

The Gaggenau Models and Dimensions.

Edition 2014.



Sound advice is at the heart of a perfect kitchen.

Here you will find all the information you need. Built-in appliances from Gaggenau perfectly combine function and aesthetics – with cutting-edge design and no compromise in terms of technology and quality. Internationally-acclaimed design awards repeatedly prove how beautiful Gaggenau products are.

What they are worth to you will transpire in the course of daily use. And will manifest itself in a satisfied customer.

We have redesigned the Models & Dimensions to provide you with targeted assistance. Everything is thematically ordered and clearly presented with dimension drawings and product descriptions.

With this new edition you can not only find images of each product but also optional and installation accessories. In the newly added refrigeration section, you will find everything you need to know when planning Gaggenau modular refrigeration.

The difference is Gaggenau.



Industrie
Forum
Design
Hannover

The Chicago Athaneum Museum for Architecture and Design and the Industrie Forum Design Hannover have honored several products for their good design quality. The corresponding models have each been assigned a logo.



Gaggenau is the only appliance brand that offers a **5-year** standard warranty on all built-in cooking appliances, ventilation, refrigeration and dishwashers.

400 series ovens.

2

EB 388 single oven.

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Vario cooktops.

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Cooktops.

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Ventilation.

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Dishwashers.

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400 series ovens.	
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Vertical combination, 30" wide products

This check list provides the most relevant parameters for the perfect combination and ordering of ovens, Combi-steam ovens, warming drawers, and dishwashers.

In general:

- All products shown can be obtained with stainless-steel-backed full glass doors.
- When several products are listed (BO/BS), the first model number is shown.

Vertical combinations

When planning and ordering please note that

- The door hinges of the ovens must be on the same side.
- The door hinge (right-/left-hinged) is not reversible.
- The width of the products is identical.
- The control modules of 30" wide ovens should meet each other in the middle of the combination.
- No additional product should be installed above the BS.

- When installing an oven above a dishwasher, only products with controls on top can be used. The cutout for products that are installed above it must be 22 1/4" wide. The dishwasher is 24" wide. A stainless-steel-backed full glass door can be obtained as an optional 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 fully available door opening angle.
- The door hinge (right-/left-hinged) is not reversible.
- A minimum clearance of 3/8" between the two doors must be observed.
- Combi-steam ovens in combination with a warming drawer (5 1/2" in height) have the same total height as a 24" wide oven.

BO Ovens
BS Combi-steam ovens
WS Warming drawers
DF Dishwashers



•BS 484 / BS 464
•BO 480
•WS 482

•BX 480
•WS 482

Combination of 4, 30" wide products



•BS 485 / BS 465
•BO 481

•BS 484 / BS 464
•BO 480

Horizontal combination, 30" wide products



•BO 481

•BO 480



•BO 481

•BS 484 / BS 464
•WS 482

Vertical combination, 24" wide products



•BS 470
•BO 450
•WS 461

•BS 470
•WS 461



•BO 450
•DF

•BS 470
•DF

Horizontal combination, 24" wide products



•BO 451



•BO 450



•BO 451



•BS 470
•WS 461



•BS 471
•WS 461



•BS 470
•WS 461



•BO 451



•BO 450



•BS 470
•WS 461

Combination of 4 with 24" wide products



•BS 471
•BO 451



•BO 450



•BO 451



•BO 450

Applies to BO/BX/BS/WS

General notes

Installation behind kitchen cabinet 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). Please check your local regulations.

Combination of ovens and modular refrigeration systems

Please check the planning notes in the refrigeration section in order to prevent the refrigerator door from colliding with the oven.

Installation side-by-side

When appliances are installed side by side, the clearance between the appliances must be at least $\frac{3}{8}$ " (corresponds to the standard outside measurement of the furniture cavity of $23\frac{5}{8}$ " or 30"). For best possible door opening, the door hinges should be positioned outside in order to use the full available door opening angle. (see picture to the right).

Necessary air openings on the door edges

Gaggenau 400 series ovens are supplied with fresh air for cooling at the top edge and side edges of the door. Hot air is blown out at the door bottom edge. Combi-steam 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 cabinet edges.

The measurements given in the drawing apply to all appliances. The following should also be checked:

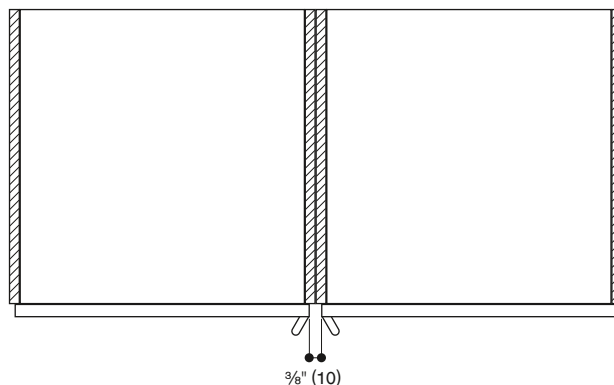
The area above the appliance BS:

No other appliance should be installed above the combi-steam oven. Where an edge of a kitchen unit protrudes more than $\frac{13}{16}$ " in front of the edge of the cabinet cavity, the edge of the kitchen cabinet panel must be steam resistant as is the case above a dishwasher. Steam may possibly penetrate into the shelf compartment.

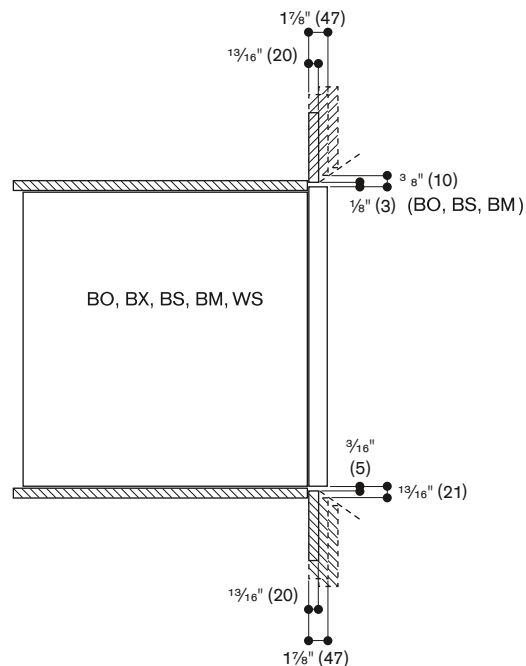
The area below the appliance WS:

When the warming drawer is operated without handles, pay attention that there is sufficient access to the lower edge of the appliance if the thickness of the kitchen cabinet door is greater than $\frac{13}{16}$ " in front of the cabinet cavity.

Installation side-by-side



Air openings on the door edges above/below

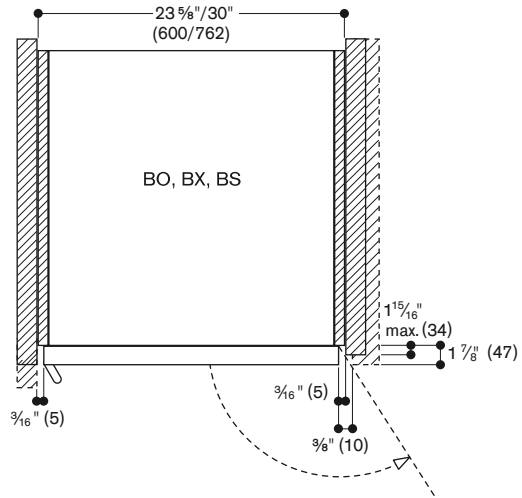


Numbers indicated inside parenthesis () = mm

At the sides

In situations where kitchen cabinet doors are thicker, or where sidewalls protrude up to $1\frac{5}{16}$ " from the front of the edge of the cabinet 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 $\frac{3}{8}$ " 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 openings on the door edges

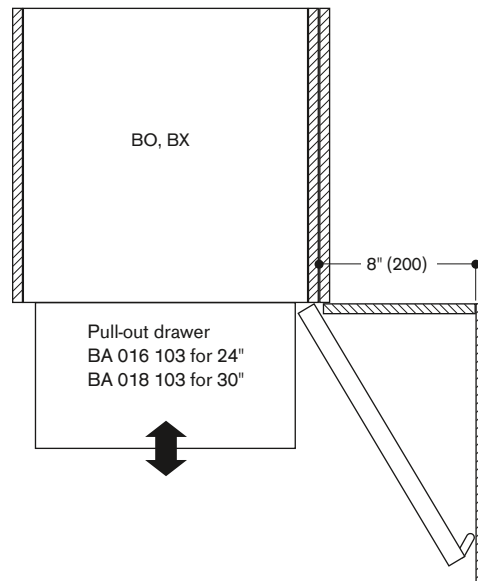


Installation in corners

Door clearance at the sides

When the pull-out drawer is used with the cast-iron roaster, a larger door opening angle of $7\frac{7}{8}$ " is required. For all other situations, $3\frac{15}{16}$ " is recommended. Where there are smaller side clearances down to a minimum of $1\frac{15}{16}$ ", restrictions in handling hot baking trays should be expected and the user-friendliness of the side-opening door can not be taken for granted.

Installation in corner situation



Numbers indicated inside parenthesis () = mm



400 series double oven
BX 480/BX 481

- Pyrolytic self-cleaning system
- Universal heating system with 17 heating modes, with meat probe, rotisserie spit and baking stone operation
- TFT touch display
- Electronic precision temperature control from 85°F to 550°F
- 2 x net volume per cooking compartment 4.5 cu.ft.

Cooking modes

- Convection.
- Economy convection.
- Top + bottom heat.
- Top + 1/3 bottom heat.
- Top heat.
- 1/3 top + bottom heat.
- Bottom heat.
- Convection + bottom heat.
- Convection + 1/3 bottom heat.
- Convection broiling.
- Broiling.
- Economy broiling.
- Baking stone operation.
- Roaster operation.
- Dough proofing.
- Defrosting.
- Keeping warm.

Operation

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

Features

- Meat probe with automatic shut-off (lower oven).
- Rotisserie spit (lower oven).
- Baking stone outlet.
- Actual temperature display.
- Super-quick preheating.
- Timer functions: cooking time, stop watch, Sabbath mode.
- 60 W halogen light on the top.
- 10 W halogen light on the side.
- Enamel wire racks on the side with 5 rack levels, pyrolytic-safe.

Safety

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

Cleaning

- Pyrolytic self-cleaning.
- Gaggenau clean-enamel.
- Heated air cleaning catalyzt.

Planning notes

- Door hinge not reversible.
- The front of the appliance extends 1 7/8" from the cabinet front.
- The outer edge of the door handle extends 3 11/16" from the cabinet front.
- When planning a corner solution, pay attention to the 90° door opening angle. Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
- Plan a gap of at least 3/16" between the appliance and adjacent cabinets.

To achieve the 21 5/8" installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing.
 The plug needs to be planned outside the cut-out niche.

Please read the installation details regarding air openings on pages 6-7.

Rating

- Total rating: 9.2 kW.
- Total Amps: 40
- 208/220-240V / 60Hz
- Plan for a 4' connecting cable (hardwire required).

Controls centered

Right-hinged

BX 480 610

Stainless steel-backed full glass door

Width 30" (76 cm)

Left-hinged

BX 481 610

Stainless steel-backed full glass door

Width 30" (76 cm)

Included accessories

- For the upper oven:
 - 1 wire rack
 - 1 baking tray
 - 1 broil tray with wire rack
- For the lower oven:
 - 1 meat probe
 - 1 rotisserie spit
 - 1 wire rack
 - 1 baking tray
 - 1 broil tray with wire rack

Optional accessories

- BA 018 103**
Pull-out system
- Enameled cast-iron frame and fully extendable telescopic rails

BA 028 113

Baking tray, enameled
7/8" deep

BA 038 103

Wire rack, chromium-plated
Offset rack, no opening

BA 058 113

Heating element
Necessary accessory for baking stone BA 058 133

BA 058 133

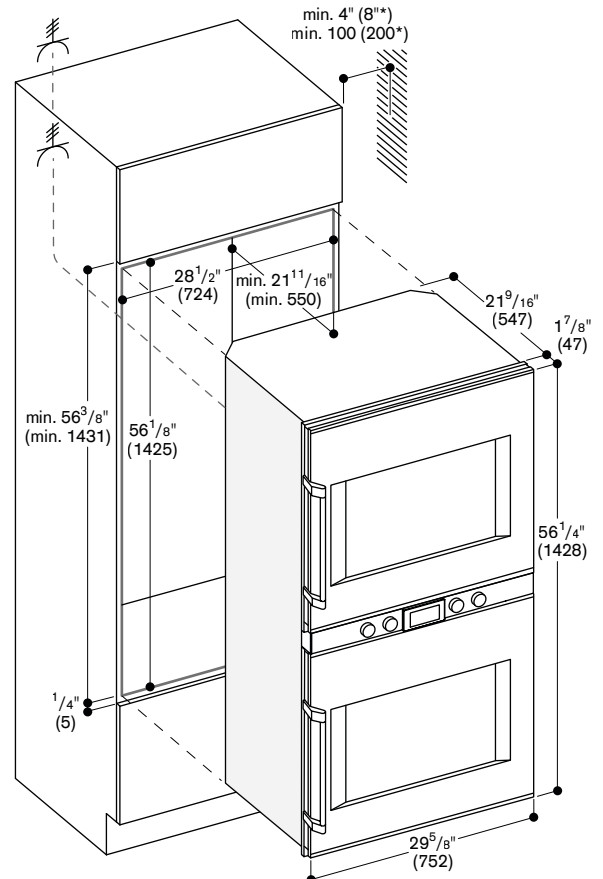
Baking stone
With support and pizza peel
(heating element must be ordered separately)

BS 020 002

Pizza peel, additional set of 2

GN 340 230

Non-stick cast-aluminum roaster
4" deep, with 2 1/2" lid



* 8" (200) is minimum distance requirement in order to use pull-out system BA 018 103.

Numbers indicated
 inside parenthesis () = mm



400 series single oven
BO 480/BO 481

- Handleless door / automatic door opening
- Pyrolytic self-cleaning system
- Universal heating system with 17 heating modes, with meat probe, rotisserie spit and baking stone operation
- TFT touch display
- Electronic precision temperature control from 85°F to 550°F
- Net volume 4.5 cu.ft.

Controls on top

Right-hinged

BO 480 610

Stainless steel-backed full glass door
 Width 30" (76 cm)

Left-hinged

BO 481 610

Stainless steel-backed full glass door
 Width 30" (76 cm)

Included accessories

- 1 baking tray, pyrolytic-safe enamel
- 1 rotisserie spit
- 1 wire rack
- 1 broiling tray with wire rack
- 1 meat probe

Installation accessories

BA 478 110

Optional handle, stainless steel
 Length 14 7/16"

Optional accessories

BA 018 103

Pull-out system
 Enameled cast-iron frame and fully extendable telescopic rails

BA 028 113

Baking tray, enameled
 7/8" deep.

BA 038 103

Wire rack, chromium-plated
 Offset rack, no opening.

BA 058 113

Heating element
 Necessary accessory for baking stone BA 058 133.

BA 058 133

Baking stone
 With support and pizza peel (heating element must be ordered separately).

BS 020 002

Pizza peel, additional set of 2

GN 340 230

Non-stick cast-aluminum roaster.
 4" deep, with 2 1/2" lid.

Cooking modes

Convection.
 Economy convection.
 Top + bottom heat.
 Top + 1/3 bottom heat.
 Top heat.
 1/3 top + bottom heat.
 Bottom heat.
 Convection + bottom heat.
 Convection + 1/3 bottom heat.
 Convection broiling.
 Broiling.
 Economy broiling
 Baking stone operation.
 Roaster operation.
 Dough proofing.
 Defrosting.
 Keeping warm.

Operation

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

Features

Meat probe with automatic shut-off.
 Rotisserie spit.
 Baking stone outlet.
 Actual temperature display.
 Super-quick preheating.
 Timer functions: cooking time, switch-off time, short-term timer, stop watch, Sabbath mode.
 60 W halogen light on the top.
 2 x 10 W halogen light on the side.
 Enamel wire racks on the side with 5 rack levels, pyrolytic-safe.

Safety

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

Cleaning

Pyrolytic self-cleaning.
 Gaggenau clean-enamel.
 Heated air cleaning catalyst.

Planning notes

Door hinge not reversible.
 The front of the appliance extends 1 7/8" from the cabinet front.
 When handle (optional) is installed, the outer edge of the door handle extends 3 1/16" from the cabinet front.
 Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance. Plan a gap of at least 3/16" between the appliance and adjacent cabinets.

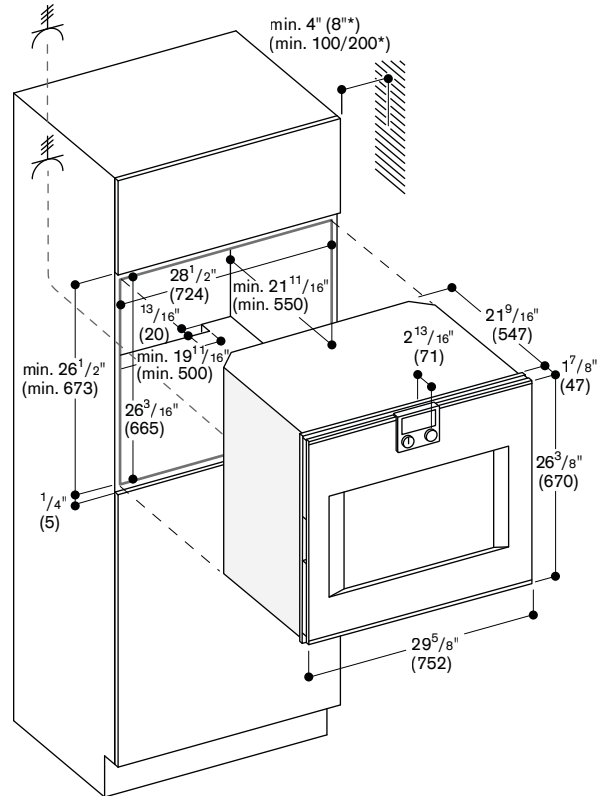
When planning a corner solution, pay attention to the 90° door opening angle.

To achieve the 21 5/8" installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing. The plug needs to be planned outside of the cut-out niche.

Please read the installation details regarding air openings on pages 6-7.

Rating

Total rating: 5.52 kW.
 Total Amps: 25
 208/220-240V / 60Hz
 Plan for a 5' connecting cable (hardwire required).



* 8" (200) is minimum distance requirement in order to use pull-out system BA 018 103 and when installed with handle.

Numbers indicated inside parenthesis () = mm



400 series oven
BO 450/BO 451

- Handleless door / automatic door opening
- Pyrolytic self-cleaning system
- Universal heating system with 13 heating modes, with meat probe and baking stone operation
- TFT touch display
- Electronic precision temperature control from 85°F to 550°F
- Net volume 3.2 cu.ft.

Cooking modes

Convection.
 Economy convection
 Top + bottom heat.
 Top heat.
 Bottom heat.
 Convection + bottom heat.
 Convection broiling.
 Broiling.
 Economy broiling.
 Baking stone operation.
 Roaster operation.
 Dough proofing.
 Defrosting.

Operation

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

Features

Meat probe with automatic shut-off.
 Baking stone outlet.
 Actual temperature display.
 Super-quick preheating.
 Timer functions: cooking time, switch-off time, short-term timer, stop watch, Sabbath mode.
 60 W halogen light on top.
 10 W halogen light on the side.
 Enamel wire racks on the side with 5 rack levels, pyrolytic-safe.

Safety

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

Cleaning

Pyrolytic self-cleaning.
 Gaggenau clean-enamel.
 Heated air cleaning catalyst.

Planning notes

Door hinge not reversible.
 The front of the appliance extends 1 7/8" from the cabinet front.
 When handle (optional) is installed, the outer edge of the door handle extends 3 11/16" from the cabinet front.
 When planning a corner solution, pay attention to the 90° door opening angle.
 Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
 Plan a gap of at least 3/16" between the appliance and adjacent cabinets.
 To achieve the 21 5/8" installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the

housing. The plug needs to be planned outside of the cut-out niche.

Please read the installation details regarding air openings on pages 6-7.

Rating

Total rating: 4.0 kW.
 Total Amps: 17
 208/220-240V / 60Hz
 Plan for a 3.5' connecting cable (hardwire required).

Controls on top

Right-hinged

BO 450 610

Stainless steel-backed full glass door
 Width 24" (60 cm)

Left-hinged

BO 451 610

Stainless steel-backed full glass door
 Width 24" (60 cm)

Included accessories

- 1 baking tray, pyrolytic-safe enamel
- 1 glass tray
- 1 wire rack
- 1 meat probe

Installation accessories

BA 476 110

Optional handle,
 Stainless steel
 Length 22 1/16".

Optional accessories

BA 016 103

Pull-out system
 Enameled cast-iron frame and fully extendable telescopic rails.

BA 026 113

Baking tray, enameled
 1" deep.

BA 036 103

Wire rack, chromium-plated
 Offset rack, no opening, with feet.

BA 046 113

Glass tray
 1" deep.

BA 056 113

Heating element
 Necessary accessory for baking stone and cast-iron roaster.

BA 056 133

Baking stone
 With support and pizza peel (heating element must be ordered separately).

BA 226 103

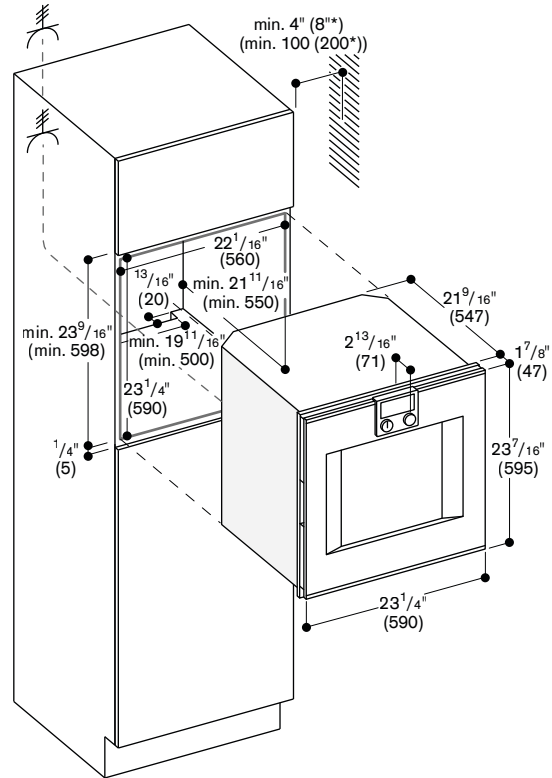
Broiling pan, enameled
 1" deep.

BS 020 002

Pizza peel, additional set of 2

GN 340 230

Non-stick cast-aluminum roaster
 4" deep, with 2 1/2" lid.



* 8" (200) is minimum distance requirement in order to use pull-out system BA 016 103 and when installed with handle.

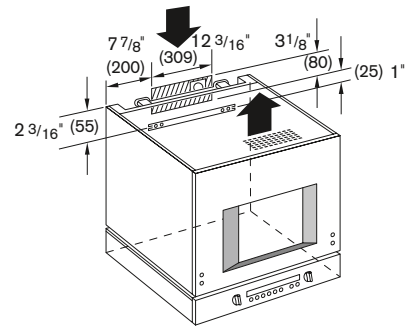
Numbers indicated
 inside parenthesis () = mm



Wall-mounted Lift Oven®

BL 253

- Liftmatic operating system: At the push of a button, the base of the oven lowers
- 11 heating modes, exact temperature control from 85°F – 550°F, pyrolytic self-cleaning
- The highlight of the kitchen. Stainless steel-tinted glass front, 24" wide
- Net volume 1.8 cu.ft.



BL 253 610

Stainless steel-tinted glass front
Width 24" (60 cm)

Included accessories

- 1 wire rack.
- 1 baking tray.
- 1 grill tray.

Optional accessories

- BA 226 200
Baking tray, enameled
- BA 226 210
Broil pan, enameled
- BA 236 200
Wire rack, chromium-plated
- BA 236 210
Rack for broil pan, chromium-plated
- BS 020 002
Pizza peel, additional set of 2



Universal heating system with 11 heating modes.

Features

Liftmatic with electric motor.
Glass ceramic base.
Electronic precision temperature control from 85°F – 550°F .
Function display with automatic cooking timer.
Automatic temperature recommendation.
Super-Quick preheating.
Temperature control with actual temperature display.
Preheating of dishes.
Keeps meals warm when open or closed.
Residual heat indication.
2 x 10 W side halogen lighting.
40 W top lighting.
The lights turn on automatically when the lift function is operated.

Safety

Thermally insulated safety glass front with quadruple glazing.
Cooled housing with delayed shut-off fan.
Electronic lift door lock.
Child lock.
Safety lock.

Cleaning

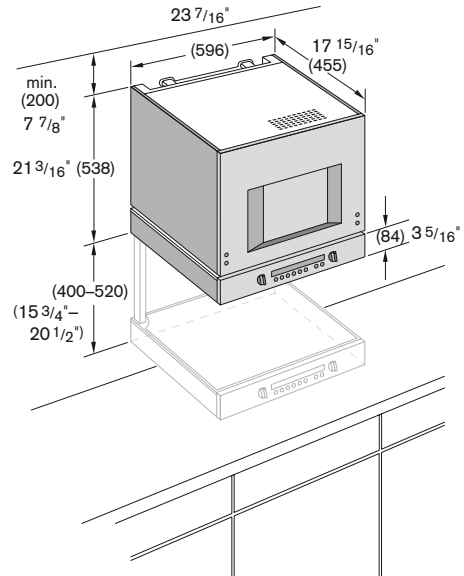
Pyrolytic self-cleaning.
Enameled oven interior.
Grease filter.
Air cleaning catalyst.

