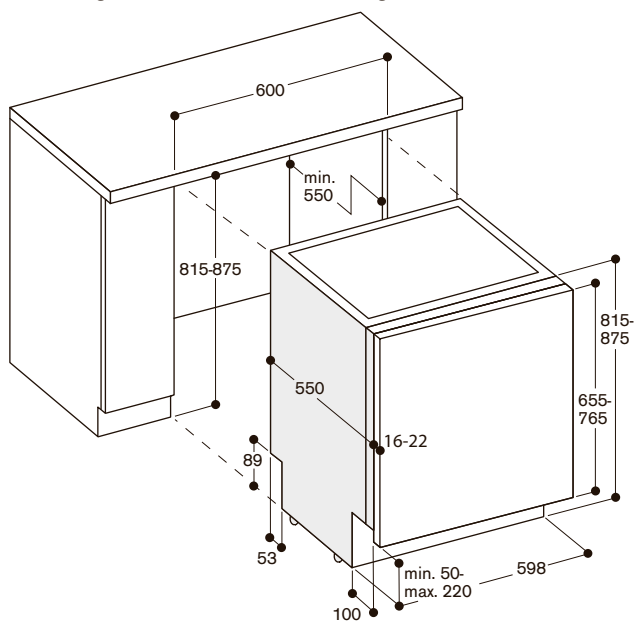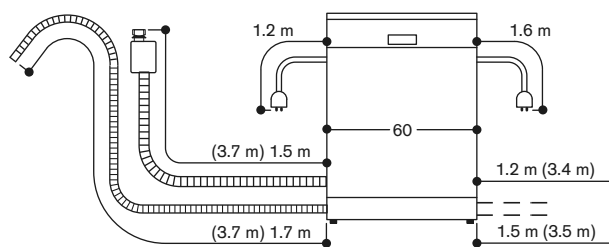
( ) values with extension kit

DF 271 101
Fully integrated
Height 86.5 cm

DF 270 101
Fully integrated
Height 81.5 cm

A↑G **B**

Included in the price
1 baking tray spray head
1 stainless steel trim kit

Installation accessories
DA 021 000
Hinge for all fully integrated
diswashers
GZ 010 011
Extension for water inlet and outlet
(2 m long)

Special accessories
DA 041 160 (included)
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
utensils.
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 345.

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 9.5 l 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 330 – 337.

Connection
Total connected load 2000-2400 W.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

* Availability depending on country.

86.5 cm high dishwasher

- 600
- min. 550
- 865-925
- 550
- 89
- 53
- 16-22
- 100
- min. 90-max. 220
- 598
- 865-925
- 705-775

81.5 cm high dishwasher

- 600
- min. 550
- 815-875
- 550
- 89
- 53
- 16-22
- 100
- min. 90-max. 220
- 598
- 815-875
- 655-725

Connection dimensions for a 60 cm wide dishwasher

- 1.2 m
- 1.6 m
- 60
- (3.7 m) 1.5 m
- 1.2 m (3.4 m)
- (3.7 m) 1.7 m
- 1.5 m (3.5 m)

( ) 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

A↑G **B**

Included in the price
1 baking tray spray head
1 stainless steel trim kit

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

Special accessories
DA 041 160 (included)
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
utensils.
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 345.

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 9.5 l 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.

Connection
Total connected load 2000-2400 W.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

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* Availability depending on country.

86.5 cm high dishwasher with flexible hinge

600

min. 550

865-925

865-925

705-815

550

16-22

89

53

100

min. 50-max. 220

598

81.5 cm high dishwasher with flexible hinge

600

min. 550

815-875

815-875

655-765

550

16-22

89

53

100

min. 50-max. 220

598

Connection dimensions for a 60 cm wide dishwasher

1.2 m

1.6 m

60

(3.7 m) 1.5 m

1.2 m (3.4 m)

(3.7 m) 1.7 m

1.5 m (3.5 m)

( ) values with extension kit

DF 261 101
Fully integrated
Height 86.5 cm

DF 260 101
Fully integrated
Height 81.5 cm

A↑G **B**

Included in the price
1 baking tray spray head
1 stainless steel trim kit

Installation accessories
DA 021 000
Hinge for all fully integrated
diswashers

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 (included)
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
utensils.
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 345.

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.

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 9.5 l 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 330 – 337.

Connection
Total connected load 2000-2400 W.
Connecting cable pluggable.
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

* Availability depending on country.

86.5 cm high dishwasher

600
min. 550
865-925
865-925
705-775
550
16-22
89
53
min. 90-max. 220
598
100

81.5 cm high dishwasher

600
min. 550
815-875
815-875
655-725
550
16-22
89
53
min. 90-max. 220
598
100

Connection dimensions for a 60 cm wide dishwasher

1.2 m
1.6 m
60
(3.7 m) 1.5 m
1.2 m (3.4 m)
(3.7 m) 1.7 m
1.5 m (3.5 m)

( ) 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 345.

Programmes
6 programmes:
Auto 35 °C - 45 °C.
Auto 45 °C - 65 °C.
Intensive 70 °C.
Eco 50 °C.
Quick wash 45 °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 9.5 l 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
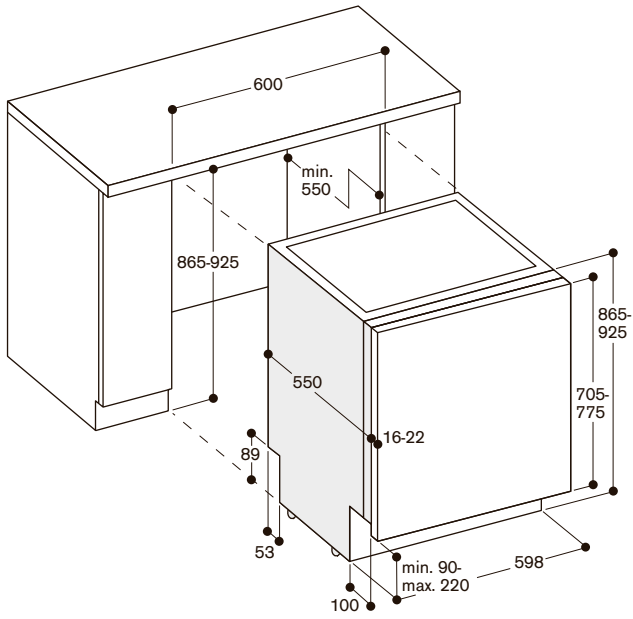on page 330 – 337.