Planning notes

Plan a power outlet in the connection area (shaded area in the figure) above the oven or outside the installation area. The ventilation and air extraction slots must remain free.
When installing under wall-mounted cabinets, a maximum cabinet depth of 13 3/4" must be observed.
The adjacent cabinetry must be heat resistant.
Installation of a cooktop under the oven is not permitted.
Oven can be installed in an overhanging cabinet. Needs to be accessible for service.
Hanging brackets require horizontal stud for support.

Rating

Total rating: 3.6 kW.
Total Amps: 16
208/220-240V / 60Hz
Cable length 47" without plug (hardwire required).



Numbers indicated
inside parenthesis () = mm



Controls at the bottom

Right-hinged

BS 484 610

Stainless steel-backed full glass door

Width 30" (76 cm)

Left-hinged

BS 485 610

Stainless steel-backed full glass door

Width 30" (76 cm)

Included accessories

- 1 stainless steel unperforated pan
- 1 stainless steel perforated pan
- 1 wire rack
- 1 meat probe
- 1 water inlet hose
- 1 outlet hose (118") on the appliance, interior diameter $1\frac{3}{16}$ " (the water connection is the same as for the dishwasher)

Installation accessories

BA 478 310

Optional handle, stainless steel
Length 7 $\frac{1}{8}$ ".

GF 111 700

Descaling and neutralizing filter set (complete set for first installation).

GF 121 710

Descaling cartridge (one cartridge only)

GZ 010 011

Aqua stop extension (7.2' long)
Extension for water inlet and outlet.

Optional accessories

GN 114 130

Stainless steel unperforated pan, 1 $\frac{1}{2}$ " deep, half tray size.

GN 114 230

Stainless steel unperforated pan, 1 $\frac{1}{2}$ " deep.

GN 124 130

Stainless steel perforated pan, 1 $\frac{1}{2}$ " deep, half tray size.

GN 124 230

Stainless steel perforated pan, 1 $\frac{1}{2}$ " deep.

GN 410 130

Stainless steel lid, 1 $\frac{1}{2}$ " deep, half tray size.

GN 410 230

Stainless steel lid, 1 $\frac{1}{2}$ " deep, full tray size.

GR 220 046

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

GN 340 230

Non-stick cast-aluminum roaster, 4" deep, with 2 $\frac{1}{2}$ " lid.

400 series Combi-steam oven

BS 484/BS 485

- Handleless door/automatic door opening
- Fresh steam system with water inlet and outlet (water connection required)
- Convection from 85°F – 450°F at variable humidity levels of 0%, 30%, 60%, 80% or 100%
- 14 heating modes
- Full surface grill behind glass ceramic for easy cleaning. Can be operated alone, with convection, and humidity up to 450°F
- TFT touch display
- Steaming without pressure
- Electronic precision temperature control from 85°F – 450°F
- Removable meat probe
- Net volume 1.5 cu.ft.

Cooking modes

Convection + 100 % humidity.
Convection + 80 % humidity.
Convection + 60 % humidity.
Convection + 30 % humidity.
Convection + 0 % humidity.
Broil + convection.
Broil.
Broil level 1 (less intensive) + humidity.
Broil level 2 (more intensive) + humidity.
Proofing.
Defrosting.
Refreshing.
Misting.
Low temperature cooking.

Operation

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

Features

2000 W full surface grill behind glass ceramic.
Steam evacuation.
Meat probe with automatic shut-off function.
Actual temperature display.
Timer functions: cooking time, shut off time, short-term timer, stop watch, Sabbath mode.
Automatic boiling point detection.
Capacity display of filter cartridge (if connected to GF 111 700 descaling system).
60 W halogen light on the side.
Hygienic stainless steel cooking interior.
Four rack levels.

Safety

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

Cleaning

Cleaning program.
Drying program.
Descaling program.
Grease filter in front of convection fan, dishwasher-safe.

Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BS combi-steam oven.

Two 1 $\frac{1}{2}$ "-diameter holes required on rear lower left side for drain and water supply (see also drawing "view from behind" on facing page).
At no point may the drain hose be positioned higher than the bottom edge of the appliance.

The outlet hose must also lie at least 4" lower than the appliance drain (see "waste water" drawing).

The outlet hose must not be longer than a maximum of 17'.

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.

If the water hardness exceeds 7° dH, GF 111 700 (3) or another water softening system must be installed when connecting the appliance. (Please contact your plumber for details.)

The front of the appliance extends 1 $\frac{7}{8}$ " from the cabinet front.

When handle (optional) accessory is installed, the outer edge of the door handle extends 3 $\frac{1}{16}$ " from the cabinet front.

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

Plan a gap of at least $\frac{3}{16}$ " between the appliance and adjacent cabinets. When planning a corner solution, pay attention to the 90° door opening angle.

To achieve the 21 $\frac{5}{8}$ " installation depth, the hoses and connecting cable need to follow the slanted edge on the lower left hand corner of the housing and then be led down and up, respectively. The power outlet needs to be planned outside of the niche.

Plan a power outlet outside of the cut-out niche.

Waste water outlet \varnothing 1 $\frac{5}{16}$ ".

Cold water connection (no hot water connection).

Supplied drain and water supply hoses are 9.8' long with $\frac{3}{4}$ " connection.

Connect supplied drain pipe to a 2" \varnothing hose.

NOTE: Water from reverse osmosis system must never be used.

Please read the installation details regarding air openings on pages 6–7.

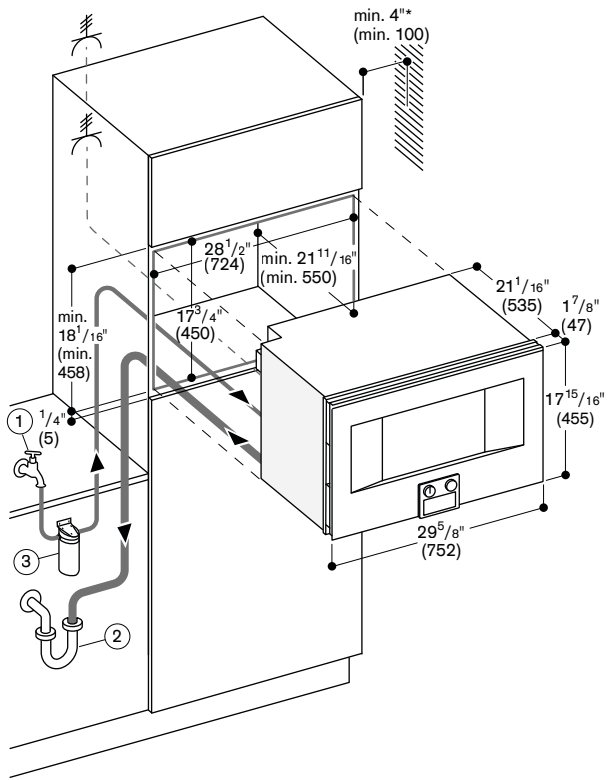
Rating

Total rating 3.2 kW.

Total Amps: 13 A

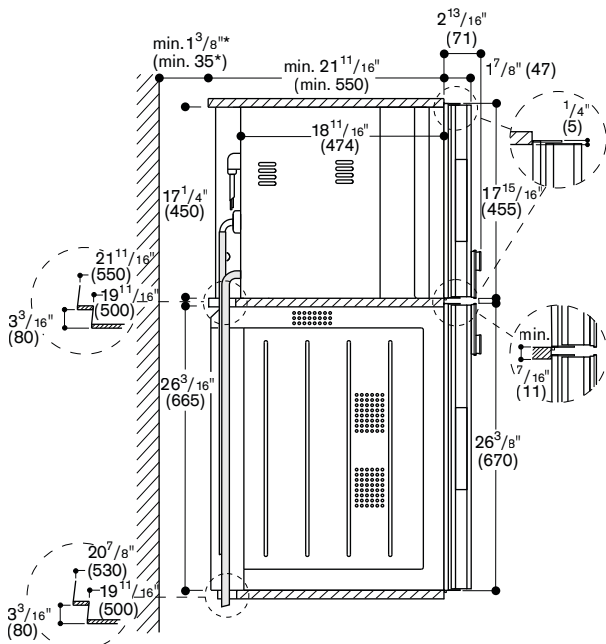
208 / 220 – 240 V / 60 Hz

Connecting cable 47 $\frac{1}{4}$ " without plug (hardwire required).



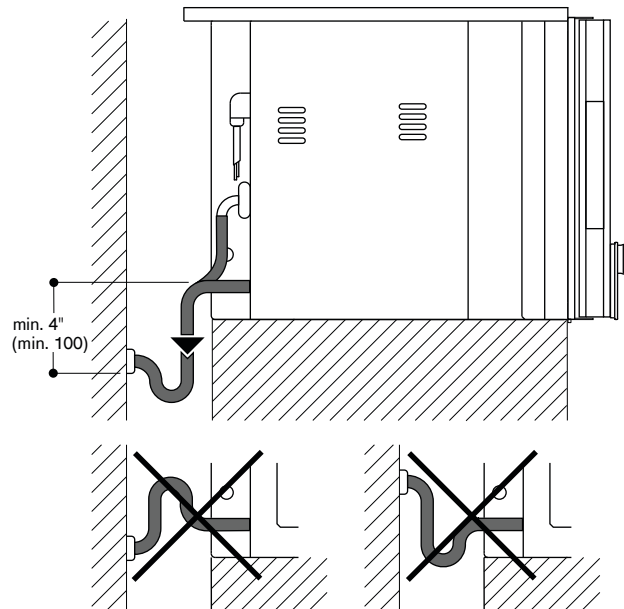
* 8" (200) minimum when installed with handle.

Side view BS 484/485 over BO

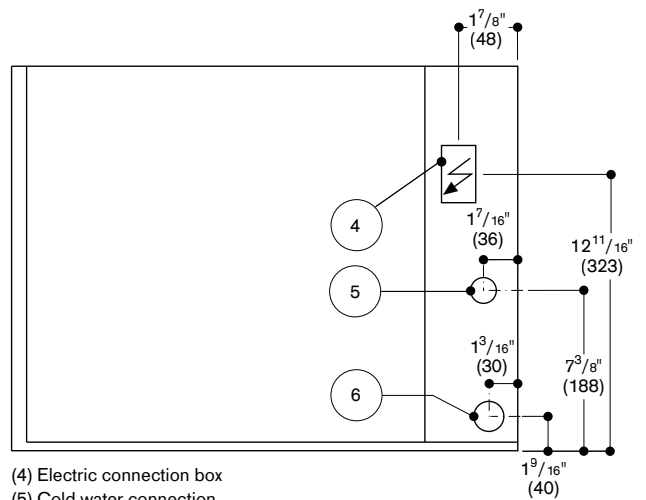


* Only necessary if the water hoses of the BS cannot be fed through the corner openings of the appliances.

Waste water



View from behind



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

Numbers indicated inside parenthesis () = mm



Controls on top

Right-hinged

BS 470 610

Stainless steel-backed full glass door

Width 24" (60 cm)

Left-hinged

BS 471 610

Stainless steel-backed full glass door

Width 24" (60 cm)

Included accessories

- 1 stainless steel unperforated pan.
- 1 stainless steel perforated pan.
- 1 wire rack.
- 1 meat probe.
- 1 water inlet hose.
- 1 outlet hose (118") on the appliance, interior diameter 1 3/16" (the water connection is the same as for the dishwasher).

Installation accessories

BA 476 310

Optional handle, stainless steel
Length 17 5/8".

GF 111 700

Descaling and neutralizing filter set (complete set for first installation).

GF 121 710

Descaling cartridge (one cartridge only).

GZ 010 011

Aqua stop extension (7.2' long)
Extension for water inlet and outlet.

Optional accessories

GN 114 130

Stainless steel unperforated pan, 1 1/2" deep, half tray size.

GN 114 230

Stainless steel unperforated pan, 1 1/2" deep.

GN 124 130

Stainless steel perforated pan, 1 1/2" deep, half tray size.

GN 124 230

Stainless steel perforated pan, 1 1/2" deep.

GN 410 130

Stainless steel lid, 1 1/2" deep, half tray size.

GN 410 230

Stainless steel lid, 1 1/2" deep, full tray size.

GR 220 046

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

GN 340 230

Non-stick cast-aluminum roaster, 4" deep, with 2 1/2" lid.

400 series Combi-steam oven

BS 470/BS 471

- Handleless door/automatic door opening
- Fresh steam system with water inlet and outlet (Water connection required)
- Convection from 85°F – 450°F at variable humidity levels of 0%, 30%, 60%, 80% or 100%
- 14 heating modes
- Full surface grill behind glass ceramic for easy cleaning. Can be operated alone, with convection, and humidity up to 450°F
- TFT touch display
- Steaming without pressure
- Electronic precision temperature control from 85°F – 450°F
- Removable meat probe
- Net volume 1.7 cu.ft.

Cooking modes

Convection + 100 % humidity.
Convection + 80 % humidity.
Convection + 60 % humidity.
Convection + 30 % humidity.
Convection + 0 % humidity.
Broil + convection.
Broil.
Broil level 1 (less intensive) + humidity.
Broil level 2 (more intensive) + humidity.
Proofing.
Defrosting.
Refreshing.
Misting.
Low temperature cooking.

Operation

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

Features

2000 W full surface grill behind glass ceramic.
Steam evacuation.
Meat probe with automatic shut-off function.
Actual temperature display.
Timer functions: cooking time, shut off time, short-term timer, stop watch, Sabbath mode.
Automatic boiling point detection.
Capacity display of filter cartridge (if connected to GF 111 700 descaling system).
60 W halogen light on the side.
Hygienic stainless steel cooking interior.
Four rack levels.

Safety

Steam evacuation.
Child lock.
Safety lock.
Cooled housing with temperature protection.

Cleaning

Cleaning program.
Drying program.
Descaling program.
Grease filter in front of convection fan, dishwasher-safe.

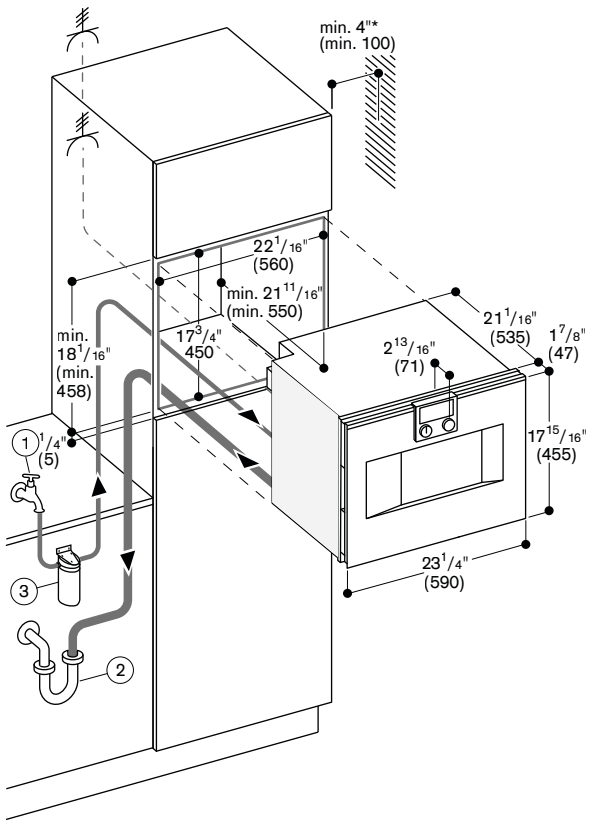
Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BS combi-steam oven.
Two 1 1/2"-diameter holes required on rear lower left side for drain and water supply (see also drawing "view from behind" on facing page).
At no point may the drain hose be positioned higher than the bottom edge of the appliance. The outlet hose must also lie at least 4" lower than the appliance drain (see "waste water" drawing).
The outlet hose must not be longer than a maximum of 17'.
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.
If the water hardness exceeds 7° dH, GF 111 700 (3) or another water softening system must be installed when connecting the appliance. (Please contact your plumber for details.).
The front of the appliance extends 1 7/8" from the cabinet front.
When handle (optional) accessory is installed, the outer edge of the door handle extends 3 1/16" from the cabinet front.
Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance. Plan a gap of at least 3/16" between the appliance and adjacent cabinets.
When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 21 5/8" installation depth, the hoses and connecting cable need to follow the slanted edge on the lower left hand corner of the housing and then be led down and up, respectively. The power outlet needs to be planned outside of the niche.
Plan a power outlet outside of the cut-out niche.
Waste water outlet ø 1 1/4".
Cold water connection (no hot water connection).
Supplied drain and water supply hoses are 9.8' long with 3/4" connection.
Connect supplied drain pipe to a 2" ø hose.
NOTE: Water from reverse osmosis system must never be used.

Please read the installation details regarding air openings on pages 6–7.

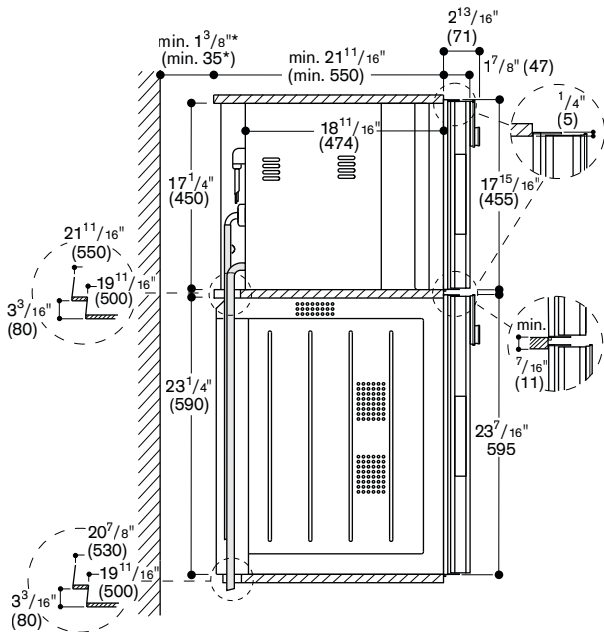
Rating

Total rating 3.2 kW.
Total Amps: 13 A.
208 / 220 – 240 V / 60 Hz.
Connecting cable 47 1/4" without plug (hardwire required).



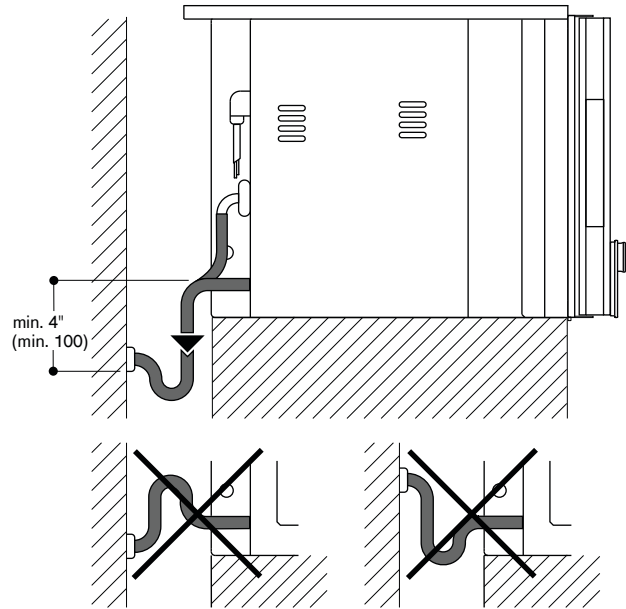
* 8" (200) minimum when installed with handle.

Side view BS 470/471 over BO

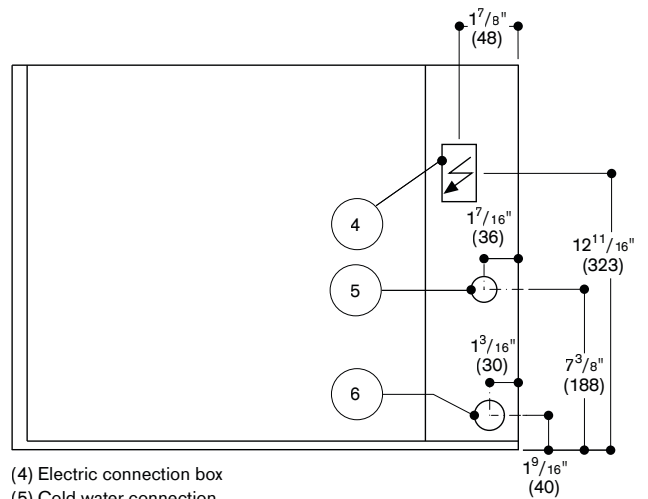


* Only necessary if the water hoses of the BS cannot be fed through the corner openings of the appliances.

Waste water



View from behind



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

Numbers indicated inside parenthesis () = mm



Controls at the bottom

Right-hinged

BS 464 610

Stainless steel-backed full glass door

Stainless steel

Width 30" (76 cm)

Left-hinged

BS 465 610

Stainless steel-backed full glass door

Stainless steel

Width 30" (76 cm)

Included accessories

- 1 meat probe.
- 1 stainless steel cooking insert, unperforated and 1 1/2" deep.
- 1 stainless steel cooking insert, perforated and 1 1/2" deep.
- 1 wire rack.

Installation accessories

BA 478 310

Optional handle, stainless steel

Length 7 1/8".

Optional accessories

GN 114 130

Stainless steel unperforated pan, 1 1/2" deep, half tray size.

GN 114 230

Stainless steel unperforated pan, 1 1/2" deep.

GN 124 130

Stainless steel perforated pan, 1 1/2" deep, half tray size.

GN 124 230

Stainless steel perforated pan, 1 1/2" deep.

GN 410 130

Stainless steel lid, 1 1/2" deep, half tray size.

GN 410 230

Stainless steel lid, 1 1/2" deep, full tray size.

GR 220 046

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

GN 340 230

Non-stick cast-aluminum roaster, 4" deep, with 2 1/2" lid.

400 series Combi-steam oven

BS 464/465

- Handleless door/automatic door opening
- Water tank. No water connection necessary. Suitable for easy integration into existing kitchens.
- Convection from 85°F – 450°F at variable humidity levels of 0%, 30%, 60%, 80% or 100%.
- 9 heating modes.
- TFT touch display
- Steaming without pressure.
- Electronic precision temperature control from 85°F – 450°F.
- Removable meat probe.
- Net volume 1.7 cu.ft.

Cooking modes

Convection + 100 % humidity.
 Convection + 80 % humidity.
 Convection + 60 % humidity.
 Convection + 30 % humidity.
 Convection + 0 % humidity.
 Proofing.
 Defrosting.
 Refreshing.
 Low temperature cooking.

Operation

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

Features

Removable 44 oz (1.3 liter) water tank.
 Water level warning.
 Meat probe with automatic shut-off function.
 Actual temperature display.
 Timer functions: cooking time, shut off time, short-term timer, stop watch, Sabbath mode.
 Automatic boiling point detection.
 60 W halogen light on the side.
 Hygienic stainless steel cooking interior.
 Four rack levels.

Safety

Child lock.
 Safety lock.
 Cooled housing with temperature protection.

Cleaning

Cleaning program.
 Drying program.
 Descaling program.

Planning notes

Door hinge not reversible.
 No other electrical appliances should be installed above the BS combi-steam oven.
 The front of the appliance extends 1 7/8" from the cabinet front.
 When handle (optional) accessory is installed, the outer edge of the door handle extends 3 11/16" from the cabinet front.
 Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.
 Plan a gap of at least 3/16" between the appliance and adjacent cabinets.
 When planning a corner solution, pay attention to the 90° door opening angle.

To achieve the 21 5/8" installation depth, the hoses and connecting cable need to follow the slanted edge on the lower left hand corner of the housing and then be led down and up, respectively. The power outlet needs to be planned outside of the niche.

Plan a power outlet outside of the cut-out niche.

NOTE: Distilled water may never be used.

Please read the installation details regarding air openings on pages 6–7.

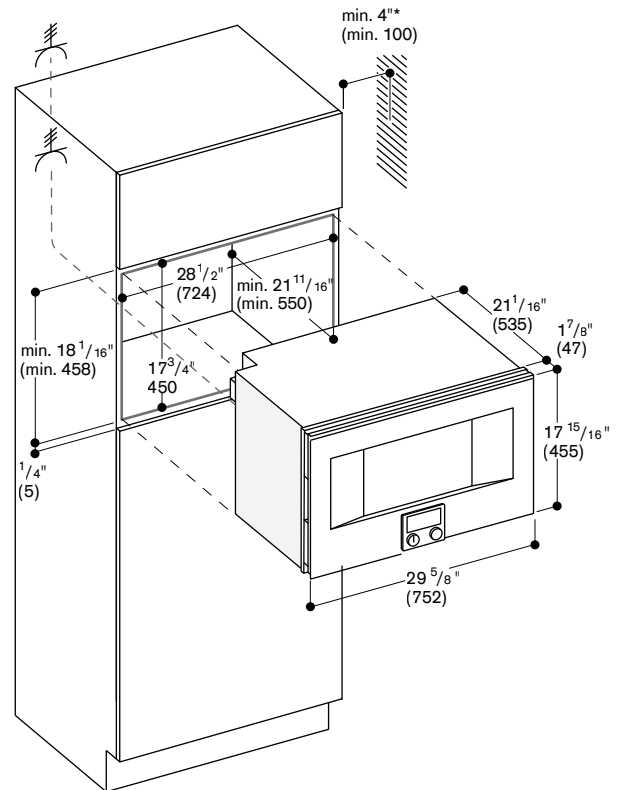
Rating

Total rating 2.2 kW.

Total Amps: 10 A

208 / 220 – 240 V / 60 Hz

Connecting cable 47 1/4" without plug (hardwire required).



* 8" (200) minimum when installed with handle.

Numbers indicated inside parenthesis () = mm



Built-in microwave drawer

MW 420

- Built-in microwave drawer, perfect for kitchen islands, under counter and wall applications
- Can be installed perfectly flush in any standard depth cabinetry
- Handleless microwave drawer. One touch to open and close.
- Sensor cooking mode for easy cooking
- 950 Watts microwave power
- Net volume 1.2. cu.ft.

MW 420 620 ▼
Stainless steel

▼ Available April 2014

Oven interior dimensions:
W 17 5/16" x H 7 1/8" x D 16 9/16"
Appliance dimensions:
W 23 7/8" x H 16 9/16" x D 23 3/8"

Cooking modes
10 Cooking modes, including melt, soften, keep warm.

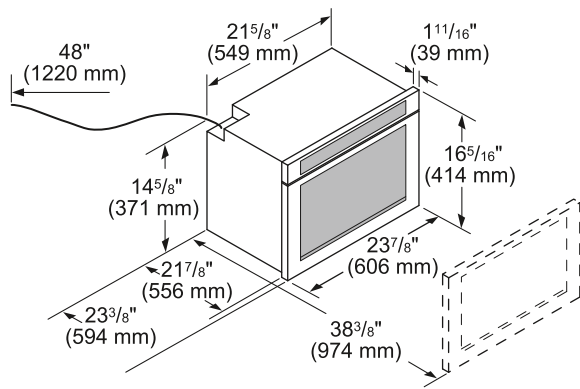
Operation
One touch to open and close the microwave drawer.

Features
Glass touch control panel and an interactive visual display. Digital display with scrolling text. Interior capacity accommodates 9" x 13" pans and cups up to 7" in height or 20 oz. Adjustable cooking time up to 99 minutes and 99 seconds. Keep warm setting allows food to be kept warm for up to 99 minutes. Sensor cooking mode controls humidity and automatically adjusts cooking level and cooking time. Quick defrost program. Sensor reheat program. Popcorn sensor cooking. Kitchen Timer. Maximum microwave output power 950 Watts.

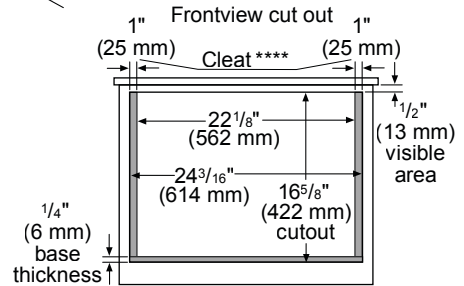
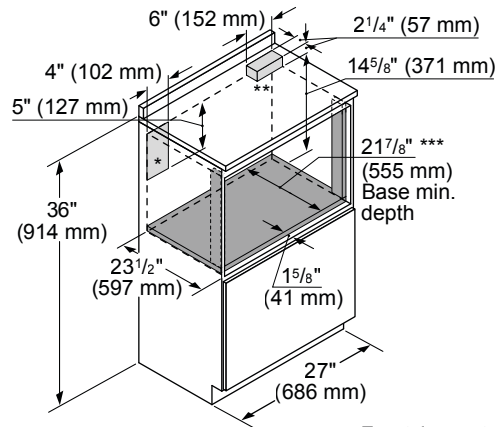
Safety
Control panel lock.

Planning notes
The built-in microwave drawer can be installed using a standard or flush (inset) installation (see adjacent drawings). Cabinet base support requirements: 100 pounds. Microwave drawer can be installed below an oven but requires a clearance of at least 2".

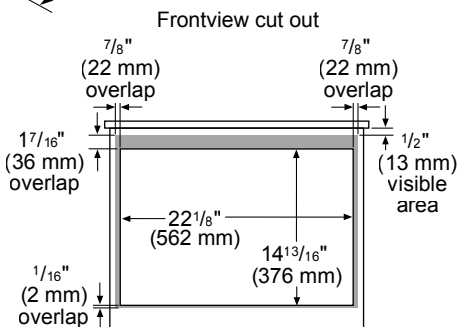
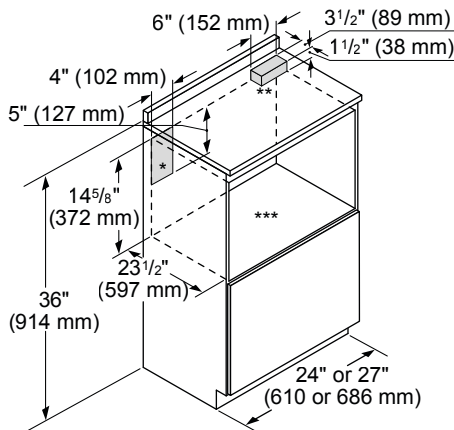
Rating
Total rating: 0.95 kW
Total Amps: 15
120 V / 60 Hz
Plan for a 48" connection cable with grounding plug.



Flush installation



Standard installation



- * Suggested location of electrical outlet
- ** Anti-Tip Block
- *** Base should support up to 100 lbs.
- **** Sides should be finished and extend back to cleat. Cleats should also be finished, as they may be visible after installation.

Numbers indicated inside parenthesis () = mm



BM 281 710

Left-hinged
Stainless steel

Installation accessories

BA 268 810

Built-in trim kit
in stainless steel for installation
over 30" 400 series oven.

Built-in microwave oven

BM 281

- Maximum microwave power up to 1,200 W. High performance in a compact format.
- Various programs, sensor reheat and cooking programs.
- Net volume 2.1 cu.ft.

Oven interior dimensions:
W 18 7/16" x H 10 15/16" x D 18 1/2"
(469 x 278 x 470 mm).
Appliance dimensions:
W 23 7/8" x H 14" x D 19 7/16"
(606 x 356 x 493 mm).

Features

Adjustable cooking time up to 90 minutes.
16 1/2" glass rotating plate.
Ability to adjust cooking time during countdown.
Digital function display.
Touch control panel.
Innowave – variable power settings.
Max. output power 1,200 Watts.
10 power levels.
18 sensor cooking programs.
1 sensor reheat program.
1 popcorn sensor cooking program.
Auto defrost program by weight.
Kitchen timer.
20 W interior light.
Side-opening door with panoramic window, left-hinged.

Safety

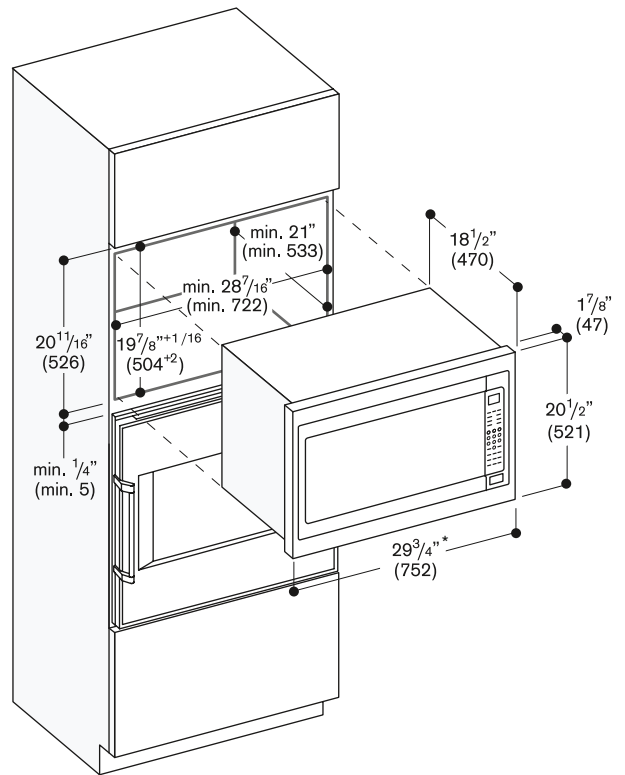
Child lock.
Push release door opening system.
Triple door lock.

Planning notes

Door hinge not reversible.
Minimum installation height 36 1/16".

Rating

Total rating: 1.46 kW.
Total Amps: 20
120 V / 60 Hz
Plan for a 3.4' connecting cable with grounding plug.



* Total width with built-in trim kit.

Numbers indicated
inside parenthesis () = mm



BM 281 711
Left-hinged
Stainless steel

Installation accessories
BA 268 811
Built-in trim kit in stainless steel for installation over 30" (76 cm) 400 series oven.

Built-in convection microwave oven
BM 281

- Convection cooking gives the convenience of an additional oven.
- Maximum convection cooking power up to 1,400 Watts and microwave power up to 1,000 Watts.
- Various programs, auto reheat and convection cooking programs.
- Net volume 1.5 cu.ft.

Oven interior dimensions:
W 16 1/4" x H 9 1/2" x D 16 13/16"
(412 x 242 x 426 mm).
Appliance dimensions:
W 23 7/8" x H 14 13/16" x D 19 5/16"
(606 x 376 x 491 mm).

Features

Digital function display.
Touch control panel.
15" recessed ceramic turntable.
Adjustable cooking time up to 99 minutes.
Ability to adjust cooking time during countdown.
Innowave – variable energy output.
Max. microwave output power 1,000 Watts.
10 power levels.
Max. convection cooking power 1,400 Watts.
9 auto cooking programs.
2 auto convection cooking programs.
1 auto reheat program.
1 popcorn sensor cooking.
1 quick defrost program.
Delay start.
Kitchen timer.
20 W interior light.
Side-opening door with panoramic window, left-hinged.

Safety

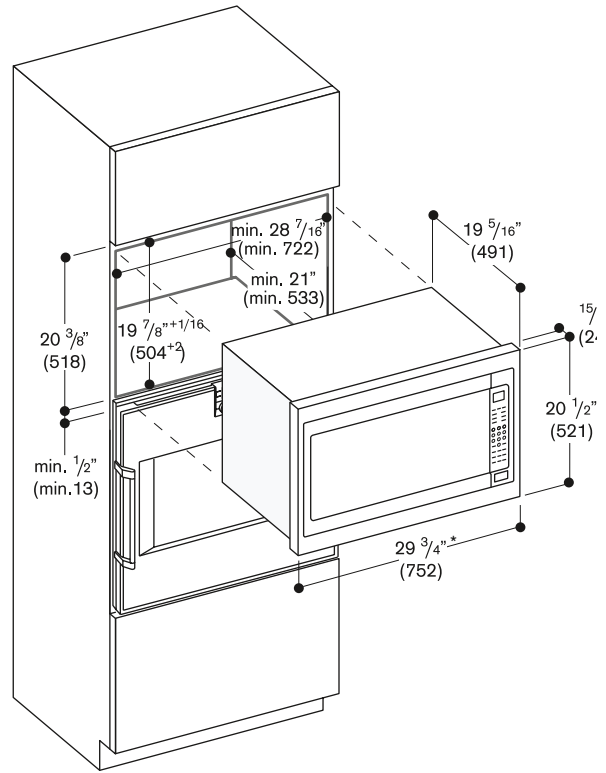
Child lock.
Push release door opening system.
Triple door lock.

Planning notes

Door hinge not reversible.
Minimum installation height 36 1/16".

Rating

Total rating: 1.56 kW.
Total Amps: 18
Plan for a 3.4' connecting cable with grounding plug.



* Total width with built-in trim kit.

Numbers indicated
inside parenthesis () = mm



400 series convection warming drawer

WS 482

- Handleless warming drawer
- Perfect for combination with 30" single and combi-steam oven.
- Bright interior lighting
- Soft-closing system
- Hygienic stainless steel interior with glass bottom
- 4 temperature levels ranging from 100°F - 175°F
- Keeps food and drinks warm, also for preparing and cooking meals
- Net volume 1.3 cu.ft.

WS 482 710

Stainless steel-backed glass front
Width 30" (76 cm), Height 8 3/16" (21 cm)

Installation accessories

BA 478 510

Optional handle, stainless steel
Length 24 1/8".

Cooking modes

Defrosting of meals/proofing of yeast dough.
Preheating of small beverages.
Keeping meals warm/slow cooking.
Warming of dishes.

Operation

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

Features

Usable interior dimensions H 5 3/4" x W 23 7/8" x D 18 7/8".
Volume capacity: Dinner set for 10 people including ø 11" plates and soup bowls, additional bowls and a serving dishes depending on size.
Integrated base glass plate heating for easy cleaning.
Convection fan for even heat distribution.
Status display, visible in the glass front.
Base plate made of safety glass.
Max. load 55 lbs.

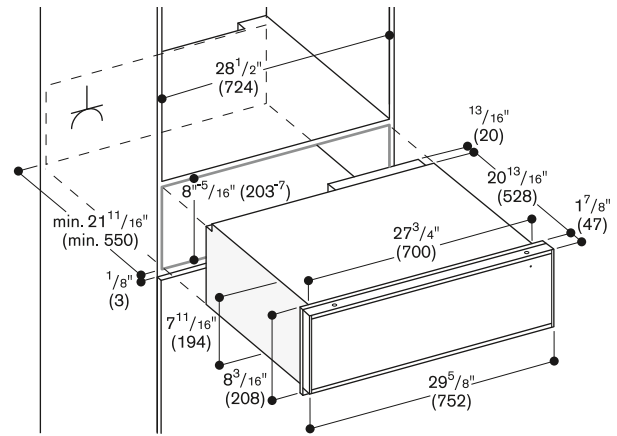
Planning notes

The front of the appliance extends 1 7/8" from the cabinet front.
Always use an intermediate shelf – at least 3/4" thick – when mounting a 400 series single oven/ combi-steam oven above warming drawer.
When mounting the drawer below the 400 series combi-steam oven, plan a recess of at least 1 3/8" between the back wall and the warming drawer to allow for the inlet and outlet hose to be installed appropriately.
With a niche depth of 23 1/2", the electric outlet can be planned behind the appliance.

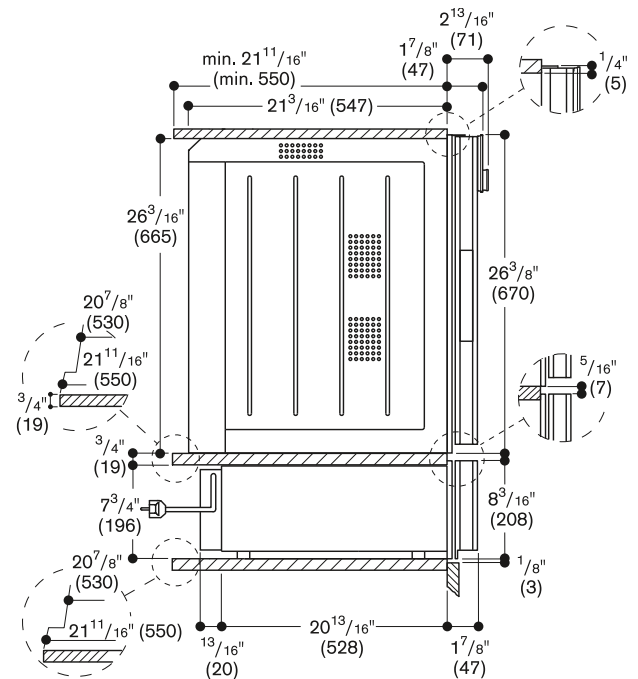
Please read the installation details regarding air openings on pages 6-7.

Rating

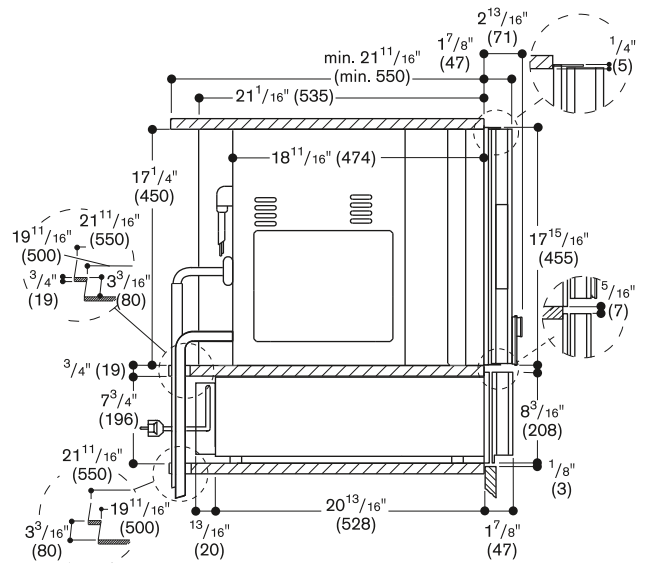
Total rating: 0.81 kW.
Total Amps: 15 A
120 V / 60 Hz
Connecting cable 6' with plug.



Side view of WS 482 below BO single oven



Side view of WS 482 below BS combi-steam oven



Numbers indicated inside parenthesis () = mm

BA 016 103

Pull-out system for 24" oven.
Enameled cast-iron frame and fully extendable telescopic rails.



BA 018 103

Pull-out system for 30" single/double oven.
Enameled cast-iron frame and fully extendable telescopic rails.

Part# 663902 (for 24" oven")

Broil pan, enameled
1" deep.



Part# 687055 (for 30" oven")

Broil pan, enameled
With feet and rotisserie spit attachment.
9/16" deep.

BA 026 113

Baking tray, enameled
1" deep, for use with 24" oven.

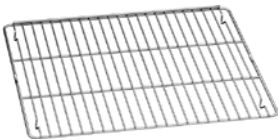


BA 028 113

Baking tray, enameled
7/8" deep, for use with 30" oven.

BA 036 103

Wire rack, chromium-plated,
for use with 24" oven.
Offset rack, no opening, with feet.



BA 038 103

Wire rack, chromium-plated,
for use with 30" oven.
Offset rack, no opening, with feet.

BA 046 113

Additional glass tray for 24" BO oven.
1" deep.



BA 058 113

Heating element for baking stone
for 30" single/double oven.



BA 056 113

Heating element for baking stone
for 24" single oven.

BS 020 002

Pizza peel, set of 2



BA 058 133

Baking stone, for use with 30" oven
Incl. baking stone support and pizza
peel (heating element must be
ordered separately).



BA 056 133

Baking stone, for use with 24" oven.
Incl. baking stone support and pizza
peel (heating element must be
ordered separately).

BA 226 103

Broil pan, enameled
1" deep, for use with 24" oven.



GN 340 230

Non-stick cast-aluminum roaster,
height 6 1/2", non-stick. For roasting
in oven with roasting function or on
induction cooktop. Lower and upper
part can also be used separately as
casserole or pan, height 4" deep
with 2 1/2" lid.



For ovens with pull-out system
BA 016 103 / BA 018 103 (order
heating element separately) and
combi-steam ovens. Use with
CX 491 (full surface induction
cooktop), CI 491/481 and VI 414
induction cooktop on ø 11" cooking
zone.

BA 476 110

Handle, stainless steel
Length 22 1/16".



BA 476 310

Handle, stainless steel
Length 17 5/8".

BA 478 110

Handle, stainless steel
Length 14 7/8".

BA 478 310

Handle, stainless steel
Length 7 1/8".

BA 476 510

Handle, stainless steel
Length 17 1/16".



BA 478 510

Handle, stainless steel
Length 24 1/8".

GF 111 100

Descaling and neutralizing filter set
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.



GF 121 110

Filter cartridge



GN 114 130
Stainless steel cooking insert,
Unperforated, 1 1/2" deep,
half tray size.



GN 114 230
Stainless steel cooking insert,
Unperforated, 1 1/2" deep,
full tray size



GN 124 130
Stainless steel cooking insert,
Perforated, 1 1/2" deep,
half tray size.



GN124230
Stainless steel cooking insert,
Perforated, 1 1/2" deep,
full tray size



GN 410 130
Stainless steel lid,
1 1/2" deep.
half tray size.



GN 410 230
Stainless steel lid,
1 1/2" deep.
full tray size.



GR 220 046
Wire rack, chromium-plated
Without opening, with feet.



GZ 010 011
Extension for water inlet and outlet.
(7.2' long.).



Advice:
Not every illustrated accessory fits to
every oven.
For exact allocation see pages 24–27.



BX 480/BX 481

Baking tray, enameled		Double oven
BA 026 113	1" deep, compatible with pull-out system	
BA 028 113	7/8" deep	• (2x)°
Telescopic rack		
BA 016 103	Pull-out system with fully extendable telescopic pull-out rack and pyrolytic-safe cast frame	
BA 018 103	Pull-out system with fully extendable telescopic pull-out rack and pyrolytic-safe cast frame	°
Baking stone		
BA 056 133	incl. baking stone support and pizza peel (heating element must be ordered separately)	
BA 058 133	incl. baking stone support and pizza peel (heating element must be ordered separately)	°
Stainless steel pans		
GN 114 130	Stainless steel unperforated tray, 1 1/2" deep, half tray size	
GN 114 230	Stainless steel unperforated tray, 1 1/2" deep, full tray size	
GN 124 130	Stainless steel perforated tray, 1 1/2" deep, half tray size	
GN 124 230	Stainless steel perforated tray, 1 1/2" deep, full tray size	
GN 410 130	Stainless steel lid, half tray size	
GN 410 230	Stainless steel lid, full tray size	
Roaster, cast aluminum		
GN 340 230	Non-stick cast-aluminum roaster, for roasting in the oven with the roasting function or on the induction cooktop. The lid and bottom pan can be used as separate ovenproof dishes. (4" deep with 2 1/2" deep lid). Use in 24" ovens with pull-out system BA 016 103 or 30" ovens with pull-out system BA 018 103 and heating element (order separately). Also to be used with combi-steam ovens, slides directly into the appliance's side grill.	°
Glass tray		
BA 046 113	1" deep	
Optional handle, stainless steel		
BA 476 110	Length 22 1/4"	
BA 476 310	Length 17 5/8"	
BA 476 510	Length 17 11/16"	
BA 478 110	Length 14 7/8"	
BA 478 310	Length 7 1/8"	
BA 478 510	Length 24 1/8"	
Wire rack, chromium-plated		
BA 036 103	no opening, with feet	
BA 038 103	no opening, with feet	• (2x)°
GR 220 046	no opening, no feet	
Part# 672921	for 30" broil pan in BO 24" ovens, with opening and feet	
Part# 706321	for 30" broil pan in 30" BX / BO ovens, with opening and feet	• (2x)°
Broil pan, enameled		
BA 226 103	1" deep, compatible with pull-out system	
Part# 663902	with feet and rotisserie spit attachment, 1" deep, for 24" oven	
Part# 687055	with feet and rotisserie spit attachment, 1" deep, for 30" oven	• (2x)°
Heating element		
BA 056 113	Necessary accessory for baking stone BA 056 133	
BA 058 113	Necessary accessory for baking stone BA 058 133	°
Pizza peel		
BS 020 002	Additional set of 2	°
Water connection		
GF 111 100	Descaling and neutralizing filter set, for first installation	
GF 121 110	Filter cartridge for GF 111 100	
GZ 010 011	Extension for water inlet and outlet hose	

• Included.

° Optional accessory.



BO 480/BO 481



BO 450/BO 451



BS 484/BS 485



BS 464/BS 465



BS 470/BS 471

Oven	Oven	Combi-steam oven	Combi-steam oven	Combi-steam oven
•/°	•/°			
°	°			
°	°			
		°	°	°
		•/°	•/°	•/°
		°	°	°
		•/°	•/°	•/°
		°	°	°
		°	°	°
°	°	°	°	°
	•/°			
	°			
°			°	°
		°		
•/°	•/°			
		•/°	•/°	•/°
•/°	°			
	°			
•/°				
	°			
°	°			
°	°			
		°		°
		°		°
		°		°



BM 281 711

Baking tray, enameled		Convection microwave
BA 026 113	1" deep, compatible with pull-out system	
BA 028 113	7/8" deep	
Telescopic rack		
BA 016 103	Pull-out system with fully extendable telescopic pull-out rack and pyrolytic-safe cast frame	
BA 018 103	Pull-out system with fully extendable telescopic pull-out rack and pyrolytic-safe cast frame	
Baking stone		
BA 056 133	incl. baking stone support and pizza peel (heating element must be ordered separately)	
BA 058 133	incl. baking stone support and pizza peel (heating element must be ordered separately)	
Stainless steel pans		
GN 114 130	Stainless steel unperforated tray, 1 1/2" deep, half tray size	
GN 114 230	Stainless steel unperforated tray, 1 1/2" deep, full tray size	
GN 124 130	Stainless steel perforated tray, 1 1/2" deep, half tray size	
GN 124 230	Stainless steel perforated tray, 1 1/2" deep, full tray size	
GN 410 130	Stainless steel lid, half tray size	
GN 410 230	Stainless steel lid, full tray size	
Roaster, cast aluminum		
GN 340 230	Cast-iron roaster, non-stick aluminum for roasting in the oven with the roasting function or on the induction cooktop. The lid and bottom pan can be used as separate ovenproof dishes. (4" deep with 2 1/2" deep lid). Use in 24" ovens with pull-out system BA 016 103 or 30" ovens with pull-out system BA 018 103 and heating element (order separately). Also to be used with combi-steam ovens, slides directly into the appliance's side grill.	
Glass tray		
BA 046 113	1" deep	
Optional handle, stainless steel		
BA 476 110	Length 22 1/16"	
BA 476 310	Length 17 5/8"	
BA 476 510	Length 17 11/16"	
BA 478 110	Length 14 7/16"	
BA 478 310	Length 7 1/8"	
BA 478 510	Length 24 1/8"	
Wire rack, chromium-plated		
BA 036 103	no opening, with feet	
BA 038 103	no opening, with feet	
GR 220 046	no opening, no feet	
Part# 672921	for 30" broil pan in BO 24" ovens, with opening and feet	
Part# 706321	for 30" broil pan in 30" BX / BO ovens, with opening and feet	
Broil pan, enameled		
BA 226 103	1" deep, compatible with pull-out system	
Part# 663902	with feet and rotisserie spit attachment, 1" deep, for 24" oven	
Part# 687055	with feet and rotisserie spit attachment, 1" deep, for 30" oven	
Heating element		
BA 056 113	Required accessory for baking stone BA 056 133	
BA 058 113	Required accessory for baking stone BA 058 133	
Pizza peel		
BS 020 002	Additional set of 2	
Microwave trim kit		
BA 268 811	Stainless steel built-in trim kit for installation over 30" 400 series oven	◦
BA 268 810	Stainless steel built-in trim kit for installation over 30" 400 series oven	
Water connection		
GF 111 100	Descaling and neutralizing filter, for first installation	
GF 121 110	Filter cartridge for GF 111 100	
GZ 010 011	Extension for water inlet and outlet hose	

• Included.