Connection
Total connected load 2000-2400 W.
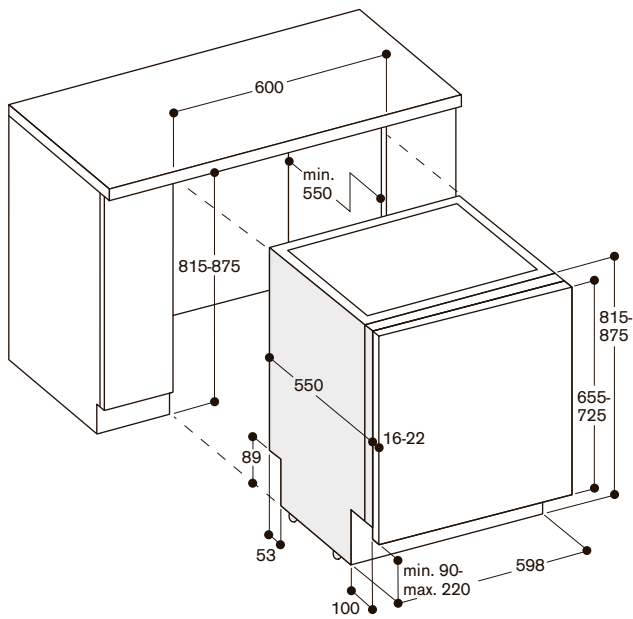Connecting cable pluggable.
Water connection with 3/4" screw joint.
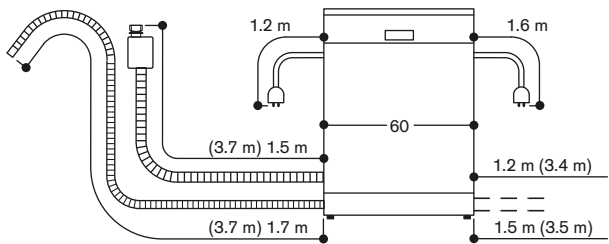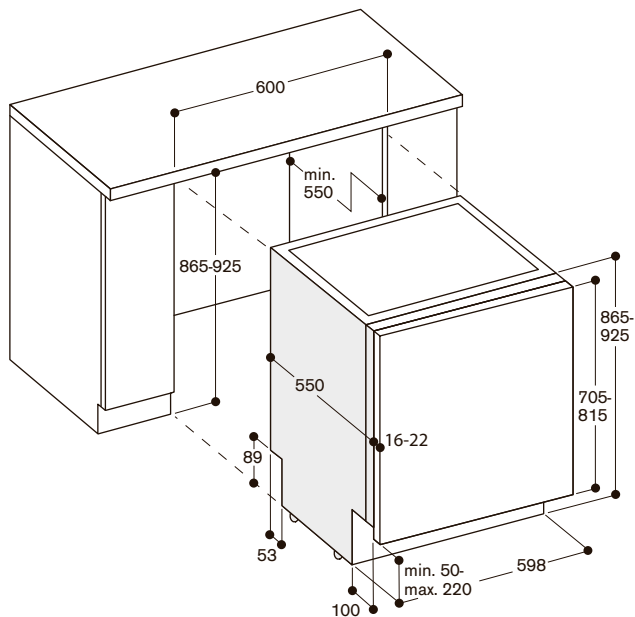Connection to hot or cold water possible.

450

min.
550

815-
875

815-
875

550

655-
725

16-22

89

53

100

min. 90-
max. 220

448
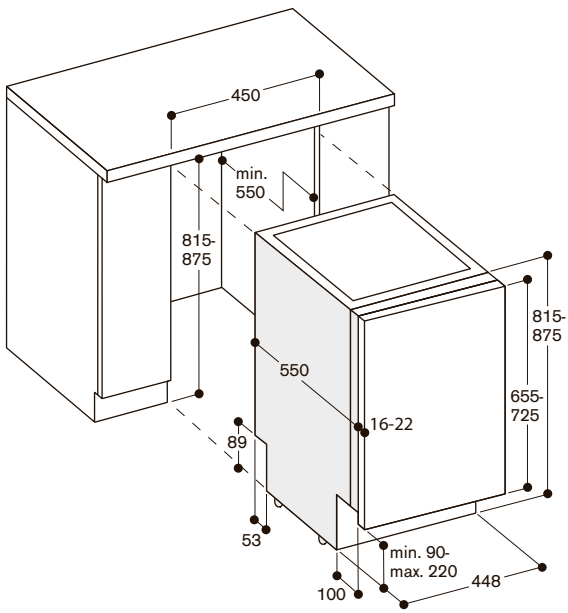
Connection dimensions for a 45 cm wide dishwasher

1.3 m

1.6 m

45

(3.7 m) 1.5 m

1.3 m (3.5 m)

(4.0 m) 2.0 m

1.6 m (3.6 m)
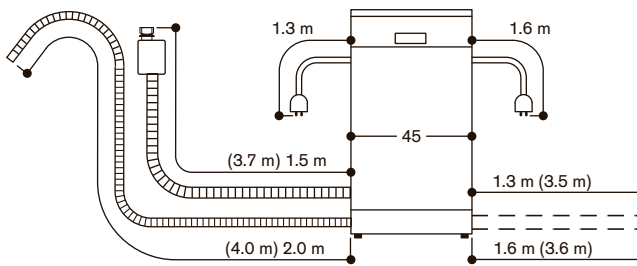
( ) values with extension kit

Additional planning notes for standard dishwashers (without flexible hinge)

For niche heights from 815 to 855 mm, in most cases, the 81.5 cm high dishwasher must be planned, regardless of the plinth height.

For niche heights from 885 to 925 mm, in most cases, the 86.5 cm high dishwasher must be planned, regardless of the plinth height.

If the niche height amounts to 865 or 875 mm, please note:
Whether the 81.5 cm high dishwasher or the 86.5 cm high dishwasher can be used here depends on the plinth height.

For dishwasher with remaining time projection, the maximum plinth height must be reduced by 30 mm to provide an optimal display.

		Front height 655-765 mm						Front height 705-815 mm					
Niche height in mm →		815	825	835	845	855	865	875	885	895	905	915	925
Plinth height in mm ↓	<90	❶ (S)	❶ (S)	❶ (S)	❶ (S)	❶ (S)	❻ (S)	❻ (S)	❻ (S)	❻ (S)	❻ (S)	❻ (S)	❻ (S)
	90	❶	❶ (S/D)	❶ (S)	❶ (S)	❶ (S)	❻	❻ (S)	❻ (S)	❻ (S)	❻ (S)	❻ (S)	❻ (S)
	100	❶	❶	❶ (S/D)	❶ (S)	❶ (S)	❶ (S) ❻	❻	❻ (S/D)	❻ (S)	❻ (S)	❻ (S)	❻ (S)
	110	❶	❶	❶	❶ (S/D)	❶ (S)	❶ (S) ❻	❶ (S) ❻	❻	❻ (S/D)	❻ (S)	❻ (S)	❻ (S)
	120	❶	❶	❶	❶	❶ (S/D)	❶ (S) ❻	❶ (S) ❻	❻	❻	❻ (S/D)	❻ (S)	❻ (S)
	130	❶	❶	❶	❶	❶	❶ (S/D) ❻	❶ (S) ❻	❻	❻	❻	❻ (S/D)	❻ (S)
	140	❶	❶	❶	❶	❶	❶ ❻	❶ (S/D) ❻	❻	❻	❻	❻	❻ (S/D)
	150	❶	❶	❶	❶	❶	❶ ❻	❶ ❻	❻	❻	❻	❻	❻
	160	❶	❶	❶	❶	❶	❶ ❻	❶ ❻	❻	❻	❻	❻	❻
	170		❶	❶	❶	❶	❶ ❻	❶ ❻	❻	❻	❻	❻	❻
	180			❶	❶	❶	❶	❶	❻	❻	❻	❻	❻
	190			❶	❶	❶	❶	❶		❻	❻	❻	❻
	200				❶	❶	❶	❶			❻	❻	❻
	210						❶	❶				❻	❻
	220							❶					❻