◦ Optional accessory.



BM 281 710

Microwave



WS 482

Warming drawer



WS 461

Warming drawer



Appliance type		Double oven	Single oven
Side-opening door right-hinged / left-hinged		BX 480 / BX 481	BO 480 / BO 481
Stainless steel-backed full glass door		BX 480 / 481 610	BO 480 / 481 610
Dimensions			
Width in inches	(cm)	30" (76)	30" (76)
Appliance dimensions W x H x D ¹ in inches		29 ⁵ / ₈ x 56 ¹ / ₄ " x 21 ⁹ / ₁₆ "	29 ⁵ / ₈ x 26 ³ / ₈ " x 21 ⁹ / ₁₆ "
Door panel extension from cabinet front in inches		1 ⁷ / ₈ "	1 ⁷ / ₈ "
Cut-out dimensions W x H x D in inches		28 ¹ / ₂ " x 56 ¹ / ₈ " x 21 ¹¹ / ₁₆ "	28 ¹ / ₂ " x 26 ³ / ₁₆ " x 21 ¹¹ / ₁₆ "
Net weight in pounds		335	170
Volume			
Net volume in cu.ft.		4.5 (2x)	4.5
Interior dimensions W x H x D in inches		24 ⁹ / ₁₆ " x 17 ¹ / ₈ " x 15 ⁷ / ₈ "	24 ⁹ / ₁₆ " x 17 ¹ / ₈ " x 15 ⁷ / ₈ "
Energy consumption with top / bottom heat	(kWh)	1.53	1.53
Energy consumption with convection	(kWh)	1.14	1.14
Cooking modes			
Temperature range	(°F)	85–550	85–550
Convection / Eco convection / top + bottom heat		•/•/•	•/•/•
Top heat / bottom heat / convection + bottom heat		•/•/•	•/•/•
Top + 1/2 bottom heat		•	•
1/3 top + bottom heat		•	•
Convection + 1/3 bottom heat		•	•
Convection broil		•	•
Broil		•	•
Compact economy broiling		•	•
Baking stone function		•	•
Roaster function		•	•
Dough proofing / defrosting / warming		•/•/•	•/•/•
Operation			
TFT touch display		•	•
Controls on top / centered / at the bottom		- / • / -	• / - / -
Automatic door opening		-	•
Clear text display	(number of languages)	25	25
Individual recipes		-	50
Door opening angle	(°)	180	180
Features			
Electronic precision temperature control		•	•
Meat probe		• (bottom only)	•
Rotisserie spit		• (bottom only)	•
Baking stone outlet		•	•
Roasting function		•	•
Actual temperature display		•	•
Super quick preheating		•	•
Cooking time, cooking time end, timer, stopwatch		•	•
Sabbath mode / Yom Tov mode		•	•
Halogen light on the top	(W)	60 per cooking compartment	60
Halogen light on the side	(W)	10 per cooking compartment	2 x 10
Rack levels	(number)	5	5
Accessories			
Enameled baking tray		1 per cooking compartment	1
Size of largest baking tray	(sq.in.)	276	276
Wire rack		1 per cooking compartment	1
Enameled broil tray / wire rack for broiling pan		1/1 per cooking compartment	1/1
Glass tray		-	-
Safety features			
Thermally insulated door with multiple glazing		4-fold	4-fold
Child lock / door lock / safety lock		• / - / •	• / • / •
Cooled housing with temperature protection		•	•
Cleaning			
Pyrolytic system		•	•
Gaggenau enamel		•	•
Heated air cleaning catalyser		•	•
Rating			
Total rating	(kW)	9.2	5.52
Total Amps	(Amps)	40	25
Electrical		208/220-240V/60Hz	208/220-240V/60Hz

• Included. - Not available.

¹ Appliance depth: the immersion depth of the appliance in the cut-out niche.

² Optional accessory, see pages 22–27.



Single oven

BO 450/BO 451

BO 450/451 610

24" (60)

23 1/4" x 23 7/8" x 21 9/16"

1 7/8"

22 1/8" x 23 1/4" x 21 1 1/8"

141

3.6

18 1 1/8" x 15 1/8" x 16 5/16"

1.31

0.97

85-550

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BA 226 103² /672 921²

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4-fold

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4.0

17

208/220-240V/60Hz



Appliance type		Combi-steam oven	Combi-steam oven
Side-opening door right-hinged / left-hinged		BS 484/BS 485	BS 470/BS 471
Stainless steel-backed full glass door		BS 484/BS 485 610	BS 470/BS 471 610
Dimensions			
Width in inches	(cm)	30" (76)	24" (60)
Appliance dimensions W x H x D ¹ in inches		29 5/8" x 17 15/16" x 21 1/16"	23 1/4" x 17 15/16" x 21 1/16"
Door panel extension from cabinet front in inches		1 7/8"	1 7/8"
Cut-out dimensions W x H x D in inches		28 1/2" x 17 3/4" x 21 11/16"	22 1/16" x 17 3/4" x 21 11/16"
Net weight in pounds		115	101
Volume / energy efficiency			
Net volume in cu.ft.		1.7	1.7
Interior dimensions W x H x D in inches		12" x 9 5/8" x 19 7/16"	12" x 9 5/8" x 19 7/16"
Energy consumption with convection		0.68	0.68
Cooking modes			
Temperature range	(°F)	85–450	85–450
Convection + 100 % humidity		•	•
Convection + 80 % humidity		•	•
Convection + 60 % humidity		•	•
Convection + 30 % humidity		•	•
Convection+ 0 % humidity		•	•
Full surface grill + convection		•	•
Full surface grill		•	•
Full surface grill level 1 + humidity		•	•
Full surface grill level 2 + humidity		•	•
Dough proofing / defrosting		•/•	•/•
Refreshing		•	•
Low temperature cooking		•	•
Operation			
TFT touch display		•	•
Controls on top / at the bottom		-/•	•/-
Automatic door opening		•	•
Clear text display	(number of languages)	25	25
Individual recipes		50	50
Door opening angle	(°)	180°	180°
Features			
Steaming without pressure		•	•
Electronic precision temperature control		•	•
Full surface grill behind glass ceramic	(W)	2,000	2,000
Steam evacuation / misting		•/•	•/•
Meat probe		•	•
Actual temperature display		•	•
Cooking time, cooking time end, timer, stopwatch		•	•
Sabbath / Yom Tov mode		•	•
Electronic boiling point detection		•	•
Capacity display for filter cartridge		•	•
Water tank capacity / water level warning	(oz.)	-/-	-/-
Halogen lighting on the side	(W)	60	60
Rack levels / stainless steel cooking interior	(number)	4/•	4/•
Accessories			
Size of largest baking tray	(inches)	31 7/8"	31 7/8"
Wire rack		1	1
Stainless steel insert, fill size, perforated / unperforated		1/1	1/1
Safety features			
Thermally insulated door with multiple glazing		2-fold	2-fold
Child lock / door lock / safety shut-off		•/•/•	•/•/•
Cooled housing with temperature protection		•	•
Cleaning			
Cleaning aid / drying program		•/•	•/•
Descaling aid / descaling program		•/-	•/-
Rating			
Total rating	(kW)	3.2	3.2
Fixed inlet and outlet water connection		•	•
Total Amps		13	13
Electrical		208/220-240V/60Hz	208/220-240V/60Hz

• Included. - Not available.

¹ Appliance depth: the immersion depth of the appliance in the cut-out niche.



Combi-steam oven

BS 464/BS 465

BS 464/BS 465 610

30" (76)

29 5/8" x 17 15/16" x 21 1/16"

1 7/8"

28 1/2" x 17 3/4" x 21 11/16"

93

1.5

12" x 11 1/16" x 16"

0.68

85–450

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44 /•

60

4 /•

31 7/8"

1

1/1

2-fold

•/•/•

•

•/•

•/–

2.2

•

10

208/220-240V/60Hz



Type		Wall-mounted lift oven®
Version		BL 253
Liftmatic electrically motorized		BL 253
Stainless steel-tinted glass front		BL 253 610
Oven width in inches	(cm)	24" (60)
Oven height in inches	(cm)	21" (54)
Oven depth in inches	(cm)	17¾" (45)
Interior dimensions		
- Width in inches	(mm)	18 7/16" (468)
- Height inches	(mm)	12 5/16" (313)
- Depth inches	(mm)	13 1/16" (344)
Volume/energy consumption		
Net oven volume in cu.ft.		1.8
Energy consumption		
- Top/bottom special heat	(kWh)	0.79
- Convection	(kWh)	0.89
Cooking modes		
Temperature range	(°F)	85–550
Top/bottom heat		•
Pastry mode		•
Convection		•
Convection speed		•
Convection roast		•
Convection broil		•
Broil		•
Defrost/proof		•
Keeping meals warm open/closed		•/•
Preheat cookware		•
Features/accessories		
Electronic precision temperature control		•
Automatic temperature recommendation		•
Temperature display		•
Actual temperature display		•
Super-Quick preheating		•
Residual heat display		•
Function display with automatic cooking timer		•
Lateral halogen lighting	(W)	2 x 10
Top lighting	(W)	40
Thermally insulated front with multiple* glazing		4-fold
Lift lock		•
Child lock		•
Safety lock		•
Grease filter		•
Cooled housing with delayed shut-off fan		•
Baking tray BA 226 200		•/°
Wire rack BA 236 200		•/°
Broil tray BA 226 210		•/°
Rack for broil tray BA 236 210		-/°
Set of 2 pizza peels BS 020 002		-/°
Cleaning functions		
Pyrolytic self-cleaning		•
Enameled oven interior		•
Air cleaning catalyst		•
Rating		
Total rating	(kW)	3.6
Total Amps		16
Electrical		208/220–240V/60Hz

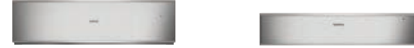
- Included
- ° Optional accessory
- Not available



Type		Microwave drawer	Microwave	Convection microwave
Side-opening right-hinged/left-hinged			-/•	-/•
Microwave drawer		•		
Stainless steel		MW 420 620	BM 281 710	BM 281 711
Size				
Width in inches		24"	24"	24"
Width in inches including frame	(cm)		30" (76)	30" (76)
Appliance dimensions		W 23 7/8" x H 16 5/16" x D 23 3/8"	W 23 7/8" x H 14" x D 19 7/16"	W 23 7/8" x H 14 13/16" x D 19 7/16"
Interior dimensions		W 17 5/16" x H 7 1/8" x D 16 9/16"	W 18 7/16" x H 10 15/16" x D 18 1/2"	W 16 1/4" x H 9 1/2" x D 16 13/16"
Volume				
Next volume	(cu.ft.)	1.2	2.1	1.5
Heating modes				
Max. microwave output	(Watts)	950	1,200	1,000
Max. convection output	(Watts)	-	-	1,400
Microwave power levels		10	10	10
Features				
Digital function display		•	•	•
Touch control panel		•	•	•
Adjustable cooking time up to 99 minutes		•	•	•
Innowave		•	•	•
Sensor cooking programs		10	18	9
Kitchen timer		•	•	•
Child lock		•	•	•
Rating				
Total rating	(kW)	0.95	1.46	1.5
Total Amps	(Amps)	15	20	18
Electrical		120V / 60Hz	120V / 60Hz	120V / 60Hz

• Included

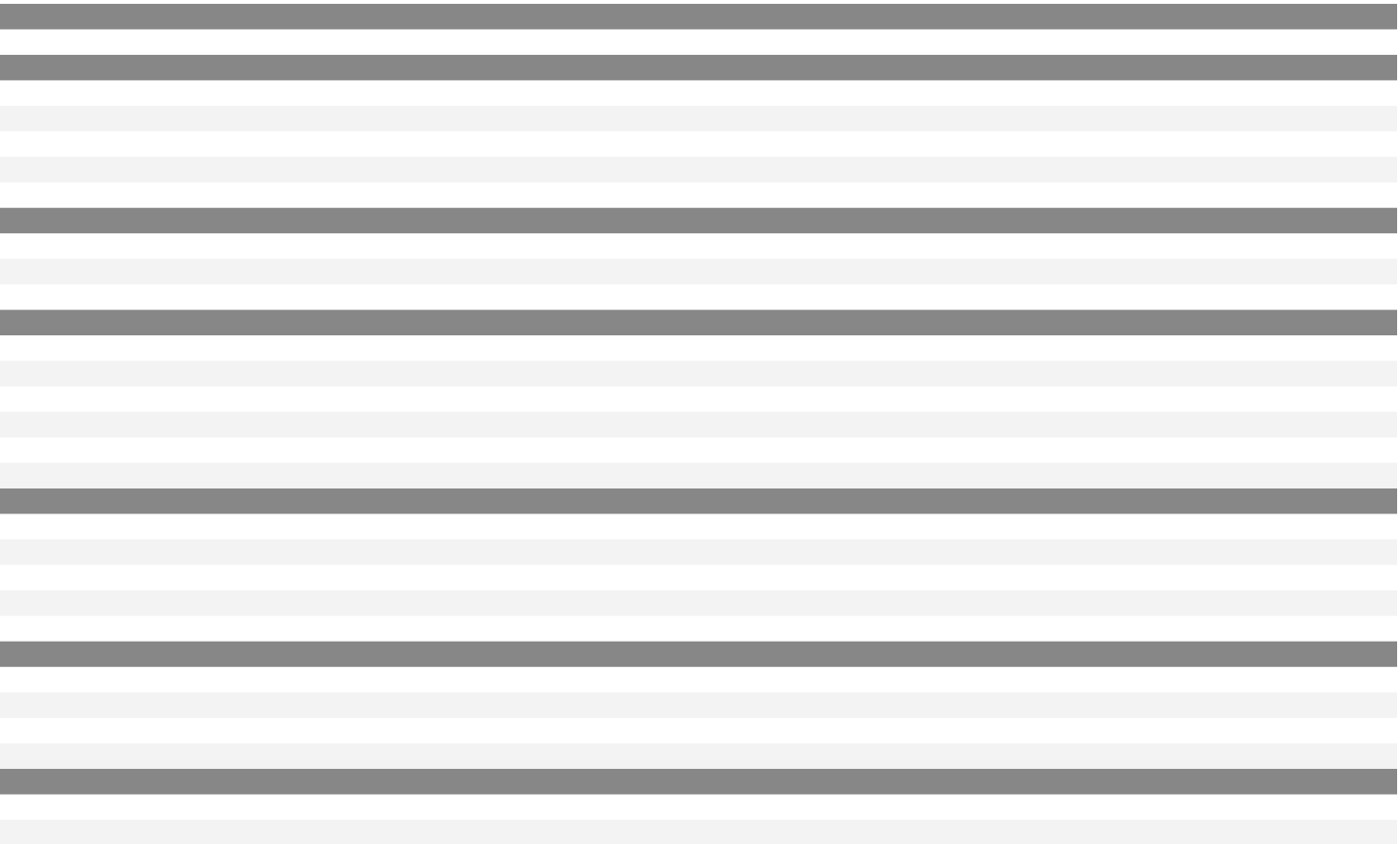
- Not available



Appliance type		Warming drawer	Warming drawer
Stainless steel-backed glass front		WS 482 710	WS 461 710
Dimensions			
Width in inches	(cm)	30" (76)	24" (60)
Appliance dimensions W x H x D ¹ in inches		29 5/8" x 8 3/16" x 21 5/8"	23 3/8" x 5 1/2" x 21 1/16"
Door panel extension from cabinet front in inches		1 7/8"	1 7/8"
Cut-out dimensions W x H x D in inches		28 1/2" x 8" x 23 1/2"	22 1/16" x 5 1/2" x 21 5/8"
Net weight in pounds		64	40
Volume			
Net volume in cu.ft.		1.3	0.75
Interior dimensions W x H x D in inches		23 3/8" x 5 3/16" x 18 7/8"	18 11/16" x 3 3/8" x 18 1/16"
Number of plate settings	(number)	10	6
Cooking modes			
Defrosting of meals / proving of yeast dough		•	•
Preheating of small beverages		•	•
Keeping meals warm / slow cooking meals		•	•
Warming dishes		•	•
Convection + bottom heat		•	•
Temperature range 100°F to 175°F (glass surface)	(power levels)	4	4
Operation			
Rotary knob		•	•
Status display, visible on the glass front		•	•
Handleless drawer		•	•
Recessed grip		•	•
Soft closing system		•	•
Features			
Interior light		•	•
Maximum load in pounds		55	55
Stainless steel interior with glass bottom		•	•
Convection fan for even heat distribution		•	•
Rating			
Total rating	(kW)	0.81	0.81
Total Amps	(Amps)	15	10
Electrical		120V/60Hz	120V/60Hz

• Included. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the cut-out niche.





GAGGENAU

EB 388 single oven.

EB 388.	38
Included and optional accessories.	39-40
Technical specifications.	41



EB 388 610

Stainless steel

Width 36" (90 cm)

Included accessories

- 1 broil pan with wire rack
- 2 baking trays
- 1 wire rack
- 1 meat probe

Optional accessories

BS 020 002

Pizza peel, additional set of 2

DS 070 062

Rotisserie spit

GP 032 062

Broil pan, enameled

1 9/16" deep.

GR 030 062

Wire rack, chromium-plated

Offset rack, no opening.

GR 035 062

Wire rack, chromium-plated

With opening and feet.

KB 032 062

Baking tray, enameled

1 1/16" deep.

PS 075 001

Baking stone

With heating element,

variable to 570°F. Pizza peel.



Single oven

EB 388

- The icon: 36" professional oven in stainless steel. The focus of the kitchen.
- Pyrolytic self-cleaning
- 11 cooking modes with meat probe and baking stone function
- Electronic precision temperature control from 120° F to 570°F
- 3.1 cu.ft. net volume

Cooking modes

Convection.

Convection + bottom heat.

Convection broil.

Broil.

Economy broil.

Bottom heat.

1/3 top + bottom heat.

Top + bottom heat.

Top + 1/3 bottom heat.

Top heat.

Baking stone function.

Operation

Digital function and time display.

Features

Meat probe with automatic shut-off function.

Baking stone outlet.

Actual temperature display.

Super-quick preheating.

Timer functions: cooking time,

switch off time, short-term timer,

Top light, halogen light 100 W.

Safety

Thermally insulated door with 4-fold glazing.

Child lock.

Safety lock.

Cooled housing with temperature protection.

Cleaning

Pyrolytic self-cleaning.

Gaggenau Clean-Enamel.

Heated air cleaning catalyst.

Planning notes

Plan a power outlet outside of the cut-out niche.

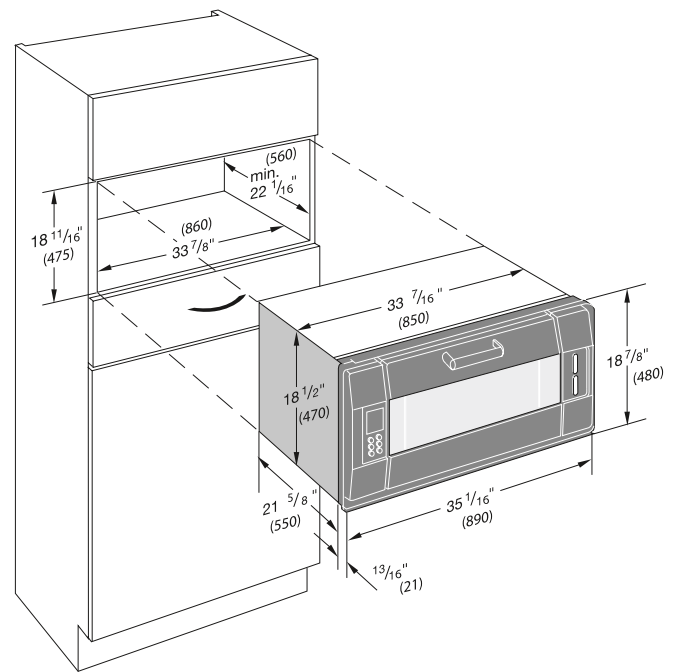
Rating

Total rating 6.8 kW.

Total Amps: 30 A.

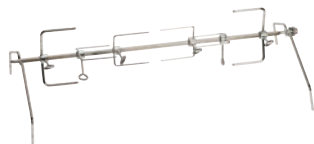
220 - 240 V / 60 Hz

Connecting cable 67" without plug (hardwire required).



Numbers indicated inside parenthesis () = mm

DS 070 062
Rotisserie spit



GP 032 062
Broil pan, enameled
1 9/16" deep.



GR 030 062
Wire rack, chromium-plated
Angled, no opening.



GR 035 062
Wire rack, chromium-plated
With opening and feet.



KB 032 062
Baking tray, enameled
1 1/16" deep.



PS 075 001
Baking stone
Incl. heating element, baking stone
support and pizza peel.



BS 020 002
Pizza peel , set of 2





EB 388

Baking tray, enameled			Oven
	KB 032 062	1 1/16" deep	•/◦
Baking stone			
	PS 075 001	incl. heating element, baking stone support and pizza paddle	◦
Wire rack, chromium-plated			
	GR 030 062	angled, no opening	•/◦
	GR 035 062	for GP 032 with opening and feet	•/◦
Broil pan, enameled			
	GP 032 062	1 9/16" deep	•/◦
Pizza peel			
	BS 020 002	set of 2	◦
Rotisserie spit			
	DS 070 062	Rotisserie spit	◦

• Included.

◦ Optional accessory.



Appliance type		Oven
Drop-down door		EB 388
Stainless steel		EB 388 610
Dimensions		
Width in inches		36" (90)
Appliance dimensions W x H x D ¹ in inches		35 1/8" x 18 7/8" x 21 5/8"
Cut-out niche dimensions W x H x D in inches		33 7/8" x 18 1/16" x 22 1/16"
Net weight in pounds		207
Volume / energy efficiency (to EN 50304)		
Net volume in cu.ft.		3.1
Interior dimensions W x H x D in inches		23 11/16" x 13 1/4" x 15 1/16"
Energy consumption with top / bottom heat	(kWh)	1.99
Energy consumption with convection	(kWh)	1.79
Cooking modes		
Temperature range	(°F)	120–570
Convection		•
Convection + bottom heat		•
Convection broil		•
Broil		•
Economy broil		•
Bottom heat		•
1/3 top + bottom heat		•
Top + bottom heat		•
Top + 1/3 bottom heat		•
Top heat		•
Baking stone function		•
Operation		
Function display		•
Features		
Electronic temperature control		•
Meat probe		•
Rotisserie spit		DS 070 062 ²
Baking stone outlet		•
Actual temperature display		•
Super-quick preheating		•
Cooking time, cooking time end, timer, stopwatch		•
Sabbath mode		•
Halogen light on the top	(W)	100
Rack levels	(No.)	4
Accessories		
Enameled baking tray		2
Wire rack		1
Enameled broil pan / wire rack for broil pan		1/1
Safety		
Thermally insulated door with 4-fold glazing		4-fold
Child lock / Safety lock		•/•
Cooled housing with temperature protection		•
Cleaning		
Pyrolytic self-cleaning		•
Catalytic coating on back wall / ceiling		–/–
Gaggenau clean-enamel		•
Heated air cleaning catalyst		•
Grease filter in front of convection fan		–
Rating		
Total rating	(kW)	6.8
Total Amps		30
Electrical		220-240V / 60Hz

• Included. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the cut-out niche.

² Optional accessory, see pages 39–40.



Vario cooktops.

Vario 400 series cooktops.	44–71
Cut-out dimensions for 400 series cooktop combinations.	72–79
Vario 200 series cooktops.	80–89
Cut-out dimensions for 200 series cooktop combinations.	90–91
Installation and optional accessories.	92–95
Technical specifications.	96–101



VI 491 610

Stainless steel frame
Width 36" (90 cm)

Installation accessories

In combination of several Vario cooktops, connecting strips must be used.

Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010

Connection strip for **surface-mount installation without appliance cover.**

VA 420 011

Connection strip for **surface-mount installation with appliance cover.**

VA 420 000

Connection strip for **flush installation without appliance cover.**

VA 420 001

Connection strip for **flush installation with appliance cover.**

VA 450 900

36" stainless steel adjustment strip. Necessary accessory in a combination of 15" Vario(s) with at least one cover adjacent to a 36" cooktop. VA 450 strip will compensate the appliance depth.

Optional accessories

GP 900 001

Stainless steel 6" frying pan
Non-stick coating.

GP 900 002

Stainless steel 7" frying pan
Non-stick coating.

GP 900 003

Stainless steel 8" frying pan
Non-stick coating.

Vario 400 series induction cooktop VI 491

- Five cooking zones with Power boost for cookware with a diameter of 5" to 13"
- Solid stainless steel control knobs
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones

1 induction cooking zone ø 8" (2,200 W, with Power boost 3,300 W), automatically switches to ø 10" (2,600 W, with Power boost 3,400 W) and to ø 13" (3,300 W, with Power boost 4,600 W).

1 induction cooking zone ø 8" (2,200 W, with Power boost 3,300 W).

2 induction cooking zones ø 7" (1,800 W, with Power boost 2,500 W).

1 induction cooking zone ø 6" (1,400 W, with Power boost 1,800 W).

Operation

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

Electronic control in 12 output levels.

Features

Cooking zone marking.
Power boost function for each cooking zone.

Power boost function for ø 13" cooking zone with 4.6 kW.

Pan detection.
Short-term timer.

Safety

Individual residual heat indication.
Safety lock.

Planning notes

Depending on the type of installation – surface- or flush-mounted, with or without cover – the specific location of the control knob positions may vary.

When using the appliance cover VA 440 for an adjacent 15" Vario cooktop and adjustment strip VA 450, additional space for cut-out depth needs to be considered.

In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.

In a combination of several Vario 400 series cooktops a connection strip must be used.

Depending on the type of installation – surface- or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used.

For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.

The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the

appliance weight and additional loads into account.

Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.

If installing several Vario products in individual cut-outs allow for a minimum distance of 2" in between the cooktops.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Immersion depth depending on installation situation, 2 5/8" for surface-mount or 2 1/4" for flush-mount.

Built-in control panel can be integrated in the bottom cabinet at drawer level.

Panel thickness 5/8" – 1".

The adjacent drawing "Installation of the control knob" must be observed, if the panel is more than 1" thick. There must be a recess at the rear for proper control module installation.

A combination with VL 414 downdraft is not recommended due to insufficient air extraction from the center zone.

Appliance can be snapped into the countertop from above.

Please read additional planning notes on pages 72 – 79.

Please read the installation details regarding air ducting on page 115.

Rating

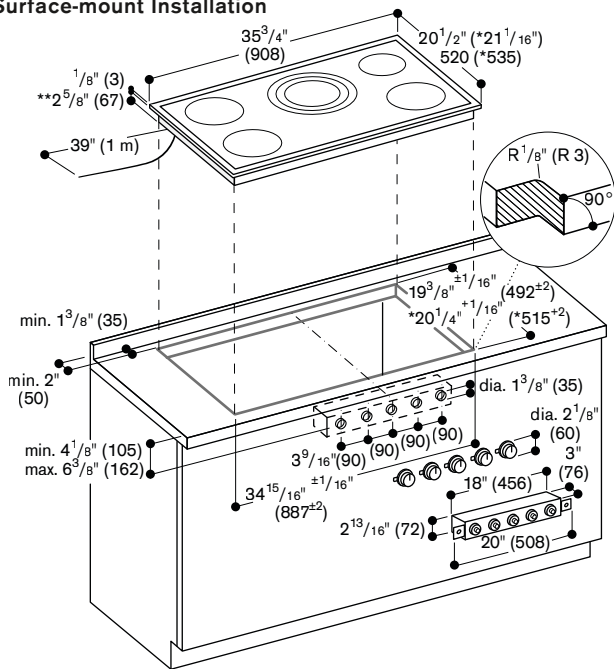
Total rating: 10.8 kW.

Total Amps: 45.

208/220-240V / 60Hz

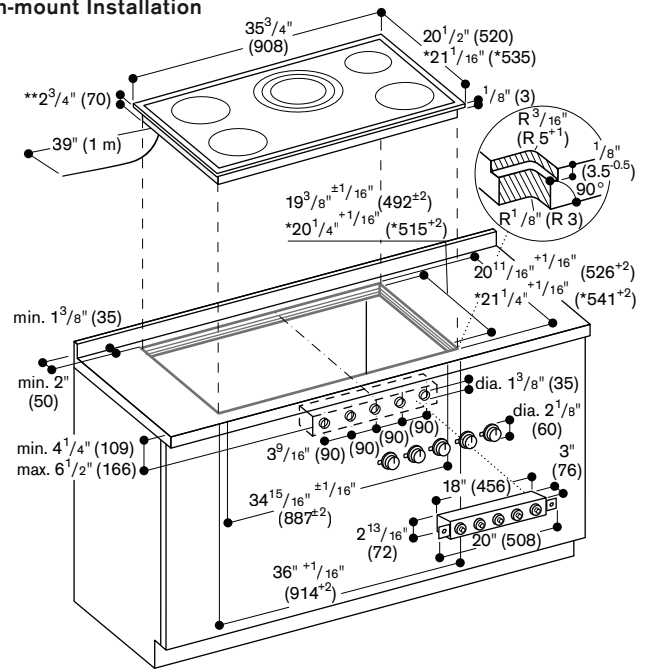
Connecting cable 37" without plug (hardwire required).

Surface-mount Installation



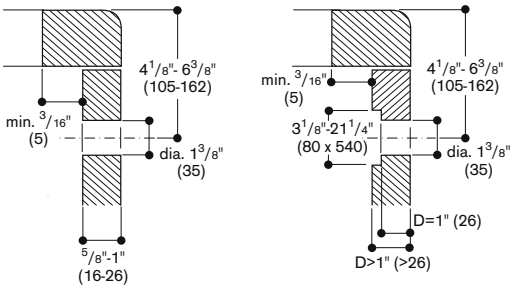
* with adjustment strip. See separate planning notes on page 77.
 ** 3 9/16" (93) in the area of the wire connection (rear, right).

Flush-mount Installation

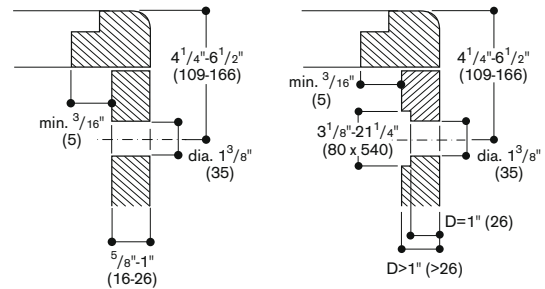


* with adjustment strip. See separate planning notes on page 77.
 ** 3 1/16" (93) in the area of the wire connection (rear, right).

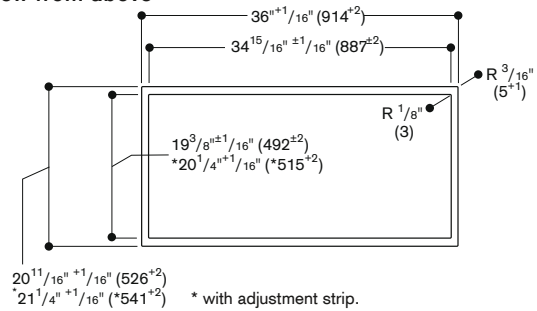
Installation of the control knob; surface-mount installation



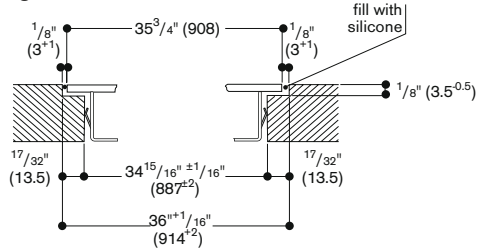
Installation of the control knob; flush-mount installation



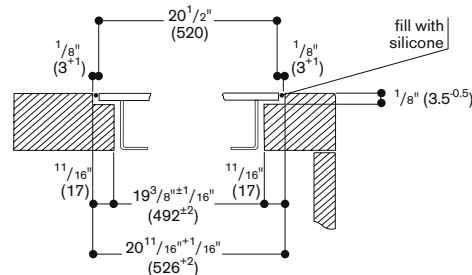
View from above



Longitudinal section



Cross-section



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

Numbers indicated inside parenthesis () = mm



CX 491 610

Stainless steel frame
Width 36" (90 cm)

Installation accessories

In combination of several Vario cooktops, connecting strips must be used.

Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010

Connection strip for **surface-mount installation without appliance cover.**

VA 420 011

Connection strip for **surface-mount installation with appliance cover.**

VA 420 000

Connection strip for **flush installation without appliance cover.**

VA 420 001

Connection strip for **flush installation with appliance cover.**

VA 450 900

36" stainless steel adjustment strip. Necessary accessory in a combination of 15" Vario(s) with at least one cover adjacent to a 36" cooktop. VA 450 strip will compensate the appliance depth.

Optional accessories

GN 232 110

Teppan Yaki plate made of multi-ply material, 13" x 21".

GN 232 230

Teppan Yaki plate made of multi-ply material, 13" x 14".

GP 900 001

Stainless steel 6" frying pan
Non-stick cooking.

GP 900 002

Stainless steel 7" frying pan
Non-stick coating.

GP 900 003

Stainless steel 8" frying pan
Non-stick coating.



product
design
award
2011 ■

Full surface induction cooktop

CX 491

- One large cooking surface.
- Free positioning of cookware.
- Cookware of any shape and size can be used.
- TFT touch display for an intuitive control of all functions.
- Max. power output for large cookware of up to 4,600 W with Power boost function
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones

One unique cooking surface allows for cookware as small as 3" and as large as 13" x 21".

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

Operation

Large 6.5" color graphic TFT touch display with an easy-to-use display concept.

Electronic power control in 17 output levels.

Features

Power boost function.
Individual pot detection.
Timer for each cooking position.
Short-term timer.
Information key with use indicators.
Power management.

Safety

Main switch.
Residual heat indicator.
Child lock.
Display cleaning protection.

Planning notes

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

When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.

In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required. In a combination of several Vario 400 series cooktops a connection strip must be used.

Depending on the type of installation – surface- or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used.

For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.

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

Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. Immersion depth depending on installation situation, 3 3/16" for surface-mount or 3 5/16" for flush-mount. Intermediate shelf is required. Appliance can be snapped into the countertop from above.

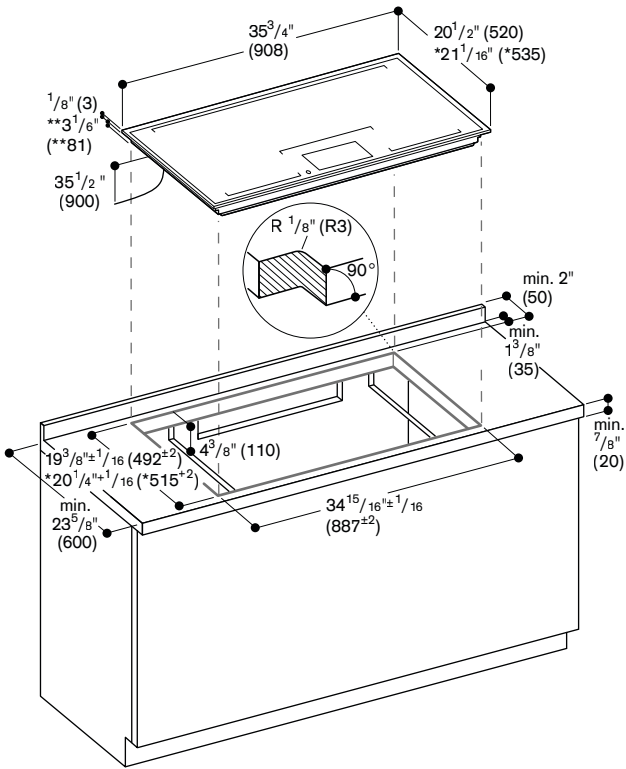
Please read additional planning notes on combinations with Vario 400 series cooktops on pages 72 – 79.

Please read the installation details regarding air ducting on page 115.

Rating

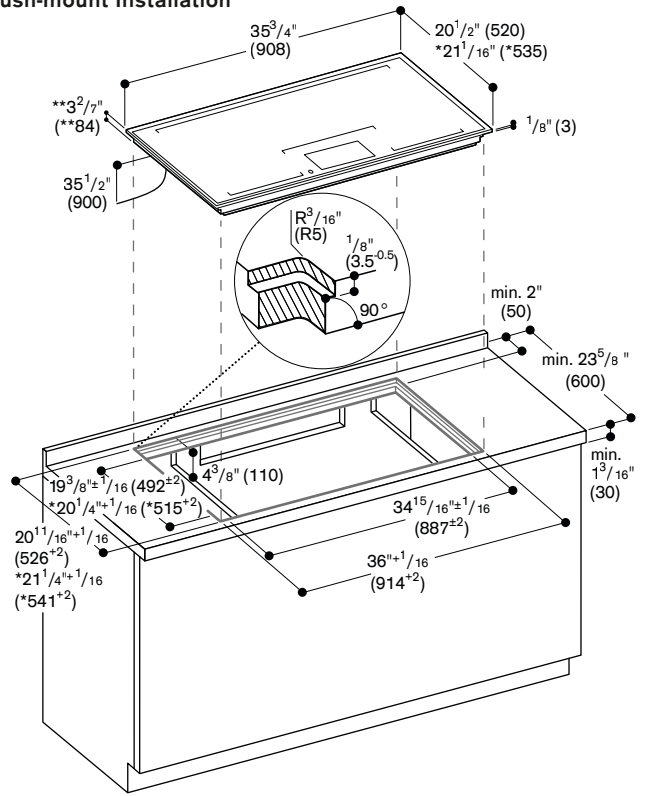
Total rating: 7.2 kW.
Total Amps: 40.
208 / 220-240V / 60Hz
Connecting cable 37" without plug (hardwire required).

Surface-mount Installation



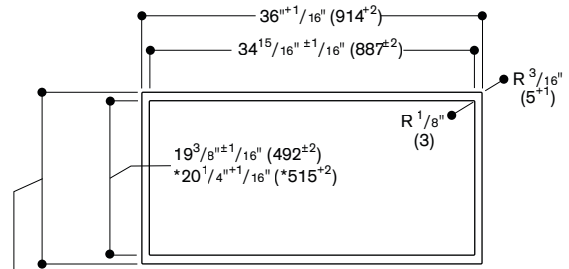
* with adjustment strip. See separate planning notes on page 77.
 ** Recessed depth in the vicinity of the electrical connection box: $4\frac{1}{16}''$ (104).

Flush-mount Installation



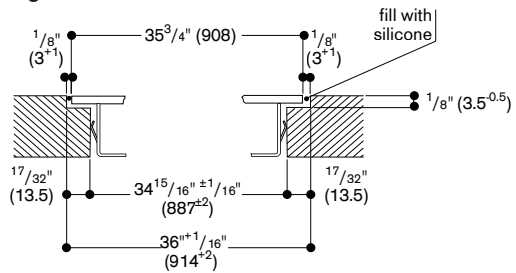
* with adjustment strip. See separate planning notes on page 77.
 ** Recessed depth in the vicinity of the electrical connection box: $4\frac{2}{8}''$ (107).

View from above

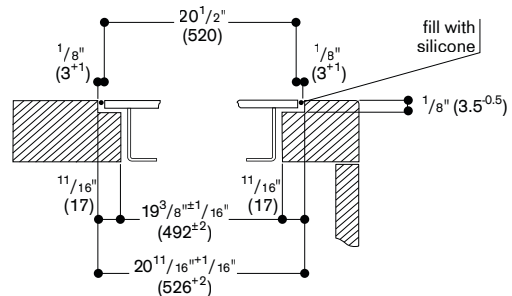


$20\frac{11}{16}'' \pm \frac{1}{16}''$ (526 ± 2)
 $*21\frac{1}{4}'' \pm \frac{1}{16}''$ (*541 ± 2)
 * with adjustment strip

Longitudinal section



Cross-section



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

Numbers indicated
 inside parenthesis () = mm



VI 414 610

Stainless steel frame
Width 15" (38 cm)

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010

Connection strip for **surface-mount installation without appliance cover.**

VA 420 011

Connection strip for **surface-mount installation with appliance cover.**

VA 420 000

Connection strip for **flush installation without appliance cover.**

VA 420 001

Connection strip for **flush installation with appliance cover.**

VA 440 010

Stainless steel cover with mounting strip

VA 450 400

Stainless steel adjustment strip, width 15". Necessary accessory in a combination of 15" Varios with at least one appliance cover to compensate for the appliance depth.

Optional accessories

WP 400 001

Wok pan made of multiple-layer material

With round bottom and handle, $\varnothing 14\frac{3}{16}$ ", height $3\frac{5}{16}$ ".

WZ 400 001

Wok attachment for wok pan only for VI 414 Vario induction wok.

GP 900 002

Stainless steel 7" frying pan
Non-stick coating.

GP 900 003

Stainless steel 8" frying pan
Non-stick coating.

Vario 400 series induction wok

VI 414

- 11" cooking zone with 3,600 W Power boost function
- Ideal for the original round-bottomed wok. Wok ring attachment optional.
- Solid stainless steel control knob
- Precision-crafted $\frac{1}{8}$ -inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones

One $\varnothing 7\frac{1}{16}$ " induction cooking zone (1,800 W with Power boost 2,500 W), which automatically expands to $\varnothing 11$ " (2,800 W, with Power boost 3,600 W).

Operation

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

Electronic control in 12 output levels.

Features

Cooking zone marking.

Power boost function for each cooking zone.

Pan detection (it also automatically switches on the outer cooking zone).

Short-term timer.

Safety

Residual heat indication.

Safety lock.

Planning notes

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the specific location of the control knob positions may vary. When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.

In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.

In a combination of several Vario 400 series cooktops a connection strip must be used.

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used. For flush installation the edge height in the cut-out needs to be at least $\frac{1}{2}$ " and for surface-mount $\frac{3}{8}$ ". Ensure a continuous cut surface of 90°.

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

Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.

If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Built-in control panel can be integrated in the bottom cabinet at drawer level.

Front panel thickness $\frac{5}{8}$ " – 1".

The adjacent drawing "Installation of the control knob" must be observed if the panel is more than 1" thick (there must be a recess at the rear for proper control module installation).

Appliance clicks into place when inserted into the countertop from above.

Please read additional planning notes on pages 72 – 79.

Rating

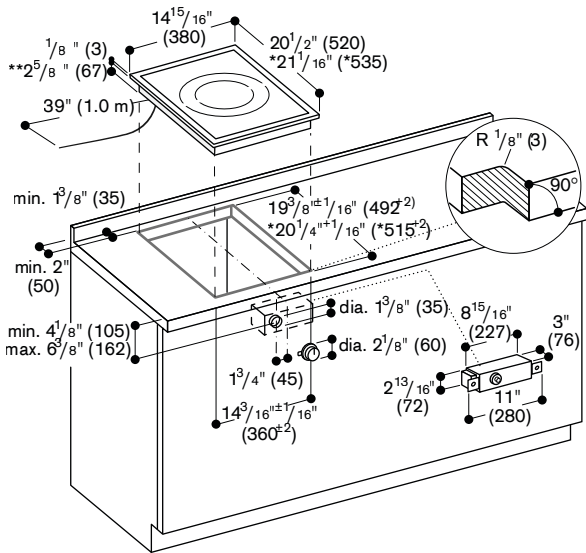
Total rating: 3.6 kW.

Total Amps 16.

208 / 220-240V / 60Hz

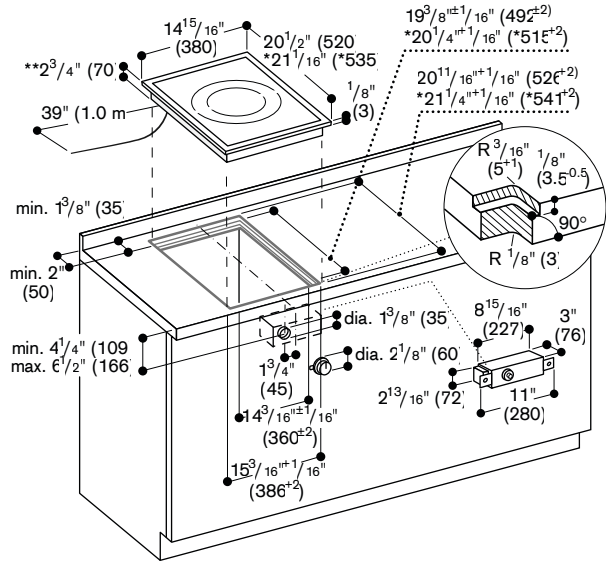
Plan for a 37" connecting cable without plug (hardwire required).

Surface-mount Installation



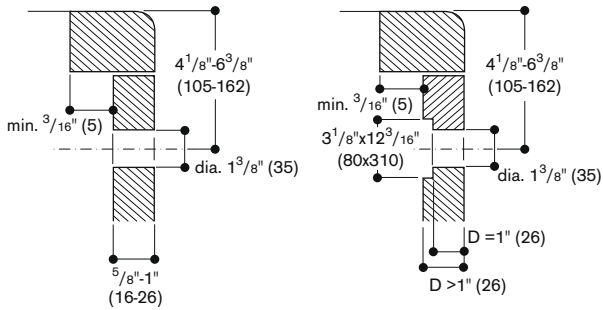
* with adjustment strip. See separate planning notes on page 77.
 ** 3 9/16" (90) in the area of the wire connection (rear, right).

Flush-mount Installation

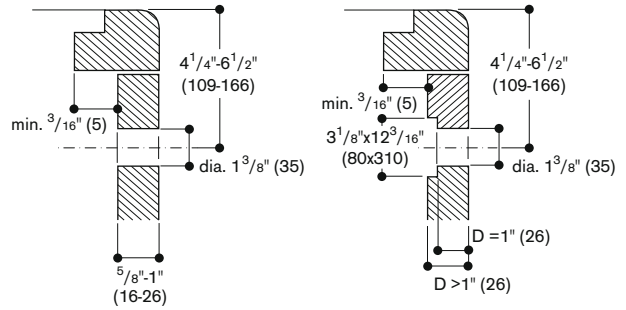


* with adjustment strip. See separate planning notes on page 77.
 ** 3 1/16" (93) in the area of the wire connection (rear, right).

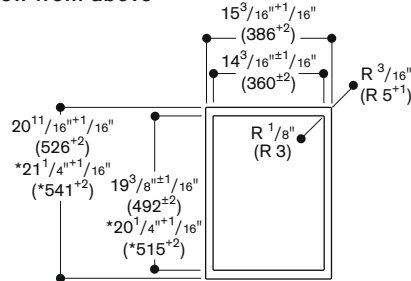
Installation of the control knob; surface-mount installation



Installation of the control knob; flush-mount installation

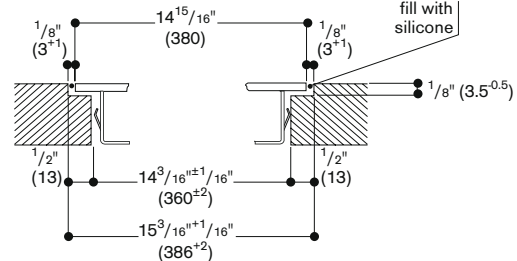


View from above

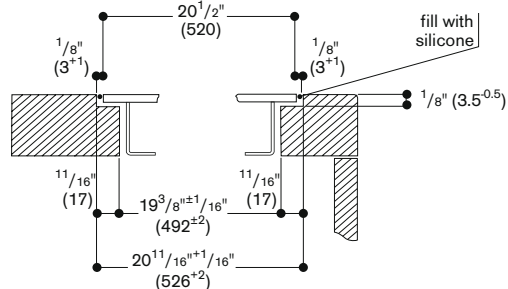


* with appliance cover or adjustment strip (observe the front and rear asymmetrical support, see separate notes "Installation with appliance cover/adjustment strip" on page 77).

Longitudinal section



Cross-section



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

Numbers indicated inside parenthesis () = mm



VI 424 610

Stainless steel frame
Width 15" (38 cm)

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010

Connection strip for surface-mount installation without appliance cover.

VA 420 011

Connection strip for surface-mount installation with appliance cover.

VA 420 000

Connection strip for flush installation without appliance cover.

VA 420 001

Connection strip for flush installation with appliance cover.

VA 440 010

Stainless steel cover with mounting strip

VA 450 400

Stainless steel adjustment strip, width 15". Necessary accessory in a combination of 15" Varios with at least one appliance cover to compensate for the appliance depth.

Optional accessories

GP 900 001

Stainless steel frying pan
Non-stick coating, for ø 6" cooking zone.

GP 900 002

Stainless steel frying pan
Non-stick coating, for ø 7" cooking zone.

GP 900 003

Stainless steel frying pan
Non-stick coating, for ø 8" cooking zone.

Vario 400 series induction cooktop

VI 424

- 2 cooking zones with Power boost function
- Total output 3,600 W
- Solid stainless steel control knobs
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones

One ø 8 1/4" induction cooking zone (2,200 W, 3,300 W with Power boost).

One ø 5 7/8" induction cooking zone (1,400 W, 1,800 W with Power boost).

Operation

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

Electronic control in 12 output levels.

Features

Cooking zone marking.

Power boost function for each cooking zone (only one zone at a time can be operated with booster function)

Pan detection.

Short-term timer.

Safety

Individual residual heat indication.

Safety lock.

Planning notes

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the specific location of the control knob positions may vary.