❶ = 81.5 cm high dishwasher DF 480/DF 270/DF 260/DF 210, (S) = special solution

❻ = 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 → Spacer batten / child lock not possible

Appliance height · Cabinet height · Niche height · Working height · Plinth height
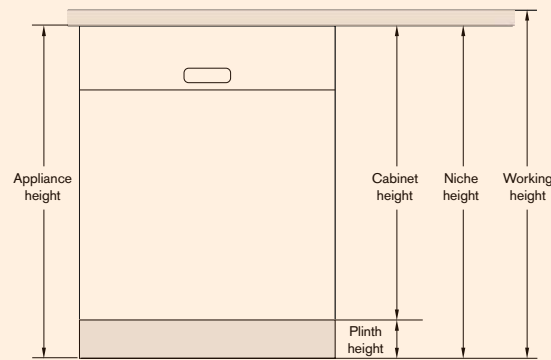
Additional planning notes – tall unit installation of standard dishwashers (without flexible hinge)

Tall unit installation of dishwashers without slanted drawer panel

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.
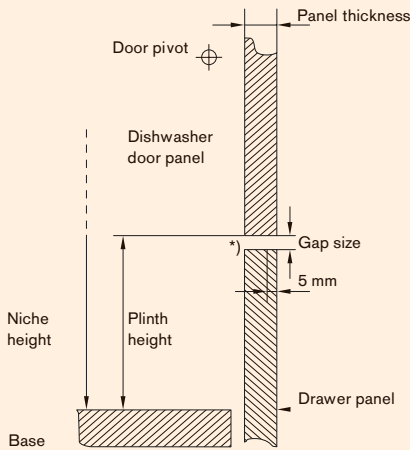
* The pivot area of the door should be at least 4 mm.

Niche height (mm)	Panel thickness (mm)	Plinth height (mm)								
		90	100	110	120	130	140	150	160	170
815	16	10.5	11	12	13	14.5	16.5	19	22.5	
	19	12	12.5	13.5	15	16.5	18.5	22	25.5	
	22	13.5	14.5	15.5	16.5	18.5	21	24.5	28.5	
825	16		10.5	11	12	13	14.5	16.5	19	22.5
	19		12	12.5	13.5	15	16.5	18.5	22	25.5
	22		13.5	14.5	15.5	16.5	18.5	21	24.5	28.5
835	16			10.5	11	12	13	14.5	16.5	19
	19			12	12.5	13.5	15	16.5	18.5	22
	22			13.5	14.5	15.5	16.5	18.5	21	24.5
845	16				10.5	11	12	13	14.5	16.5
	19				12	12.5	13.5	15	16.5	18.5
	22				13.5	14.5	15.5	16.5	18.5	21
855	16					10.5	11	12	13	14.5
	19					12	12.5	13.5	15	16.5
	22					13.5	14.5	15.5	16.5	18.5
865	16	10.5	11	12	13	14.5	16.5	19	22.5	
	19	12	12.5	13.5	15	16.5	18.5	22	25.5	
	22	13.5	14.5	15.5	16.5	18.5	21	24.5	28.5	
875	16		10.5	11	12	13	14.5	16.5	19	22.5
	19		12	12.5	13.5	15	16.5	18.5	22	25.5
	22		13.5	14.5	15.5	16.5	18.5	21	24.5	28.5
885	16			10.5	11	12	13	14.5	16.5	19
	19			12	12.5	13.5	15	16.5	18.5	22
	22			13.5	14.5	15.5	16.5	18.5	21	24.5
895	16				10.5	11	12	13	14.5	16.5
	19				12	12.5	13.5	15	16.5	18.5
	22				13.5	14.5	15.5	16.5	18.5	21
905	16					10.5	11	12	13	14.5
	19					12	12.5	13.5	15	16.5
	22					13.5	14.5	15.5	16.5	18.5
915	16						10.5	11	12	13
	19						12	12.5	13.5	15
	22						13.5	14.5	15.5	16.5
925	16							10.5	11	12
	19							12	12.5	13.5
	22							13.5	14.5	15.5

Tall unit installation of dishwashers with slanted drawer panel

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.

* The pivot area of the door should be at least 4 mm.

Niche height (mm)	Panel thickness (mm)	Plinth height (mm)								
		90	100	110	120	130	140	150	160	170
815	16	6.5	6.5	7	7.5	8	9	12	15.5	
	19	7	7.5	8	8.5	9.5	11	13	17	
	22	7.5	7.5	8	9	9.5	11.5	14	18	
825	16		6.5	6.5	7	7.5	8	9	12	15.5
	19		7	7.5	8	8.5	9.5	11	13	17
	22		7.5	7.5	8	9	9.5	11.5	14	18
835	16			6.5	6.5	7	7.5	8	9	12
	19			7	7.5	8	8.5	9.5	11	13
	22			7.5	7.5	8	9	9.5	11.5	14
845	16				6.5	6.5	7	7.5	8	9
	19				7	7.5	8	8.5	9.5	11
	22				7.5	7.5	8	9	9.5	11.5
855	16					6.5	6.5	7	7.5	8
	19					7	7.5	8	8.5	9.5
	22					7.5	7.5	8	9	9.5
865	16	6.5	6.5	7	7.5	8	9	12	15.5	
	19	7	7.5	8	8.5	9.5	11	13	17	
	22	7.5	7.5	8	9	9.5	11.5	14	18	
875	16		6.5	6.5	7	7.5	8	9	12	15.5
	19		7	7.5	8	8.5	9.5	11	13	17
	22		7.5	7.5	8	9	9.5	11.5	14	18
885	16			6.5	6.5	7	7.5	8	9	12
	19			7	7.5	8	8.5	9.5	11	13
	22			7.5	7.5	8	9	9.5	11.5	14
895	16				6.5	6.5	7	7.5	8	9
	19				7	7.5	8	8.5	9.5	11
	22				7.5	7.5	8	9	9.5	11.5
905	16					6.5	6.5	7	7.5	8
	19					7	7.5	8	8.5	9.5
	22					7.5	7.5	8	9	9.5
915	16						6.5	6.5	7	7.5
	19						7	7.5	8	8.5
	22						7.5	7.5	8	9
925	16							6.5	6.5	7
	19							7	7.5	8
	22							7.5	7.5	8

Additional planning notes for dishwashers with flexible hinge

For niche heights from 815 to 860 mm, in most cases, the 81.5 cm high dishwasher must be planned, regardless of the plinth height.