When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.

In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.

In a combination of several Vario 400 series cooktops a connection strip must be used.

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used. For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.

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

Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.

If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Immersion depth 2 5/8" – 2 3/4" depending on type of installation. Built-in control panel can be integrated in the bottom cabinet at drawer level.

Front panel thickness 5/8" – 1".

The adjacent drawing "Installation of the control knobs" must be observed if the panel is more than 1" thick (there must be a recess at the rear for proper control module installation).

Appliance clicks into place when inserted into the countertop from above.

Please read additional planning notes on pages 72 – 79.

Rating

Total rating: 3.6 kW.

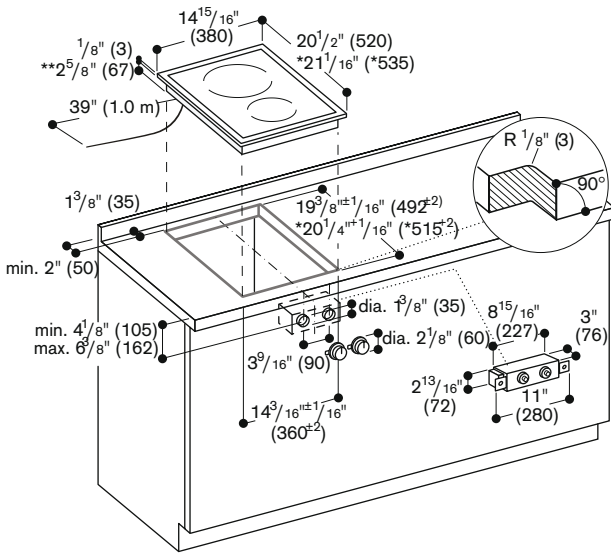
Total Amps: 16.

208 / 220-240V / 60Hz

Total connected load 3.6 kW.

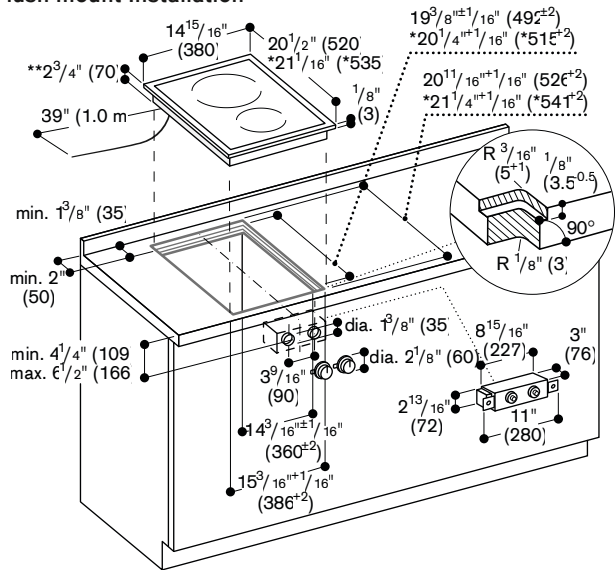
Plan for a 37" connecting cable without plug (hard wire required).

Surface-mount Installation



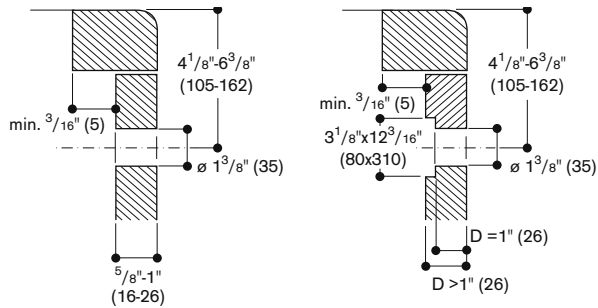
* with appliance cover or adjustment strip. See separate planning notes on page 77.
 ** 3 9/16" (90) in the area of the wire connection (rear, right).

Flush-mount Installation

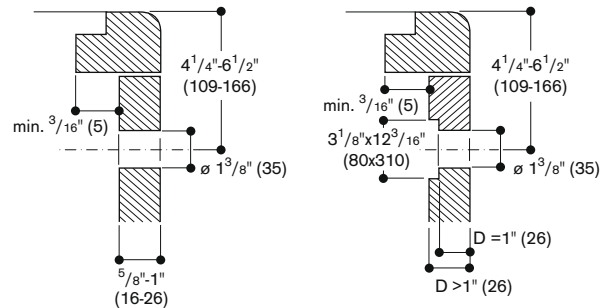


* with appliance cover or adjustment strip. See separate planning notes on page 77.
 ** 3 11/16" (93) in the area of the wire connection (rear, right).

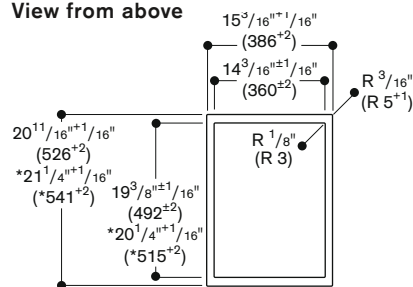
Installation of the control knob; surface-mount installation



Installation of the control knob; flush-mount installation

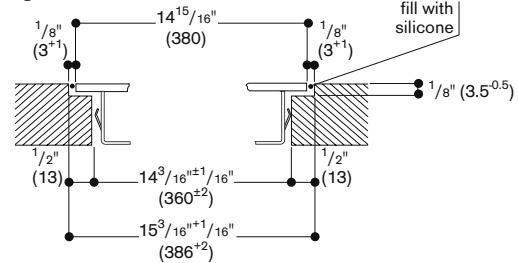


View from above

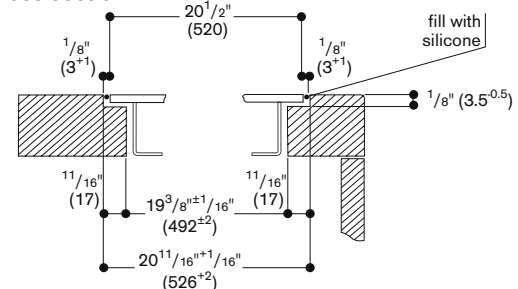


* with appliance cover or adjustment strip (observe front and rear asymmetrical assembly. See separate notes "assembly with appliance cover/adjustment strip" on page 77).

Longitudinal section



Cross-section



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

Numbers indicated inside parenthesis () = mm



VG 491 210CA

Stainless steel
Width 36" (90 cm)
Natural gas

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010

Connection strip for **surface-mount installation without appliance cover.**

VA 420 011

Connection strip for **surface-mount installation with appliance cover.**

VA 420 000

Connection strip for **flush installation without appliance cover.**

VA 420 001

Connection strip for flush installation **with appliance cover.**

VA 450 900

36" stainless steel adjustment strip. Necessary accessory in a combination of 15" Vario(s) with at least one appliance cover to compensate for the appliance depth.

SV 405 001

Shaft extension up to 3 1/8", set of 5 (see adjacent drawing on next page).

SV 405 002

Shaft extensions up to 6 5/16", set of 5 (see adjacent drawing on next page).

SV 405 003

Shaft extensions up to 12 5/8", set of 5 (see adjacent drawing on next page).

SV 405 011

Shaft extensions up to 2 9/16", set of 5 (see adjacent drawing on next page).

SV 405 012

Shaft extensions up to 5 1/2", set of 5 (see adjacent drawing on next page).

Optional accessories

WP 400 001

Wok pan made of multiple-layer material
With round bottom and handle, ø 14 3/16" height 3 15/16".

Vario 400 series gas cooktop

VG 491

- Five multi-ring burners with up to 59,700 BTU
- Electronic flame monitoring (ionization principle) with automatic re-ignition.
- Sturdy stainless steel, solid smooth-surface cast-iron pan supports and large professional front control knobs.
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones

1 three-ring wok burner (300 W – 5,500 W) 1,000 – 18,800 BTU, suitable for pots up to max. ø 12 5/8".

2 two-ring high output burners (175 W – 4,000 W) 700 – 13,500 BTU, suitable for pots up to max. ø 11". 2 two-ring standard burners (175 W – 2,000 W) 700 – 7,000 BTU, suitable for pots up to max. ø 11".

Operation

Control knobs with ring and output marking.
Gas valve with fine control.

Features

Three-part cast-iron pan support with flat, continuous pot surface. Brass burner rings. Equipped for natural gas. For conversion to LP gas, LP kit (part #423414) must be ordered.

Safety

Electronic flame monitoring with automatic re-ignition.
Automatic quick ignition.
Safety lock.

Planning notes

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the specific location of the control knob positions may vary. When using the appliance cover VA 440 for an adjacent Vario 400 series cooktop and adjustment strip VA 450, additional space for cut-out depth needs to be considered. In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.

In a combination of several Vario 400 series cooktops a connection strip must be used. Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used. For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.

The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account. Flush installation is possible in

countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.

If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.

Control knobs to be integrated in the base cabinet at drawer level. Panel thickness 5/8" – 1".

The adjacent drawing "Installation of the control knob" must be observed, if the panel is more than 1" thick. There must be a recess at the rear for proper control module installation.

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.

The rear panel must consist of a non-flammable material. Wall trims must be resistant to heat.

A minimum lateral clearance of at least 12" from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.

Installation in a 36" wide lower cabinet is required.

The combination with VL 414 downdraft is not recommended.

Due to the distance to the center burner sufficient air extraction cannot be guaranteed.

Minimum distance between gas cooktop(s) and ventilation hood must be 30".

Appliance can be snapped into the countertop from above.

Please read additional planning notes on pages 72 – 79.

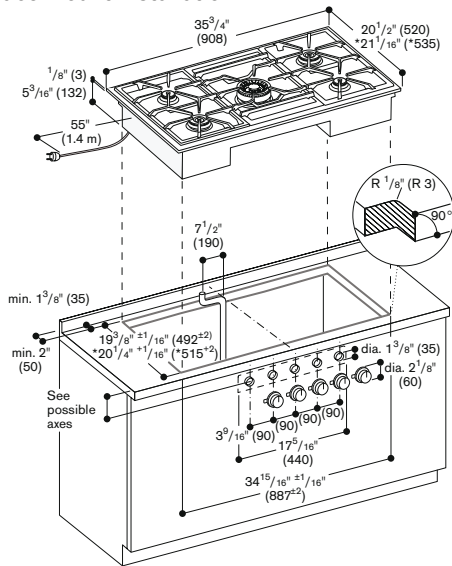
Rating

Total rating: 59,700 BTU (17.5 kW).
Total Amps: 2.

120V / 60Hz

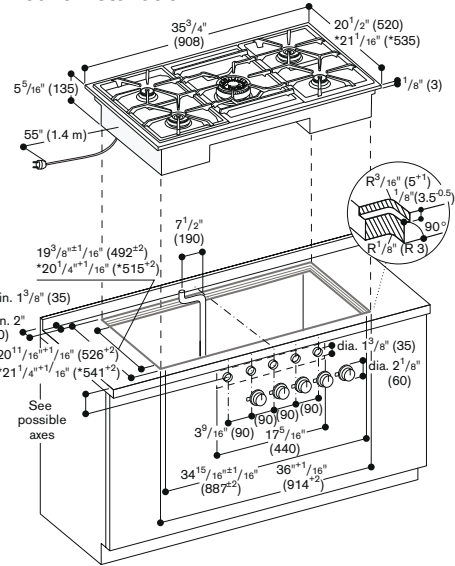
Connecting cable 55" with plug.

Surface-mount Installation



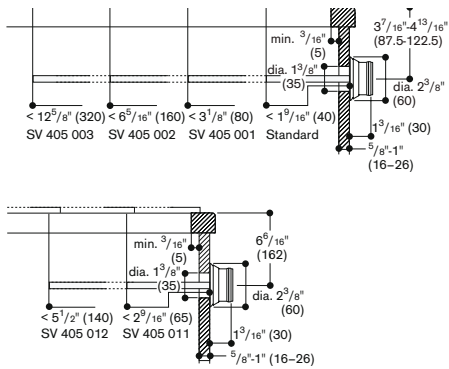
* with adjustment strip. See separate planning notes on page 77.

Flush-mount Installation

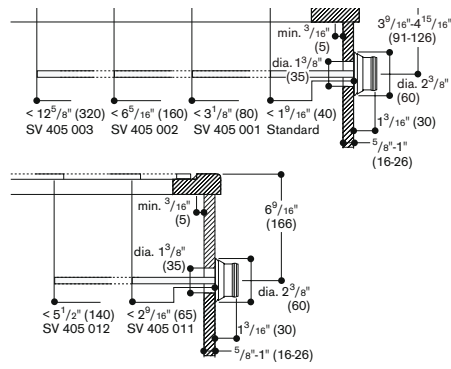


* with adjustment strip. See separate planning notes on page 77.

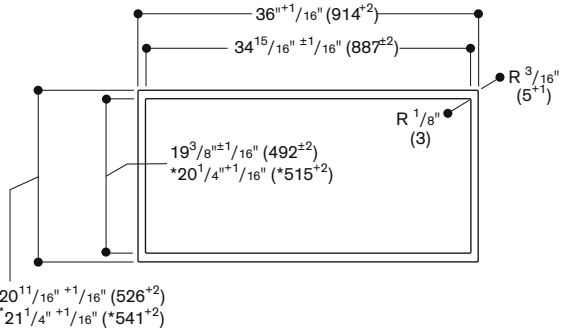
Possible shaft extensions, surface-mount installation



Possible shaft extensions, flush-mount installation



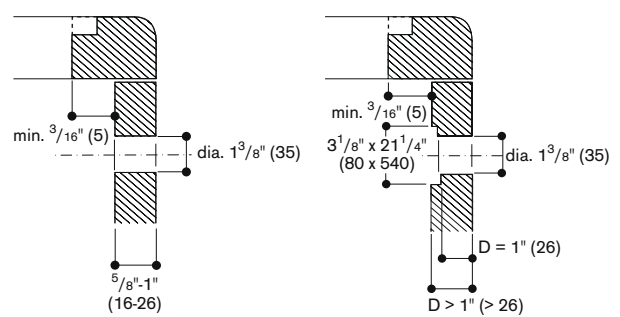
View from above



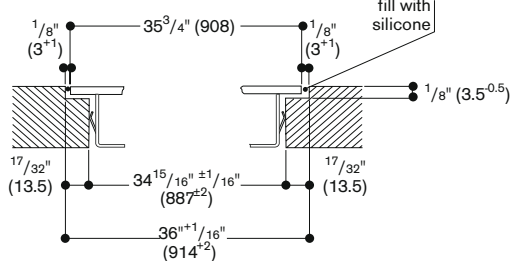
20 11/16" ± 1/16" (526 ± 2)
21 1/4" ± 1/16" (*541 ± 2)

* with adjustment strip

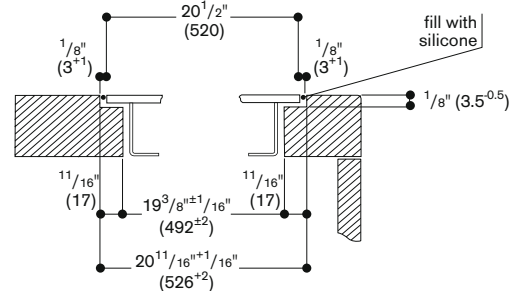
Installation of the control knob



Longitudinal section

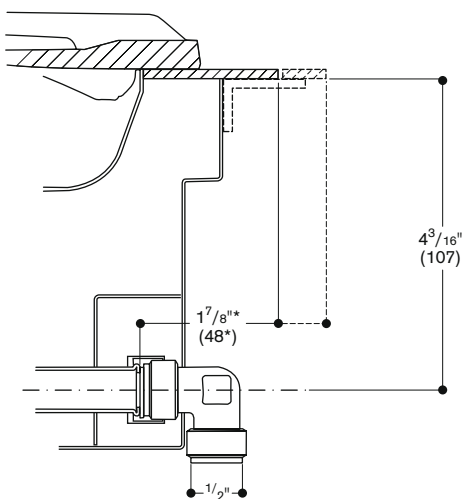


Cross-section



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

Gas connection



* 2 1/2" (63 mm) with adjustment strip.

Numbers indicated inside parenthesis () = mm



VG 414 210CA

Stainless steel
Width 15" (38 cm)
Natural gas.
Wok burner with 18,800 BTU.

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010

Connection strip for **surface-mount installation without appliance cover.**

VA 420 011

Connection strip for **surface-mount installation with appliance cover.**

VA 420 000

Connection strip for **flush installation without appliance cover.**

VA 420 001

Connection strip for **flush installation with appliance cover.**

VA 440 010

Stainless steel cover with mounting strip

VA 450 400

Stainless steel adjustment strip, width 15". Necessary accessory in a combination of 15" Varios with at least one appliance cover to compensate for the appliance depth.

SV 401 090

Shaft extensions up to 5 1/2" (see adjacent drawing on next page).

SV 401 205

Shaft extensions for up to 11 13/16" (see adjacent drawing on next page).

Optional accessories

WP 400 001

Wok pan made of multiple-layer material
With round bottom and handle,
ø 14 3/16" height 3 15/16".

Vario 400 series gas wok

VG 414

- Three-ring burner with 18,800 BTU
- Electronic flame monitoring (ionization principle) with automatic re-ignition.
- Solid stainless steel control knob
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones

1 three-ring wok burner (300 W – 5,500 W), 1,000 – 18,800 BTU, suitable for pots up to max. ø 12 5/8".

Operation

Control knob with ring and output marking.
All-gas valve with fine control.

Features

Cast pan support with flat, continuous pot surface.
Brass burner rings.
Equipped for natural gas. For conversion to LP gas, LP kit (part #427778) must be ordered.

Safety

Electronic flame monitoring with automatic re-ignition.
Automatic quick ignition.
Safety lock.

Planning notes

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the specific location of the control knob positions may vary. When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.

In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.

In a combination of several Vario 400 series cooktops a connection strip must be used. Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used. For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.

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

Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.

If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.

Control knobs to be integrated in the base cabinet at drawer level. Panel thickness 5/8" – 1".

The adjacent drawing "Installation of the control knob" must be observed, if the panel is more than 1" thick. There must be a recess at the rear for proper control module installation.

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

Air intake from above.

No intermediate shelf required.

The rear panel must consist of a non-flammable material. Wall trims must be resistant to heat.

The minimum distance from the side of appliance edge to the wall or furnishing components must be at least 6".

When used with VL 414 downdraft ventilation, the air deflector AA 414 is recommended to ensure maximum performance of the cooktop.

Minimum distance between gas cooktop(s) and ventilation hood must be 30".

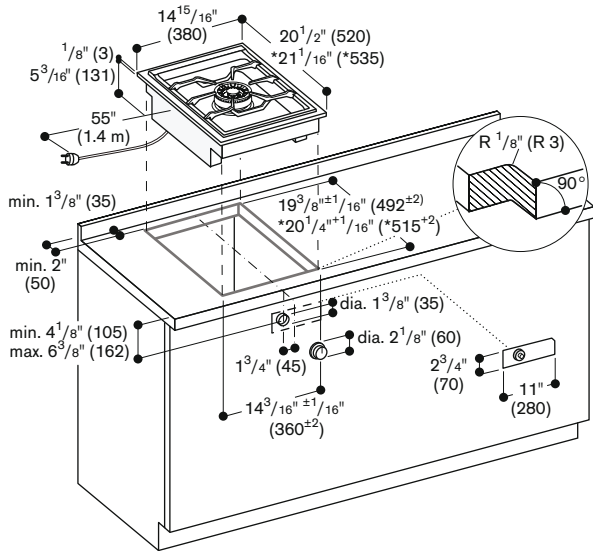
Appliance can be snapped into the countertop from above.

Please read additional planning notes on pages 72 – 79.

Rating

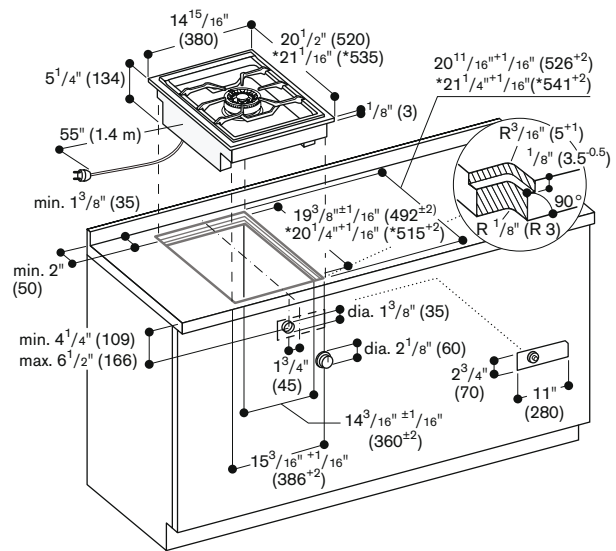
Total rating: 18,800 BTU (5.5 kW).
Total Amps: .2.
120V / 60Hz
Connecting cable 55" with plug.

Surface-mount Installation



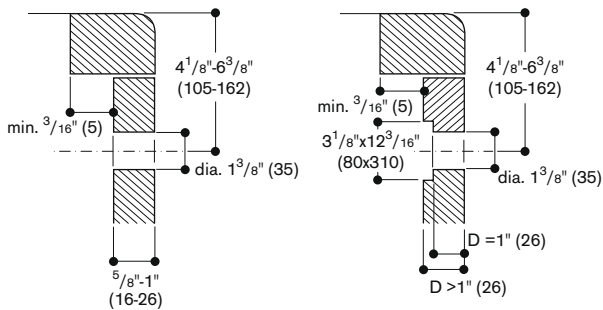
* with appliance cover or adjustment strip. See separate planning notes on page 77.

Flush-mount Installation

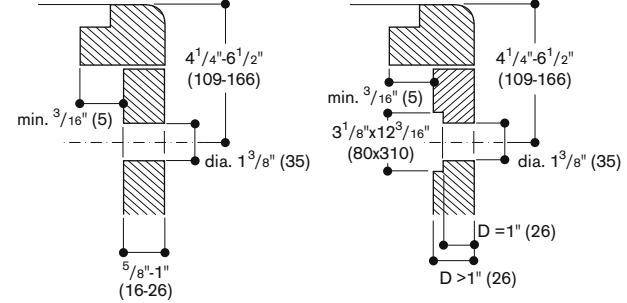


* with appliance cover or adjustment strip. See separate planning notes on page 77.

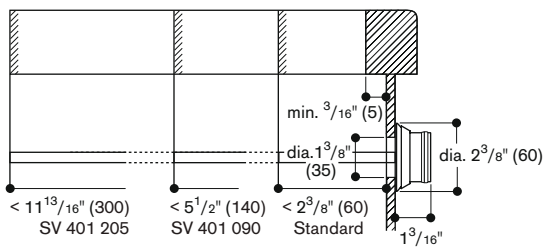
Installation of the control knob; surface-mount installation



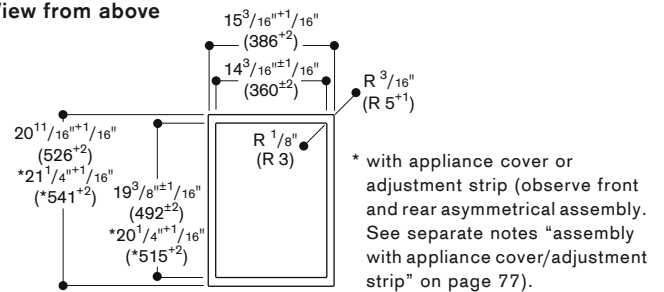
Installation of the control knob; flush-mount installation



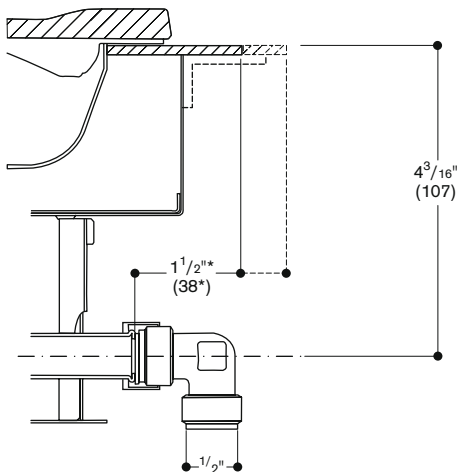
Possible shaft extensions



View from above

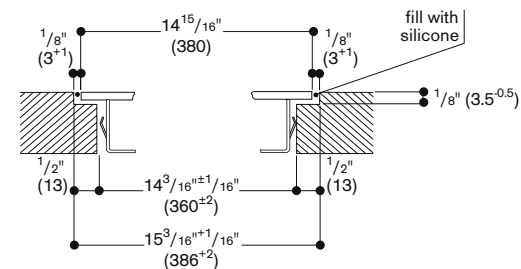


Gas connection

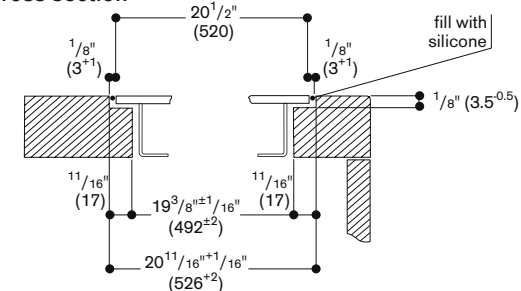


* 2 1/16" (53 mm) with appliance cover or adjustment strip.

Longitudinal section



Cross-section



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

Numbers indicated inside parenthesis () = mm



VG 424 210CA

Stainless steel
Width 15" (38 cm)
Natural gas

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010

Connection strip for **surface-mount installation without appliance cover.**

VA 420 011

Connection strip for **surface-mount installation with appliance cover.**

VA 420 000

Connection strip for **flush installation without appliance cover.**

VA 420 001

Connection strip for **flush installation with appliance cover.**

VA 440 010

Stainless steel cover with mounting strip

VA 450 400

Stainless steel adjustment strip, width 15". Necessary accessory in a combination of 15" Varios with at least one appliance cover to compensate for the appliance depth.

SV 402 090

Shaft extensions for up to 5 1/2", set of two.
Two needed per unit (see drawing on next page).

SV 402 205

Shaft extensions for up to 11 13/16", set of two.
Two needed per unit (see drawing on next page).

Vario 400 series gas cooktop

VG 424

- 2 two-ring burners up to 14,000 BTU. The basis for cooking in a pot or a pan.
- Electronic flame monitoring (ionization principle) with automatic re-ignition.
- Solid stainless steel control knobs
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones

1 two-ring high-output burner (500 – 14,000 BTU), suitable for pots and pans up to a maximum ø 11".

1 two-ring standard-output burners (500 – 6,500 BTU), suitable for pots and pans up to a maximum ø 11".

Operation

Control knobs with ring and output marking.

Gas valve with fine control.

Features

Cast pan support with flat, continuous pot surface.

Brass burner rings.

Equipped for natural gas. For conversion to LP gas, LP kit (part #427778) must be ordered.

Safety

Electronic flame monitoring with automatic re-ignition.

Automatic quick ignition.

Safety lock.

Planning notes

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the specific location of the control knob positions may vary. When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.

In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.

In a combination of several Vario 400 series cooktops a connection strip must be used.

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used. For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.

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

Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.

If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.

Control knobs to be integrated in the base cabinet at drawer level. Panel thickness 5/8" – 1".

The adjacent drawing "Installation of the control knob" must be observed, if the panel is more than 1" thick. There must be a recess at the rear for proper control module installation.

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

Air intake from above.

No intermediate shelf required.

The rear panel must consist of a non-flammable material. Wall trims must be resistant to heat.

The minimum distance from the side of appliance edge to the wall or furnishing components must be at least 6".

When used with VL 414 downdraft ventilation, the air deflector AA 414 is recommended to ensure maximum performance of the cooktop.

Minimum distance between gas cooktop(s) and ventilation hood must be 30".

Appliance can be snapped into the countertop from above.

Please read additional planning notes on pages 72 – 79.

Rating

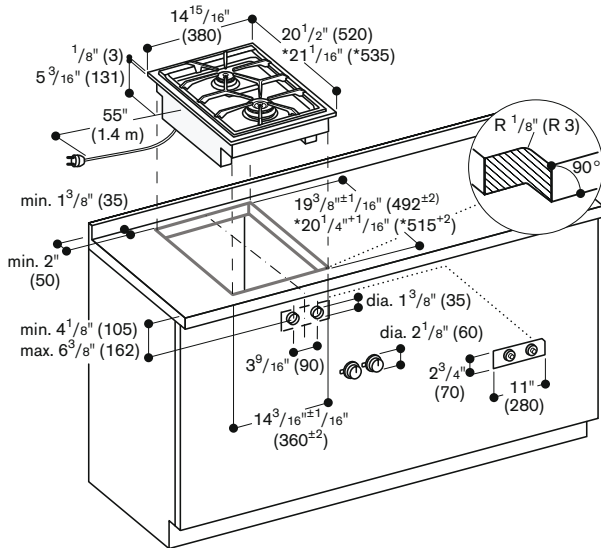
Total rating: 20,500 BTU (6.0 kW).

Total Amps: 2

120V / 60Hz

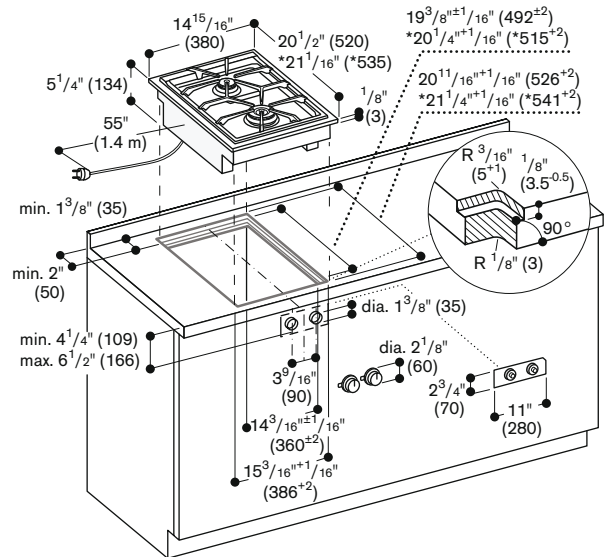
Connecting cable 55" with plug.

Surface-mount Installation



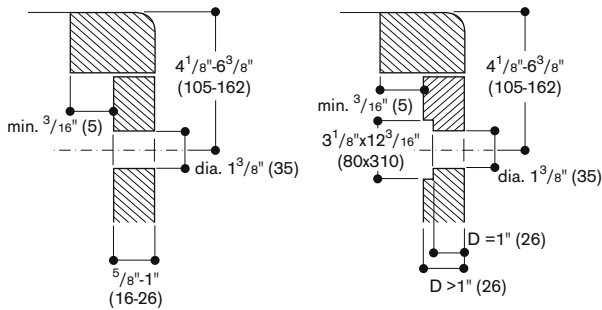
* with appliance cover or adjustment strip. See separate planning notes on page 77.

Flush-mount Installation

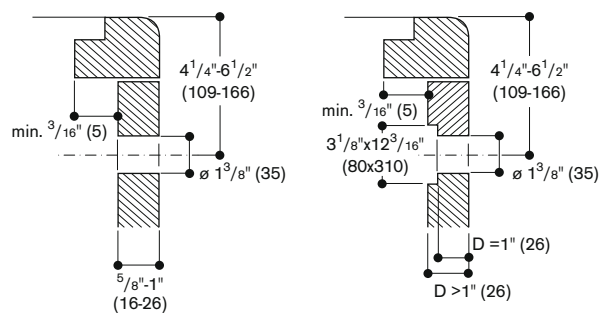


* With appliance cover or adjustment strip. See separate planning notes on page 77.

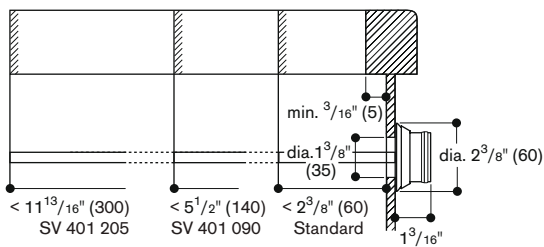
Installation of the control knob; surface-mount installation



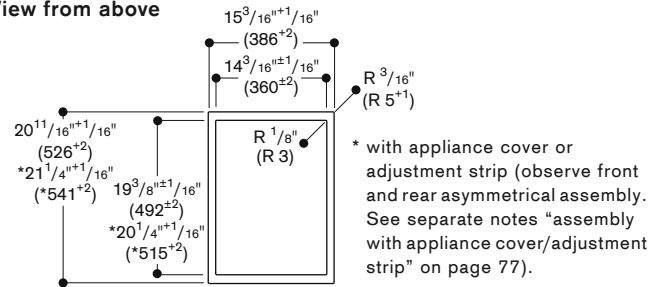
Installation of the control knob; flush-mount installation



Possible shaft extensions

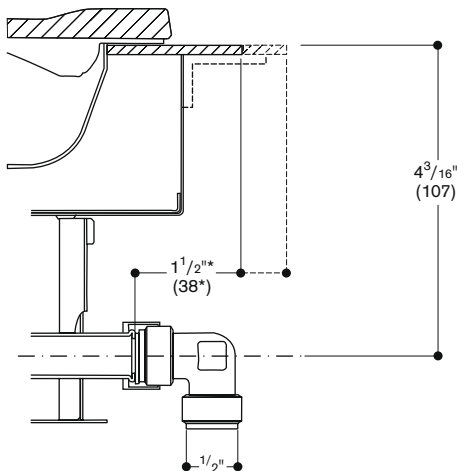


View from above



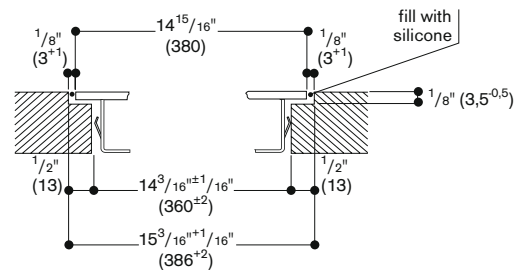
* with appliance cover or adjustment strip (observe front and rear asymmetrical assembly. See separate notes "assembly with appliance cover/adjustment strip" on page 77).

Gas connection

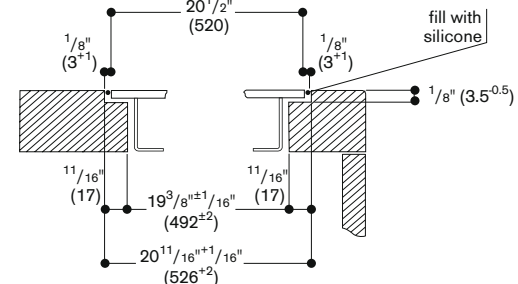


* $2^{1}/16$ " (53 mm) with appliance cover or adjustment strip.

Longitudinal section



Cross-section



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

Numbers indicated inside parenthesis () = mm



VP 414 610

Stainless steel
Width 15" (38 cm)

Included accessory

2 spatulas

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010

Connection strip for **surface-mount installation without appliance cover.**

VA 420 011

Connection strip for **surface-mount installation with appliance cover.**

VA 420 000

Connection strip for **flush installation without appliance cover.**

VA 420 001

Connection strip for **flush installation with appliance cover.**

VA 440 010

Stainless steel cover with mounting strip.

VA 450 400

Stainless steel adjustment strip, width 15". Necessary accessory in a combination of 15" Varios with at least one appliance cover to compensate for the appliance depth.

Vario 400 series teppan yaki**VP 414**

- Hard chrome-plated surface for teppan cooking and use as griddle, grill, searer and warming plate. No pots or pans necessary.
- Exact temperature control up to 480° F.
- Optimum heat distribution
- Solid stainless steel control knobs
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones

Cooking area: W 12 3/16" x D 17 5/16".

Operation

Two control knobs with illuminated ring, cooking position and output marking.

Electronic temperature control from 240°F to 480°F plus warming plate function.

Features

Two 1,500 W independent zones, can be operated together as a complete surface or independently for front or rear operation. Simple to clean surface. Warming stage.

Safety

Safety lock.

Planning notes

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the specific location of the control knob positions may vary. When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.

In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.

In a combination of several Vario 400 series cooktops a connection strip must be used.

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used.

For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.

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

Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.

If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.

Built-in control panel can be integrated in the bottom cabinet at drawer level.

Front panel thickness 5/8" – 1".

The adjacent drawing "Installation of the control knobs" must be observed if the panel is more than 1" thick (there must be a recess at the rear for proper control module installation).

Above countertop minimum clearance of 21" from adjacent heat-sensitive cabinets or contact surfaces must be observed or thermal insulation must be installed.

Appliance can be snapped into the countertop from above.

Please read additional planning notes on pages 72 – 79.

Rating

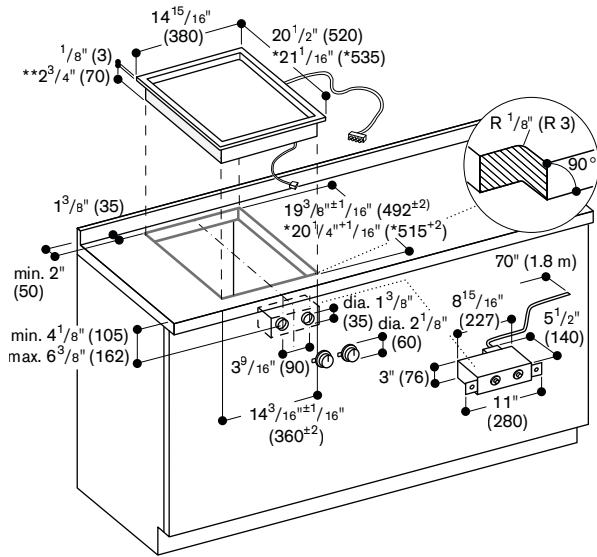
Total rating: 3.0 kW

Total Amps: 13

208 / 220-240V / 60Hz

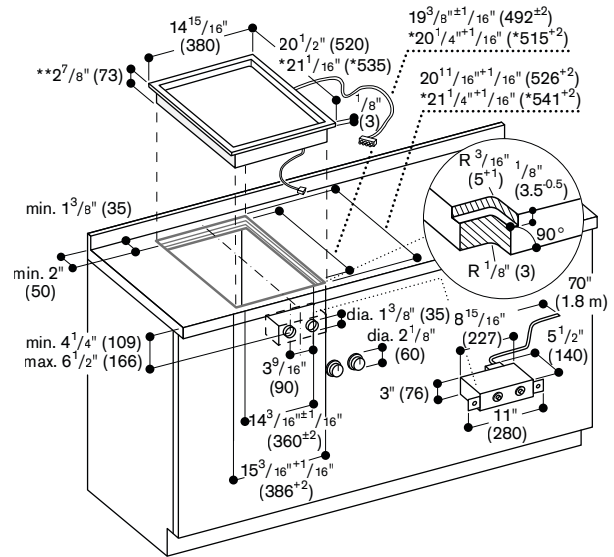
Plan for a 55" connecting cable 55" without plug (hardwire required).

Surface-mount Installation



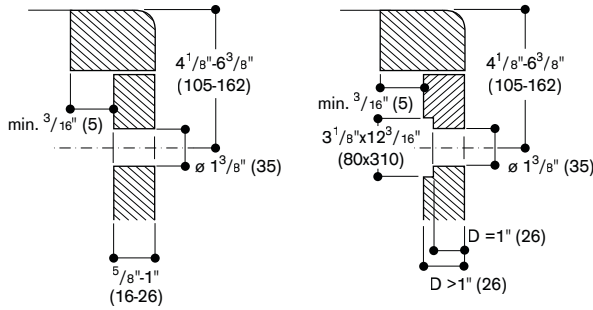
* With appliance cover or adjustment strip. See separate planning notes on page 77.
 ** 3 5/8" (85) in the area of the cable clip (right, center).

Flush-mount Installation

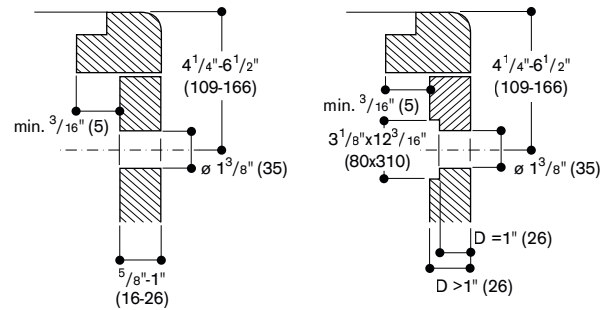


* With appliance cover or adjustment strip. See separate planning notes on page 77.
 ** 3 1/2" (88) in the area of the cable clip (right, center).

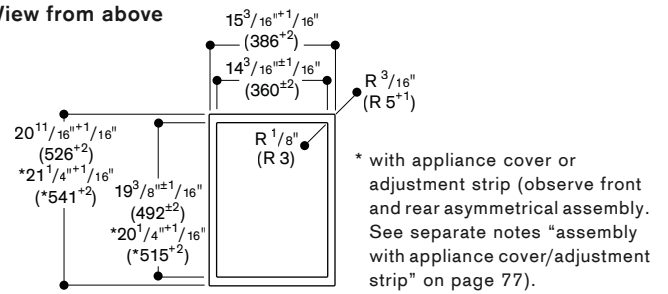
Installation of the control knob; surface-mount installation



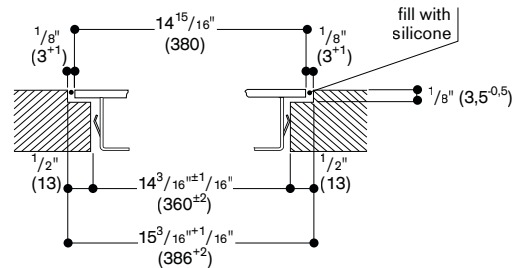
Installation of the control knob; flush-mount installation



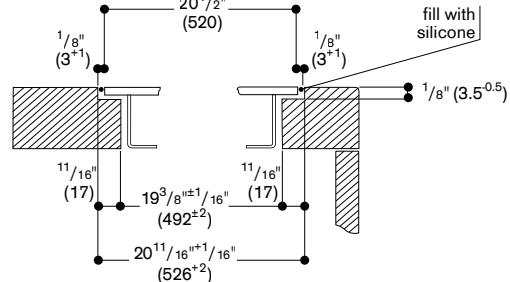
View from above



Longitudinal section



Cross-section



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

Numbers indicated inside parenthesis () = mm



VR 414 610
Stainless steel
Width 15" (38 cm)

Included accessories

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

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010

Connection strip for **surface-mount installation without appliance cover.**

VA 420 011

Connection strip for **surface-mount installation with appliance cover.**

VA 420 000

Connection strip for **flush installation without appliance cover.**

VA 420 001

Connection strip for **flush installation with appliance cover.**

VA 440 010

Stainless steel cover with mounting strip.

VA 450 400

Stainless steel adjustment strip, width 15". Necessary accessory in a combination of 15" Varios with at least one appliance cover to compensate for the appliance depth.

Optional accessories

LV 030 000

Lava stones for refilling.

VA 461 000

Cast-iron griddle, enameled, half size

For Vario electric grill 400 series. For simultaneous searing and grilling on two separate surfaces.

VA 461 001

Cast-iron griddle, enameled, full size
For Vario electric grill 400 series. For searing large quantities on one surface.

Vario 400 series electric grill

VR 414

- 2 zones, independently controlled
- Half size cast-iron griddle included for simultaneous searing and grilling on two separate surfaces
- Open cast-iron grill, lava stones
- Solid stainless steel control knobs
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Operation

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

Electronic control in 12 output levels.

Features

Cooktop, lavastone container and grease drip tray are made from stainless steel.

2 independently controlled heating elements (1,500 W), front and rear. Two-part cast-iron grill.

Safety

Safety lock.

Planning notes

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the specific location of the control knob positions may vary. When using the appliance cover

VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.

In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.

In a combination of several Vario 400 series cooktops a connection strip must be used. Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used.

For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.

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

Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.

If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.

Built-in control panel can be integrated in the bottom cabinet at drawer level.

Front panel thickness 5/8" – 1". The adjacent drawing "Installation of the control knobs" must be observed if the panel is more than 1" thick (there must be a recess at the rear for proper control module installation).

Above the countertop minimum clearance of 21" from adjacent heat-sensitive cabinets or contact 1" surfaces must be observed or thermal insulation must be installed. Appliance can be snapped into the countertop from above.

Please read additional planning notes on pages 72 – 79.

Rating

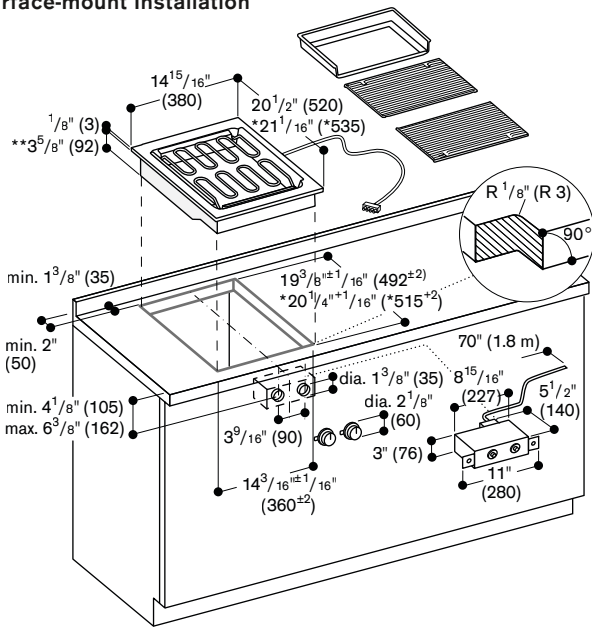
Total rating: 3.0 kW.

Total Amps: 15.

208 / 220-240V / 60 Hz

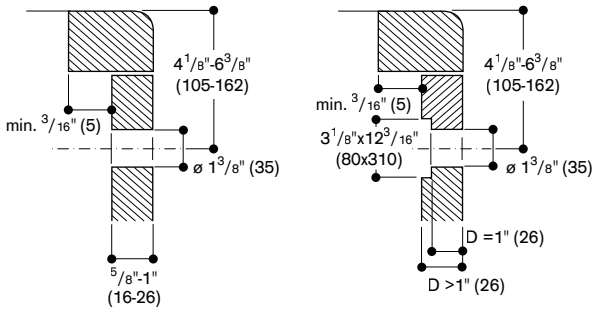
Plan for a 70" connecting cable without plug (hardwire required).

Surface-mount Installation

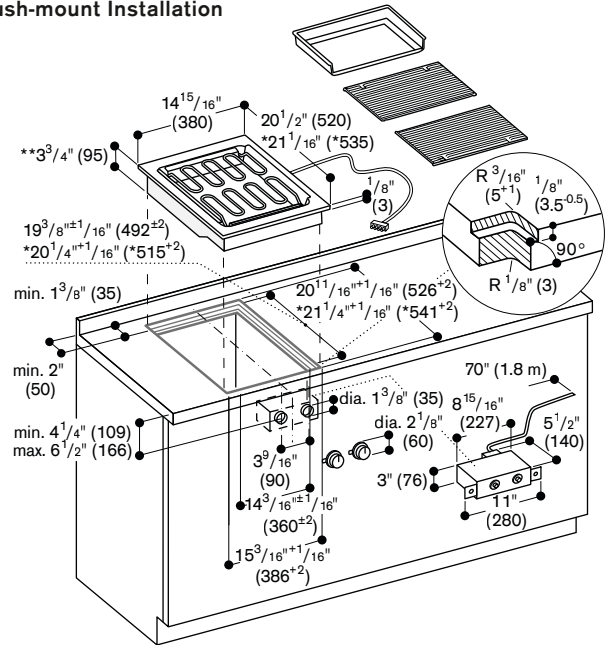


* With appliance cover or adjustment strip. See separate planning notes on page 77.
** 4 1/8" (105) in the area of the cable clip (right, center).

Installation of the control knob; surface-mount installation

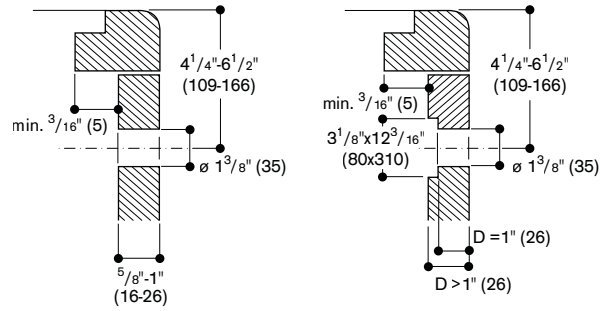


Flush-mount Installation

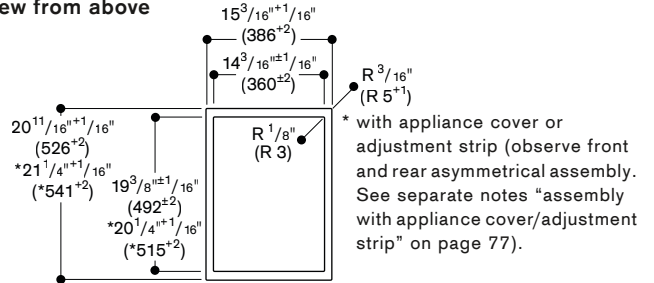


* With appliance cover or adjustment strip. See separate planning notes on page 77.
** 4 1/4" (108) in the area of the cable clip (right, center).

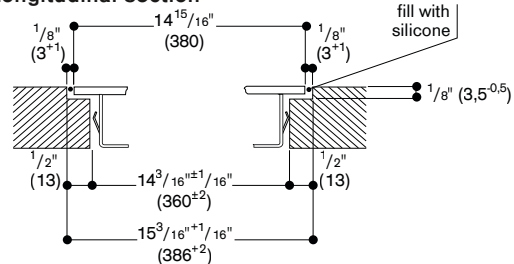
Installation of the control knob; flush-mount installation



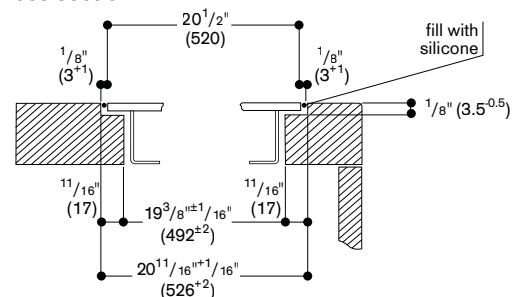
View from above



Longitudinal section



Cross-section



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

Numbers indicated inside parenthesis () = mm



VK 414 610

Stainless steel
Width 15" (38 cm)

Included accessories

1 perforated cooking insert
1 unperforated cooking insert
1 glass lid
1 handle for inserts
1 residue strainer
1 water drain valve

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010

Connection strip for **surface-mount** installation **without** appliance cover.