For niche heights from 880 to 925 mm, in most cases, the 86.5 cm high dishwasher must be planned, regardless of the plinth height.

If the niche height amounts between 865 and 875 mm, please note: Whether the 81.5 cm high dishwasher or the 86.5 cm high dishwasher can be used here depends on the plinth height.

If the installation of a dishwasher with **flexible hinge** is necessary or not depends on several factors.

The door panels cannot be used with dishwashers with flexible hinge.

Front height 655–765 mm

Plinth height in mm ↓ / Niche height in mm →	815	820	825	830	835	840	845	850	855	860
50	❶									
55	❶	❶								
60	❶	❶	❶							
65	❶	❶	❶	❶						
70	❶	❶	❶	❶	❶					
75	❶	❶	❶	❶	❶	❶				
80	❶	❶	❶	❶	❶	❶	❶			
85	❶	❶	❶	❶	❶	❶	❶	❶		
90	❶*	❶	❶	❶	❶	❶	❶	❶	❶	
95	❶*	❶*	❶	❶	❶	❶	❶	❶	❶	❶
100	❶*	❶*	❶*	❶	❶	❶	❶	❶	❶	❶
105	❶*	❶*	❶*	❶*	❶	❶	❶	❶	❶	❶
110	❶*	❶*	❶*	❶*	❶*	❶	❶	❶	❶	❶
115	❶*	❶*	❶*	❶*	❶*	❶*	❶	❶	❶	❶
120	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶	❶	❶
125	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶	❶
130	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶
135	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
140	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
145	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
150	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
155	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
160	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
165		❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
170			❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
175				❶*	❶*	❶*	❶*	❶*	❶*	❶*
180					❶*	❶*	❶*	❶*	❶*	❶*
185						❶*	❶*	❶*	❶*	❶*
190							❶*	❶*	❶*	❶*
195								❶*	❶*	❶*
200									❶*	❶*
205										❶*
210										
215										
220										

❶ = 81.5 cm high dishwasher with flexible hinge DF 480 100F / DF 270 101F
❻ = 86.5 cm high dishwasher with flexible hinge DF 481 100F / DF 271 101F
* Also possible with dishwashers without flexible hinge.

					Front height 705–815 mm							
865	870	875	880	885	890	895	900	905	910	915	920	925
❻												
❻	❻											
❻	❻	❻										
❻	❻	❻	❻									
❻	❻	❻	❻	❻								
❻	❻	❻	❻	❻	❻							
❻	❻	❻	❻	❻	❻	❻						
❻	❻	❻	❻	❻	❻	❻	❻					
❻*	❻	❻	❻	❻	❻	❻	❻	❻				
❻*	❻*	❻	❻	❻	❻	❻	❻	❻	❻			
❶/❻*	❻*	❻*	❻	❻	❻	❻	❻	❻	❻	❻		
❶/❻*	❶/❻*	❻*	❻*	❻	❻	❻	❻	❻	❻	❻	❻	
❶/❻*	❶/❻*	❶/❻*	❻*	❻*	❻	❻	❻	❻	❻	❻	❻	❻
❶/❻*	❶/❻*	❶/❻*	❻*	❻*	❻*	❻	❻	❻	❻	❻	❻	❻
❶/❻*	❶/❻*	❶/❻*	❻*	❻*	❻*	❻*	❻	❻	❻	❻	❻	❻
❶/❻*	❶/❻*	❶/❻*	❻*	❻*	❻*	❻*	❻*	❻	❻	❻	❻	❻
❶/❻*	❶/❻*	❶/❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻	❻	❻	❻
❶*/❻*	❶/❻*	❶/❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻	❻
❶*/❻*	❶*/❻*	❶/❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻
❶*/❻*	❶*/❻*	❶*/❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*
❶*/❻*	❶*/❻*	❶*/❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*
❶*/❻*	❶*/❻*	❶*/❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*
❶*	❶*/❻*	❶*/❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*
❶*	❶*	❶*/❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*
❶*	❶*	❶*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*
❶*	❶*	❶*		❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*
❶*	❶*	❶*			❻*	❻*	❻*	❻*	❻*	❻*	❻*	❻*
❶*	❶*	❶*				❻*	❻*	❻*	❻*	❻*	❻*	❻*
❶*	❶*	❶*					❻*	❻*	❻*	❻*	❻*	❻*
❶*	❶*	❶*						❻*	❻*	❻*	❻*	❻*
❶*	❶*	❶*							❻*	❻*	❻*	❻*
❶*	❶*	❶*								❻*	❻*	❻*
	❶*	❶*									❻*	❻*
		❶*										❻*

Additional planning notes – tall unit installation of dishwashers with flexible hinge

Tall unit installation of dishwashers with flexible hinge – **without slanted drawer panel**

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.

Niche height (mm)	Panel thickness (mm)	Plinth height (mm)								
		50	55	60	65	70	75	80	85	90
815	16	3	3	3	3	3	3	3	3	3
	19	3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5
	22	3.5	3.5	3.5	4	4	4	4	4	4.5
820	16			3	3	3	3	3	3	3
	19		3	3	3.5	3.5	3.5	3.5	3.5	3.5
	22		3.5	3.5	3.5	4	4	4	4	4
825	16			3	3	3	3	3	3	3
	19			3	3	3.5	3.5	3.5	3.5	3.5
	22			3.5	3.5	3.5	4	4	4	4
830	16				3	3	3	3	3	3
	19				3	3	3.5	3.5	3.5	3.5
	22				3.5	3.5	3.5	4	4	4
835	16					3	3	3	3	3
	19					3	3	3.5	3.5	3.5
	22					3.5	3.5	3.5	4	4
840	16						3	3	3	3
	19						3	3	3.5	3.5
	22						3.5	3.5	3.5	4
845	16							3	3	3
	19							3	3	3.5
	22							3.5	3.5	3.5
850	16								3	3
	19								3	3
	22								3.5	3.5
855	16									3
	19									3
	22									3.5
860	16									
	19									
	22									
865	16	3	3	3	3	3	3	3	3	3
	19	3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5
	22	3.5	3.5	3.5	4	4	4	4	4	4.5
870	16		3	3	3	3	3	3	3	3
	19		3	3	3.5	3.5	3.5	3.5	3.5	3.5
	22		3.5	3.5	3.5	4	4	4	4	4
875	16			3	3	3	3	3	3	3
	19			3	3	3.5	3.5	3.5	3.5	3.5
	22			3.5	3.5	3.5	4	4	4	4
880	16				3	3	3	3	3	3
	19				3	3	3.5	3.5	3.5	3.5
	22				3.5	3.5	3.5	4	4	4
885	16					3	3	3	3	3
	19					3	3	3.5	3.5	3.5
	22					3.5	3.5	3.5	4	4
890	16						3	3	3	3
	19						3	3	3.5	3.5
	22						3.5	3.5	3.5	4
895	16							3	3	3
	19							3	3	3.5
	22							3.5	3.5	3.5
900	16								3	3
	19								3	3
	22								3.5	3.5
905	16									3
	19									3
	22									3.5
910	16									
	19									
	22									
915	16									
	19									
	22									
920	16									
	19									
	22									
925	16									
	19									
	22									

95	100	105	110	115	120	125	130	135	140	145	150	155	160	165	170
3	3.5	3.5	3.5	3.5	3.5	4	4	4	6						
4	4	4	4	4.5	4.5	4.5	5	5	8						
4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11						
3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6					
3.5	4	4	4	4	4.5	4.5	4.5	5	5	8					
4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11					
3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6				
3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8				
4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11				
3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6			
3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8			
4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11			
3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6		
3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8		
4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11		
3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6	
3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8	
4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11	
3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6
3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8
4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11
3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4
3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5
3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5
3	3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4
3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5	5
3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6
3	3	3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5	4
3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5	4.5	4.5
3.5	3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5	5.5	5.5
3	3.5	3.5	3.5	3.5	3.5	4	4	4	6						
4	4	4	4	4.5	4.5	4.5	5	5	8						
4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11						
3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6					
3.5	4	4	4	4	4.5	4.5	4.5	5	5	8					
4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11					
3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6				
3.5	3.5	4	4	4	4	4.5	4.5	4.5	5	5	8				
4	4.5	4.5	4.5	4.5	5	5	5.5	5.5	6	6.5	11				
3	3	3	3	3.5	3.5	3.5	3.5	3.5	4	4	4	6			
3.5	3.5	3.5	4	4	4	4	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	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5
		3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5
		3.5	3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5	5.5
	3	3	3	3	3	3	3	3	3	3	3.5	3.5	3.5	3.5	3.5
	3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4.5
	3.5	3.5	3.5	3.5	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	3.5	3.5	3.5	3.5
	3	3	3	3.5	3.5	3.5	3.5	3.5	3.5	3.5	3.5	4	4	4	4
	3.5	3.5	3.5	3.5	3.5	4	4	4	4	4	4.5	4.5	4.5	4.5	5

Additional planning notes – tall unit installation of dishwashers with flexible hinge

Tall unit installation of dishwashers with flexible hinge – **with slanted drawer panel**

The table contains the gap size required between the kitchen furniture door panel and drawer panel with reference to niche height, plinth height and panel thickness when using a standard kitchen furniture door panel for dishwashers installed below worktops.

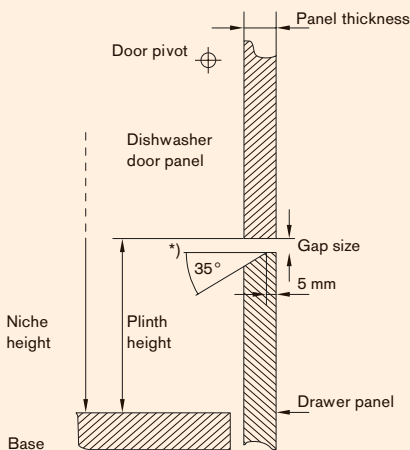| Niche height (mm)	Panel thickness (mm)	Plinth height (mm)								
		50	55	60	65	70	75	80	85	90
815	16	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	19	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	22	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3
820	16		2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	19		2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	22		2.5	2.5	2.5	2.5	2.5	2.5	2.5	3
825	16			2.5	2.5	2.5	2.5	2.5	2.5	2.5
	19			2.5	2.5	2.5	2.5	2.5	2.5	2.5
	22			2.5	2.5	2.5	2.5	2.5	2.5	2.5
830	16				2.5	2.5	2.5	2.5	2.5	2.5
	19				2.5	2.5	2.5	2.5	2.5	2.5
	22				2.5	2.5	2.5	2.5	2.5	2.5
835	16					2.5	2.5	2.5	2.5	2.5
	19					2.5	2.5	2.5	2.5	2.5
	22					2.5	2.5	2.5	2.5	2.5
840	16						2.5	2.5	2.5	2.5
	19						2.5	2.5	2.5	2.5
	22						2.5	2.5	2.5	2.5
845	16							2.5	2.5	2.5
	19							2.5	2.5	2.5
	22							2.5	2.5	2.5
850	16								2.5	2.5
	19								2.5	2.5
	22								2.5	2.5
855	16									2.5
	19									2.5
	22									2.5
860	16									
	19									
	22									
865	16	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	19	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	22	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3
870	16		2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	19		2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
	22		2.5	2.5	2.5	2.5	2.5	2.5	2.5	3
875	16			2.5	2.5	2.5	2.5	2.5	2.5	2.5
	19			2.5	2.5	2.5	2.5	2.5	2.5	2.5
	22			2.5	2.5	2.5	2.5	2.5	2.5	2.5
880	16				2.5	2.5	2.5	2.5	2.5	2.5
	19				2.5	2.5	2.5	2.5	2.5	2.5
	22				2.5	2.5	2.5	2.5	2.5	2.5
885	16					2.5	2.5	2.5	2.5	2.5
	19					2.5	2.5	2.5	2.5	2.5
	22					2.5	2.5	2.5	2.5	2.5
890	16						2.5	2.5	2.5	2.5
	19						2.5	2.5	2.5	2.5
	22						2.5	2.5	2.5	2.5
895	16							2.5	2.5	2.5
	19							2.5	2.5	2.5
	22							2.5	2.5	2.5
900	16								2.5	2.5
	19								2.5	2.5
	22								2.5	2.5
905	16									2.5
	19									2.5
	22									2.5
910	16									
	19									
	22									
915	16									
	19									
	22									
920	16									
	19									
	22									
925	16									
	19									
	22									

95	100	105	110	115	120	125	130	135	140	145	150	155	160	165	170
2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6						
2.5	2.5	3	3	3	3	3	3.5	4	8						
3	3	3	3	3	3	3.5	3.5	5	11						
2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6					
2.5	2.5	2.5	3	3	3	3	3	3.5	4	8					
3	3	3	3	3	3	3	3.5	3.5	5	11					
2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6				
2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8				
3	3	3	3	3	3	3	3	3.5	3.5	5	11				
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6			
2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8			
2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11			
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6		
2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8		
2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11		
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6	
2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8	
2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11	
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8
2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4
2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5
2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3
2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5
2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6						
2.5	2.5	3	3	3	3	3	3.5	4	8						
3	3	3	3	3	3	3.5	3.5	5	11						
2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6					
2.5	2.5	2.5	3	3	3	3	3	3.5	4	8					
3	3	3	3	3	3	3	3.5	3.5	5	11					
2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6				
2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8				
2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11			
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6			
2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8			
2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11			
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6		
2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8		
2.5	2.5	2.5	3	3	3	3	3	3	3	3.5	3.5	5	11		
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6	
2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8	
2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11	
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5	6
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4	8
2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5	11
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3.5
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5	4
2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5	5
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3.5
2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5	3.5
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3
2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3
2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3	3.5
	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3
	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3
	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3	3
		2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
		2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3
		2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3	3
			2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
			2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3
			2.5	2.5	2.5	2.5	2.5	2.5	2.5	3	3	3	3	3	3

Accessories and special accessories for dishwashers

Flexible basket system
Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.
For more flexibility and easier handling when loading and unloading the dishwasher.

Upper basket
6 folding spines.
4 folding racks 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.
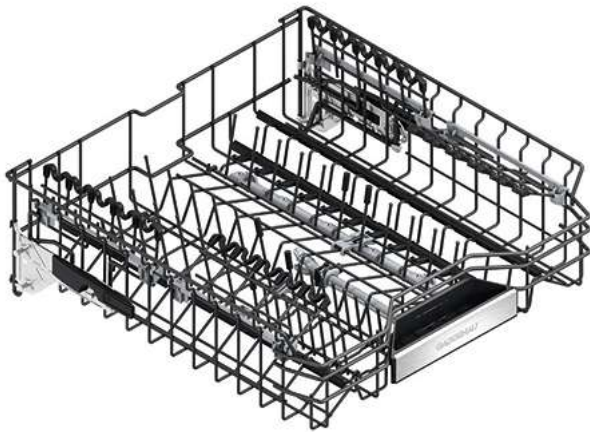
Lower basket
8 folding spines.
2 folding racks for optimal protection of glass.
Dividable glass support.
Cutlery basket.
With smooth running rails and cushioned closing.
Handle for easier removal of the lower basket.
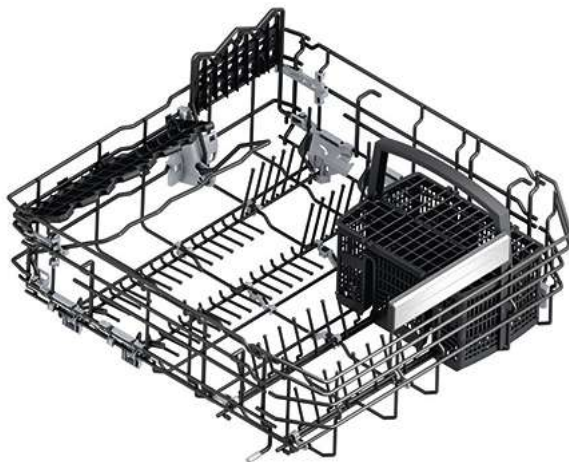
Configuration of flexible basket system depending on model.

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.
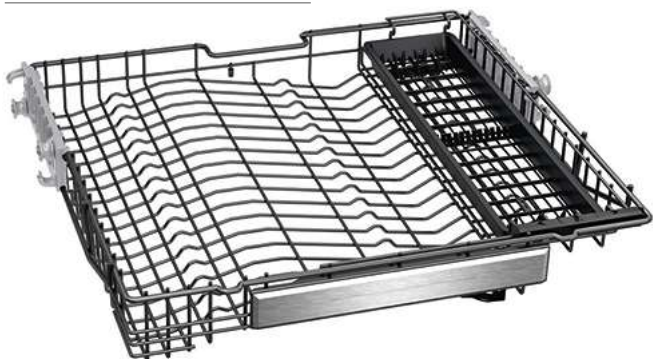14 place setting capacity with all
3 levels.

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: 5.5 x 20.2 x 4.1.

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, drilling
distance 427 mm

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

WM 260 164
Free-standing, slide-under or stackable
Width 60 cm, height 84.8 cm

A
↑   C
G

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 345.

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
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 49 l.
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 WT 260 110 in
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.
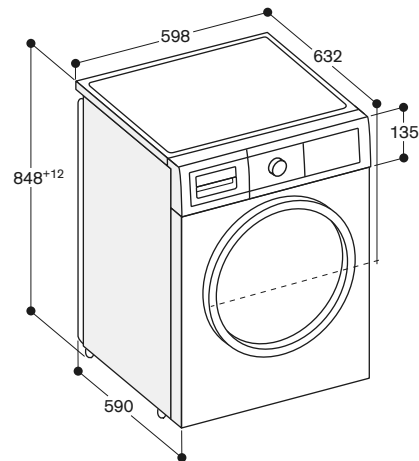
measurements in mm
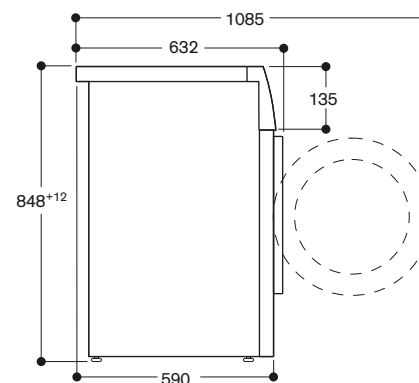
measurements in mm

WT 260 110
Free-standing, slide-under or stackable
Width 60 cm, height 84.2 cm

A+++ *

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 345.

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.

Planning notes
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.
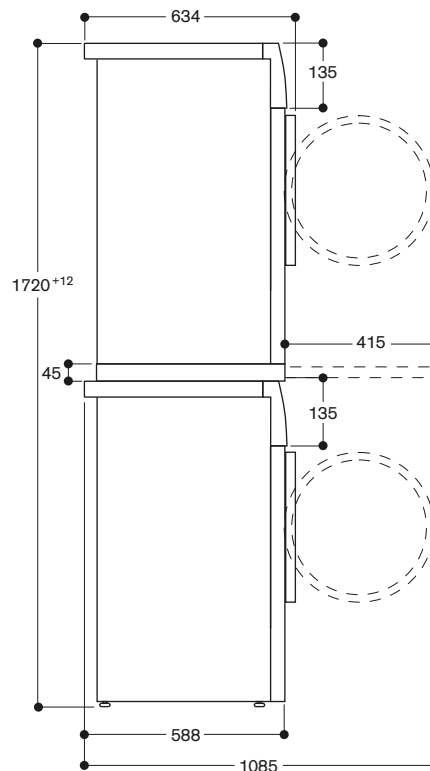
Connection
Total connected load 1.0 kW.
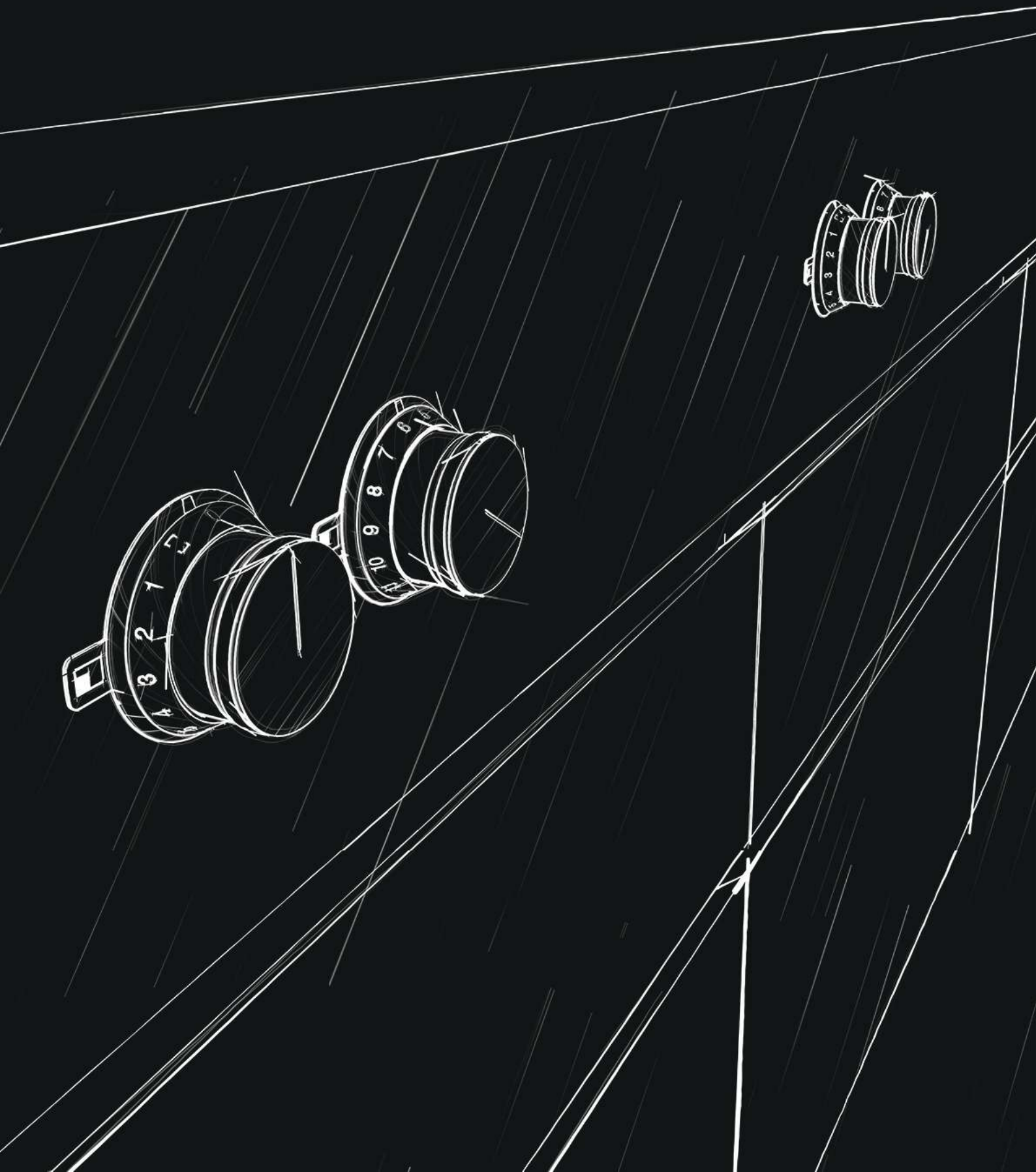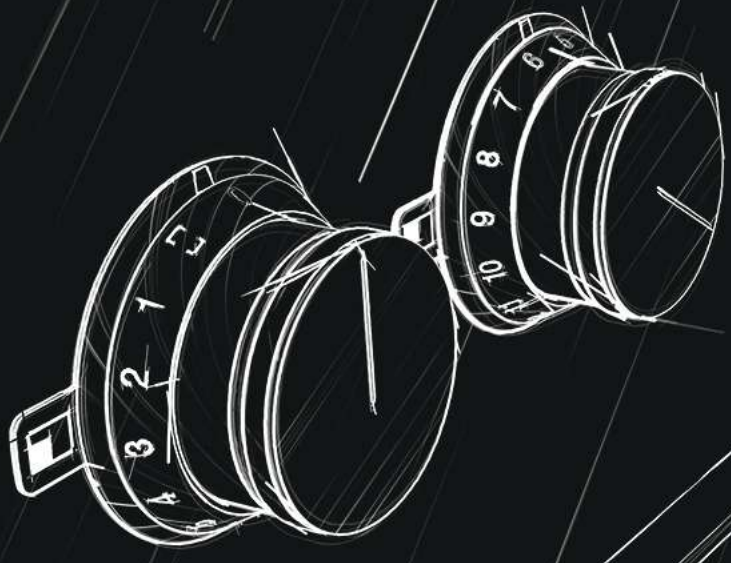Connection cable 145 cm with plug.
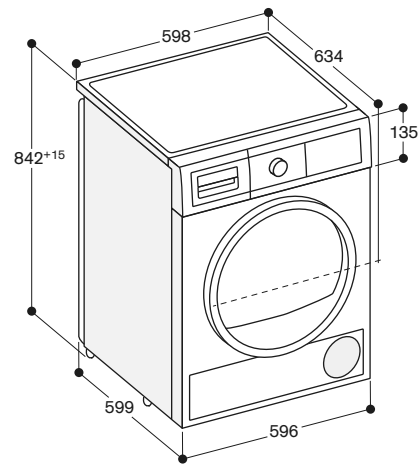
measurements in mm

Side view of WT 260 above WM 260 with connection kit accessory

measurements in mm

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

Energy Label | Home Connect | The accessories

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**
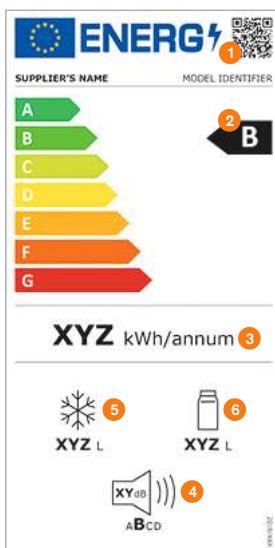
New rescaled energy label for washing machines, washer-dryers, dishwashers, cooling appliances and wine coolers.

Example Key for a fridge-freezer combination

1. QR code

2. Energy efficiency class

3. Energy consumption in kWh/year
   (measured under new standard conditions)

4. 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
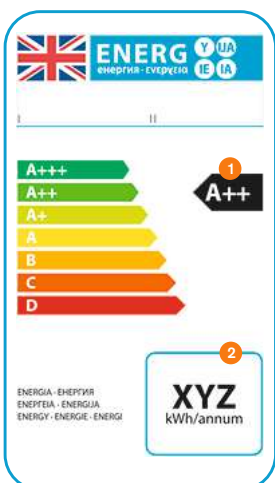
Energy label for oven, cooktops, extractors.

Key

1. Energy efficiency class

2. 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.

*The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

*Not applicable for cooktops, cooktops are not intended for unattended use – cooking process must be supervised.

The Gaggenau Gastronorm system

The Gastronorm system provides the basis for cookware in the professional kitchen. It enables a smooth continuum from the preparation and cooking stages right through to serving at the table and storage. The Gastronorm inserts from Gaggenau have been adapted to match our cooling appliances, our induction cooktops, our Combi-steam and steam ovens, our ovens as well as our dishwashers.

Prepare

Dishwashing

Regenerate

Keep fresh

Keep fresh

Keep warm

Cook

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 pull-out system BA 018/BA 016.

Keep warm.
To keep warm in the Gaggenau warming drawers WS/WSP.

Regenerate/warm up.
To regenerate in our Combi-steam and steam ovens BS/BSP as well as warming up on our induction cook-tops VI, CI and CX or in our ovens BO/BOP in combination with the pull-out systems BA 018/BA 016.

Dishwashing.
Optimal cleaning and drying of the GN inserts thanks to the GN insert holder.

Accessories in the Gaggenau Gastronorm system

For usage in the various Gaggenau appliances the following accessories in the Gaggenau Gastronorm system are available.

Gastronorm insert
GN 114/124/144/154

These high-walled, sturdy inserts made from hygienic stainless steel are ideal for cooking with steam and equally practical for storage in the refrigerator or serving at the table. They are 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, 1.5 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

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 165 mm

Teppan Yaki plate
GN 232

GN 232 110
Teppan Yaki plate made of multi ply material, GN 1/1
For full surface induction cooktop
CX 492/482

Furniture handles

For the individual design of your furniture fronts, Gaggenau is offering handle bars matching the Vario cooling appliances and also the 200 series ovens. Depending on the length, handle bars come with two or three mounts.

Handle bar with 2 mounts

GH 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,
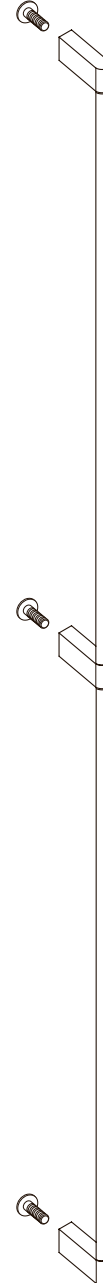Length 90 cm, height 49 mm,
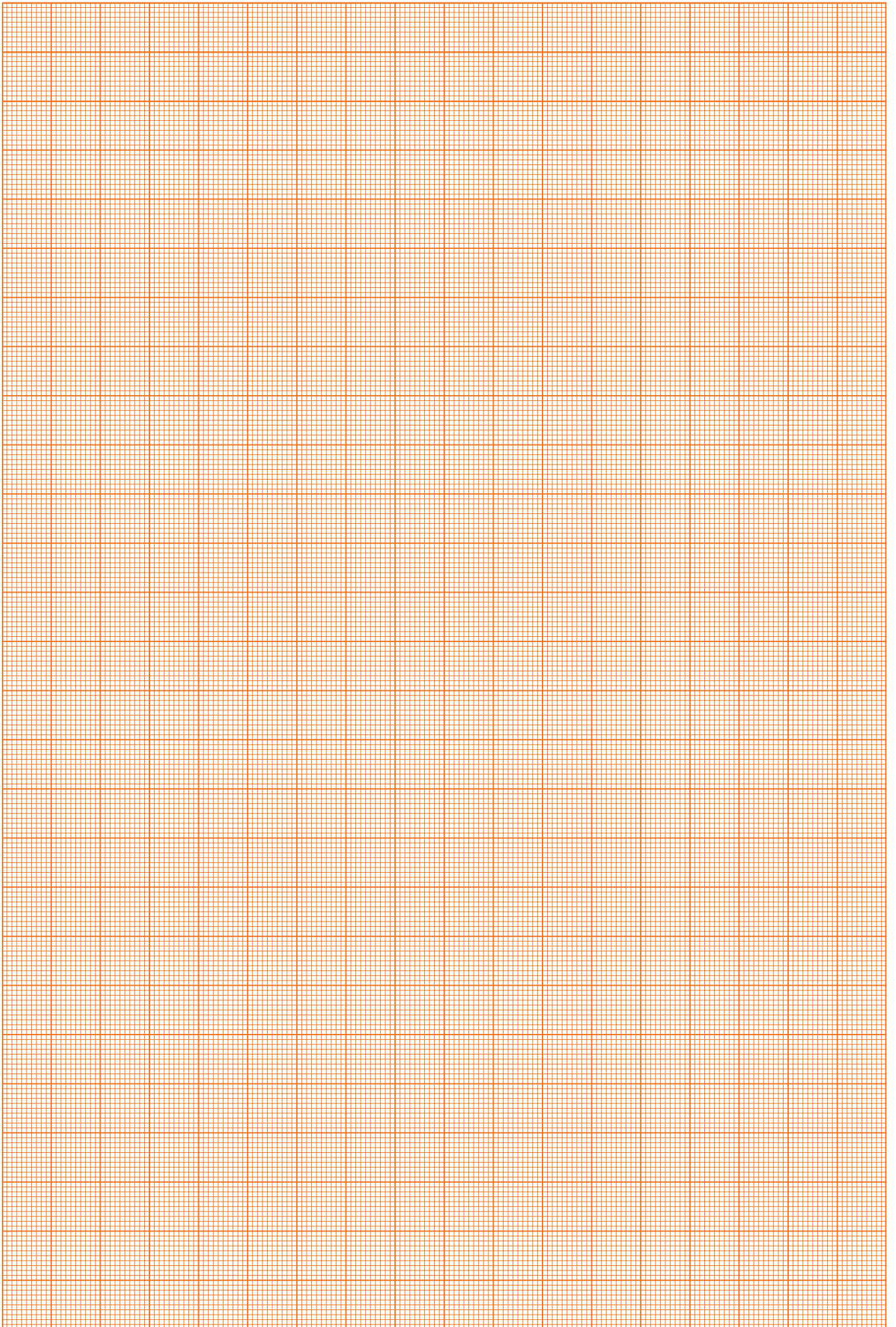drilling distance 877 mm.

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.

The difference is Gaggenau.

Gaggenau
Grand Union House
Old Wolverton Road
Wolverton
Milton Keynes
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