VA 420 011

Connection strip for **surface-mount** installation **with** appliance cover.

VA 420 000

Connection strip for **flush** installation **without** appliance cover.

VA 420 001

Connection strip for **flush** installation **with** appliance cover.

VA 440 010

Stainless steel cover with mounting strip

VA 450 400

Stainless steel adjustment strip, width 15". Necessary accessory in a combination of 15" Varios with at least one appliance cover to compensate for the appliance depth.

AG 060 000

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

Optional accessories

FK 023 000

Pasta basket.

GE 020 010

Unperforated cooking insert.

GE 020 020

Perforated cooking insert.

Vario 400 series in-counter steamer

VK 414

- Steaming in cooktop size
- Electronic water temperature control from 100°F to 200°F, in 5°F increments.
- Cooking on two levels, without flavor transfer
- Solid stainless steel control knobs
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones

Water capacity 1 – 6.4 quarts (1 – 6 liters).

Operation

Two control knobs with illuminated ring, temperature marking and water drain.

Electronic water temperature control from 100°F to 200°F, in 5° increments.

Features

Steam cooking level with electronic steam control for pressureless cooking.

Automatic boiling point detection.

Motor-driven 1/2" water drain valve.

Safety

Safety lock.

Planning notes

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the specific location of the control knob positions may vary. When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.

In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.

In a combination of several Vario 400 series cooktops a connection strip must be used.

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used. For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.

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

Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.

If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.

Built-in control panel can be integrated in the bottom cabinet at drawer level.

Front panel thickness 5/8" – 1".

The adjacent drawing "Installation of the control knobs" must be observed if the panel is more than 1" thick (there must be a recess at the rear for proper control module installation).

Seal the worktop cutout.

VK 414 and VF 414 must not be installed directly next to each other. The minimum distance from the appliance edge to the wall or furnishing components must be at least 2".

A ventilation hood must be installed when an upper cabinet is installed above the electric in-counter steamer. If a cover is used, the glass lid must be removed when closing it.

Appliance can be snapped into the countertop from above.

Please read additional planning notes on pages 72 – 79.

Rating

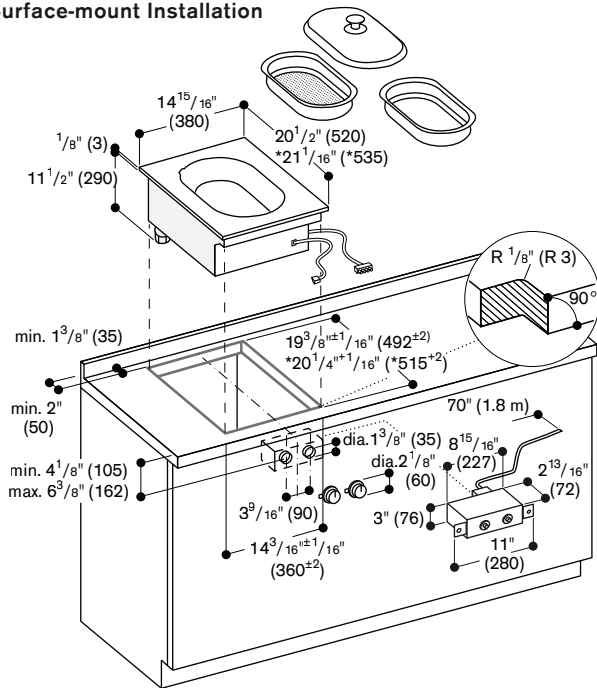
Total rating: 2.2 kW.

Total Amps: 10.

208 / 220-240V / 60 Hz

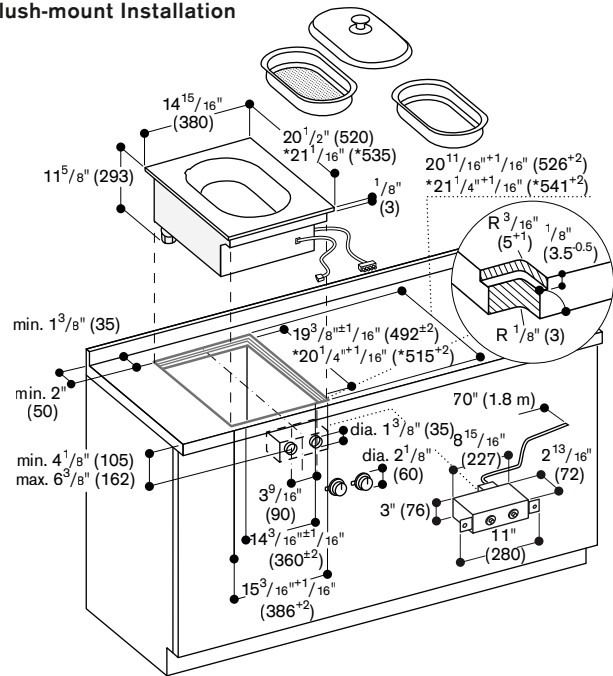
Plan for a 70" connecting cable without plug (hardwire required).

Surface-mount Installation



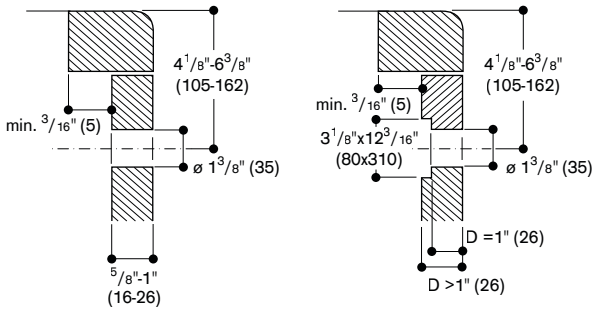
* With appliance cover or adjustment strip. See separate planning notes on page 77.

Flush-mount Installation

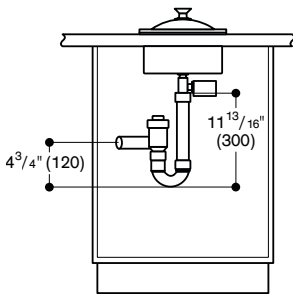
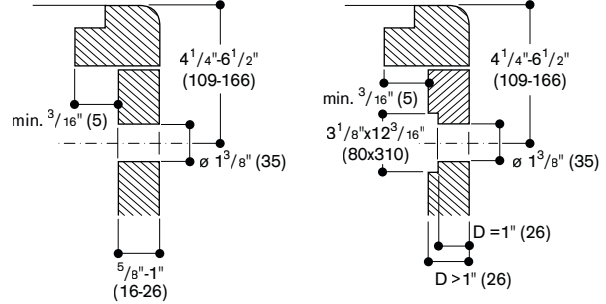


* With appliance cover or adjustment strip. See separate planning notes on page 77.

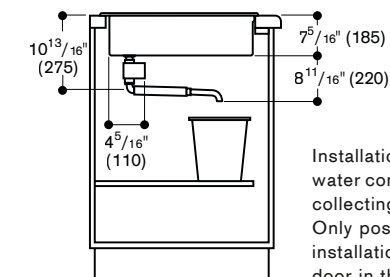
Installation of the control knob; surface-mount installation



Installation of the control knob; flush-mount installation

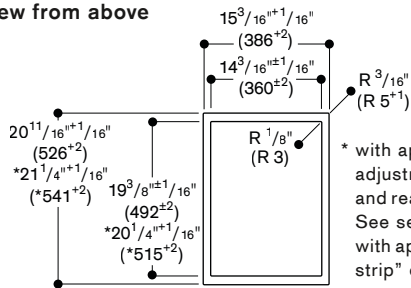


Installation possible with a direct water connection by a plumbing professional. Drainage connection in the base cabinet: For a fixed connection without free fall tube, it is necessary to install a non-return valve.



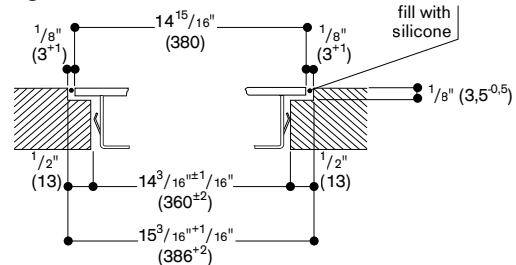
Installation possible without a direct water connection. Drainage into a water-collecting receptacle (e.g. bucket). Only possible with AG 600 000 drain installation set. Access to drain via a door in the base cabinet is required.

View from above

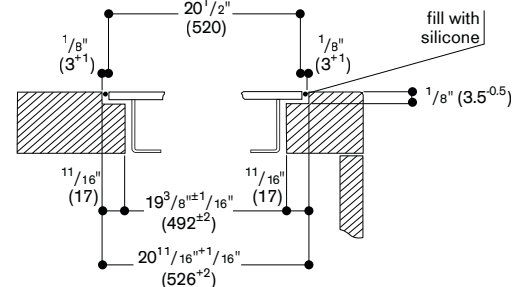


* with appliance cover or adjustment strip (observe front and rear asymmetrical assembly. See separate notes "assembly with appliance cover/adjustment strip" on page 77).

Longitudinal section



Cross-section



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

Numbers indicated inside parenthesis () = mm



VF 414 610

Stainless steel
Width 15" (38 cm)

Included accessories

1 deep frying basket
1 stainless steel cover with hook
for frying basket

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010

Connection strip for **surface-mount installation without appliance cover.**

VA 420 011

Connection strip for **surface-mount installation with appliance cover.**

VA 420 000

Connection strip for **flush installation without appliance cover.**

VA 420 001

Connection strip for **flush installation with appliance cover.**

VA 440 010

Stainless steel cover with mounting strip

VA 450 400

Stainless steel adjustment strip, width 15". Necessary accessory in a combination of 15" Varios with at least one appliance cover to compensate for the appliance depth.

Optional accessories

Part# 743976

Additional deep frying basket.

Vario 400 series electric deep fryer VF 414

- Three-zone frying basin, without flavor transfer
- Exact temperature setting, no drop in output
- Integrated frying basket suspension
- Solid stainless steel control knobs
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones

Three-zone basin.
Oil quantity: 3.7 quarts (3.5 liters).

Operation

Two control knobs with illuminated ring, temperature marking and oil/fat selection.
Electronic temperature control between 275°F and 380°F, in 5°F increments.

Features

Cleaning stage.
Gentle fat melting stage.
Frying zone.
Expansion zone.
Cold oil zone.
Swivel-outheating element(3,000W).

Safety

Oil drain valve with child lock.
Safety lock.

Planning notes

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the specific location of the control knob positions may vary. When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.

In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.

In a combination of several Vario 400 series cooktops a connection strip must be used.

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used. For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.

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

Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.

If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.

Plan a door in the base cabinet for operation of the oil drain-valve. Built-in control panel can be integrated in the bottom cabinet at drawer level.

Front panel thickness 5/8" – 1".

The adjacent drawing "Installation of the control knobs" must be observed if the panel is more than 1" thick (there must be a recess at the rear for proper control module installation).

VF 414 and VK 414 must not be installed directly next to each other. A minimum clearance of at least 1 3/16" from the appliance edge to the wall or to adjacent cabinets must be observed.

Appliance can be snapped into the countertop from above.

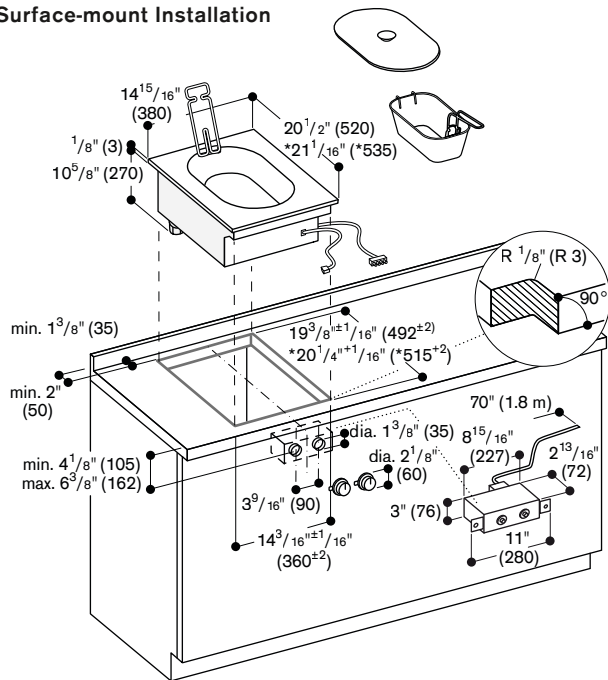
Plan a door in the base cabinet for operation of the oil drain-valve.

Please read additional planning notes on pages 72 – 79.

Rating

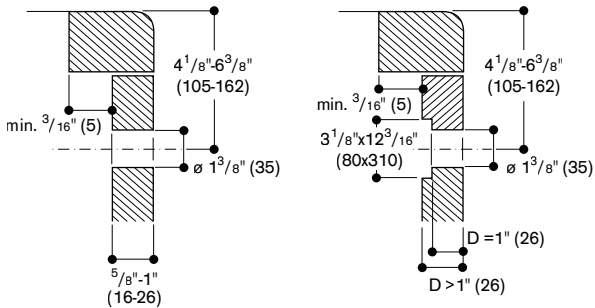
Total rating: 3.0 kW
Total Amps: 13
208 /220-240V / 60 Hz
Plan for a 70" connecting cable without plug (hardwire required).

Surface-mount Installation

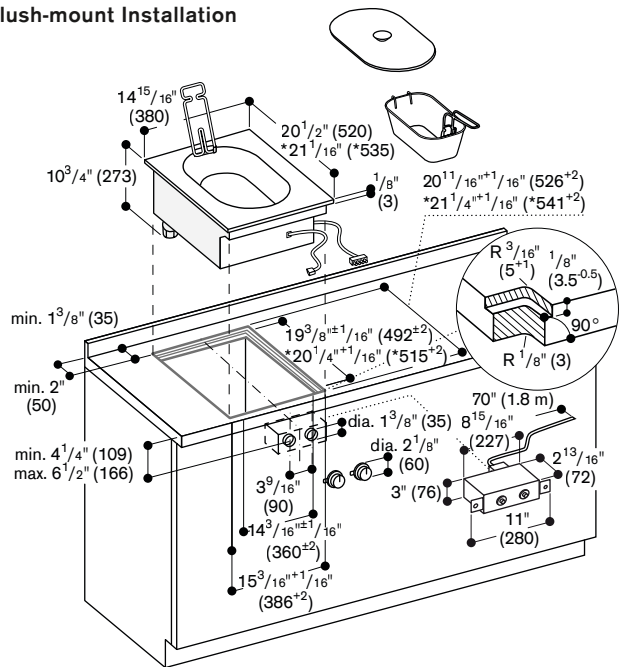


* With appliance cover or adjustment strip. See separate planning notes on page 77.

Installation of the control knob; surface-mount installation

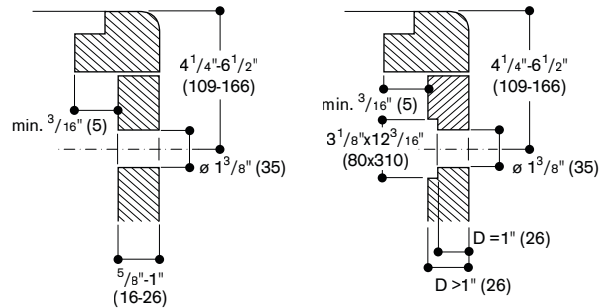


Flush-mount Installation

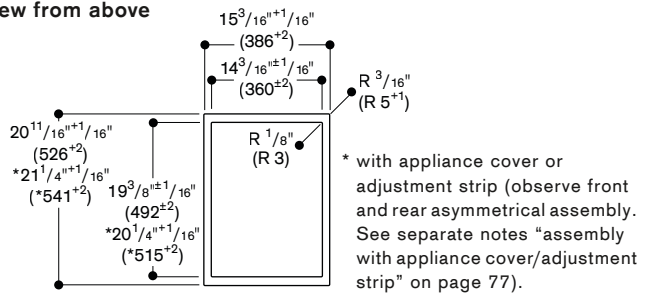


* With appliance cover or adjustment strip. See separate planning notes on page 77.

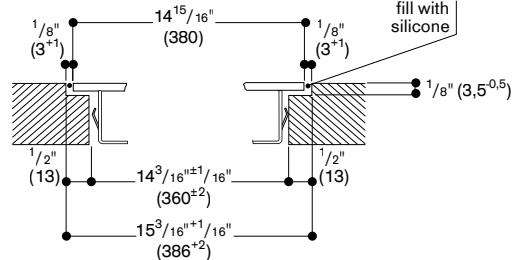
Installation of the control knob; flush-mount installation



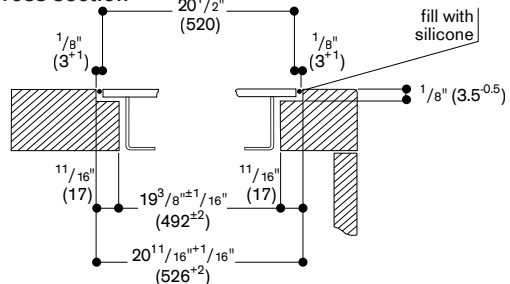
View from above



Longitudinal section



Cross-section



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

Numbers indicated inside parenthesis () = mm



VL 414 110

Stainless steel
Ventilation unit
Comes without blower and AA 490 control knob. (order separately)

Required installation accessories AA 490 710

Vario control knob for use with Vario 400 series downdraft ventilation. Stainless steel
For operation with one of the following blowers: AR 400 inline / AR 401 remote blower or AR 413 recirculation blower. Up to **four** VL 414 ventilation units can be used with one control knob and **one** blower (AR 400 inline blower). For more details on the actual control knob, see page 68.

AD 724 040

Transition to 5" round. Required to connect duct to bottom of VL 414 downdraft or when connecting duct to right / left side of VL 414 downdraft (see adjacent drawing).

AD 724 041

Rectangular adapter piece. Must order AD 724 040 transition to 5" round to vent downwards / left or right and AD 724 041 when venting to left or right side of VL 414 downdraft. No duct connection pieces are included.

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010

Connection strip for **surface-mount installation without appliance cover**.

VA 420 011

Connection strip for **surface-mount installation with appliance cover**.

VA 420 000

Connection strip for **flush installation without appliance cover**.

VA 420 001

Connection strip for **flush installation with appliance cover**.

VA 450 110

Stainless steel adjustment strip, width 4 5/16". Necessary accessory in a combination of Vario cooktops with at least one appliance cover adjacent to VL 414 downdraft.

AS 070 000

Connection piece as extension required for installation with VK 414 steamer or VF 414 fryer.

Optional accessories

AA 414 010

Air deflector for combination with gas cooktops.

Vario 400 series downdraft ventilation VL 414

- Highly efficient ventilation system at cooktop level.
- Up to 4 ventilation units can be connected to a single AR 400 inline blower, operated by one AA 490 control knob.
- Flexible power distribution, precise extraction of cooking vapors.
- Precision crafting of 1/8-inch stainless steel.
- For surface-mount installation with a visible edge or for flush installation.
- Can be perfectly combined with other Vario 400 series products
- Minimal planning and easy installation for air recirculation.

Output

Maximum air output in combination with AR inline blower / remote blower or recirculation blower. For CFM information, refer to blower overview on page 155. Noise level depends on the built-in situation.

Features

Ventilation channels manually rotate to open air channel. Closing element made of stainless steel, dishwasher-safe. Metal grease filter with grease drip tray, dishwasher-safe. Sensor-controlled operation of the AR blower if at least one VL 414 downdraft unit is open.

Planning notes

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the specific location of the control knob positions may vary. When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered. In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.

In a combination of several Vario 400 series cooktops, connection strips must be used.

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used. For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.

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

Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.

Please read additional planning notes on pages 72 – 79.

If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.

Air extraction operation in combination with remote AR 400/401 remote / inline blowers or recirculation mode with AR 413. Please refer to page 144 for recommended downdraft ventilation configurations of blower units and needed ducting elements. Maximum cooktop width between two VL downdraft units is 24". If used next to gas cooktops, the air deflector AA 414 is recommended to ensure maximum performance of the cooktop.

No duct connection pieces are included, they must be ordered separately. Either AD 724 040 transition to 5" round duct to connect to bottom / left / right side of VL and AD 724 041 transition if connecting duct to left or right side of VL downdraft.

When connecting 2 VL downdrafts, 2x 5" round ducts are required to connect to one of the AR blowers. Note: when connecting 2x VL downdrafts with AR 401 740 remote blower, a Y-adaptor is required (can be purchased at local hardware store).

When connecting 3 or 4x VL downdrafts, only AR 400 740 inline blower can be used.

Please ensure when installing the exhaust air ducting that no sharp bendings are caused and that the cross-section of the ducting is not constricted in any way. This can have an impact on the blower performance.

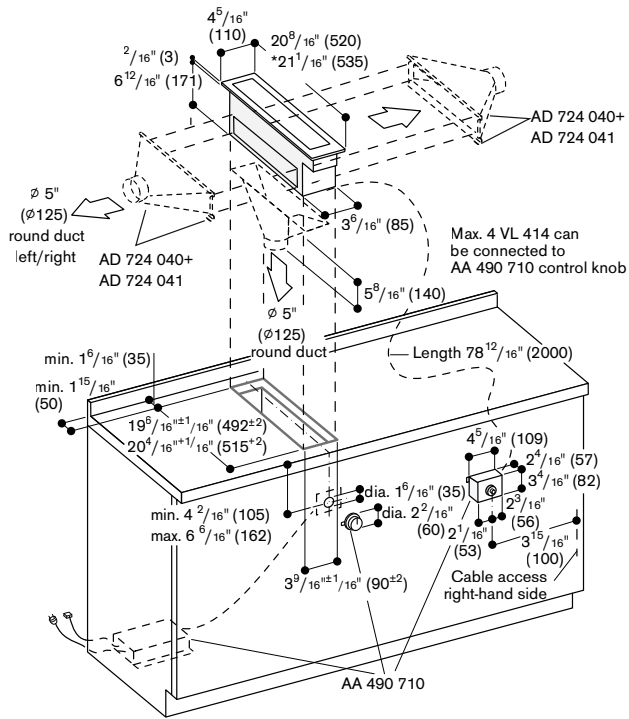
Appliance can be snapped into the countertop from above. Additional fixing by clamps that are accessible from the top, clamping range from 1 3/16" to 1 15/16".

Rating

60 Hz

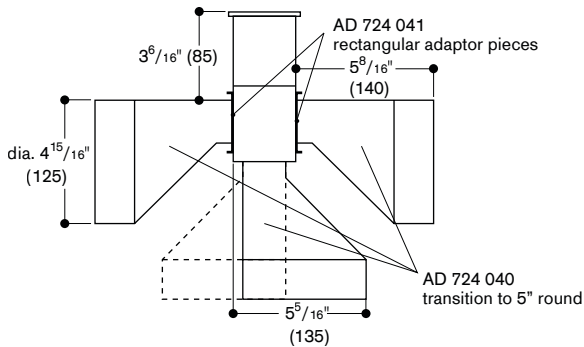
Plan for a 6.6' connection cable between VL 414 downdraft and AA 490 control knob.

Surface-mount Installation

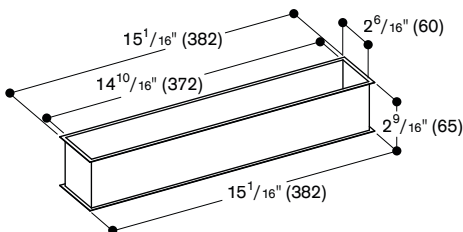


*With adjustment strip.
See separate planning notes on page 78–79.
- positioning of control knob
- configuration for flexible power distribution.
Round duct connection, bottom \varnothing 5" with AD 724 040
Round duct connection left/right \varnothing 5" with AD 724 040 + AD 724 041

VL 414 with AD 724 040/041

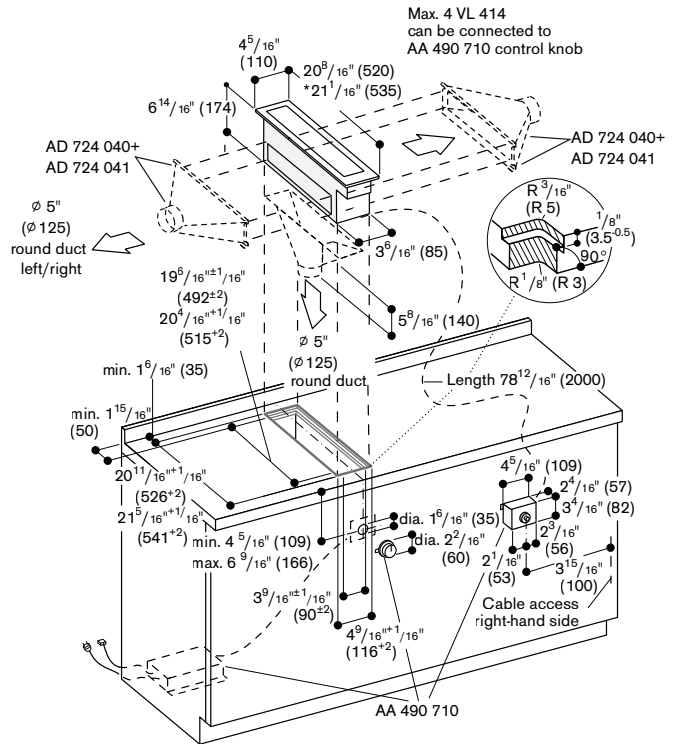


AS 070 000 connection piece for extension



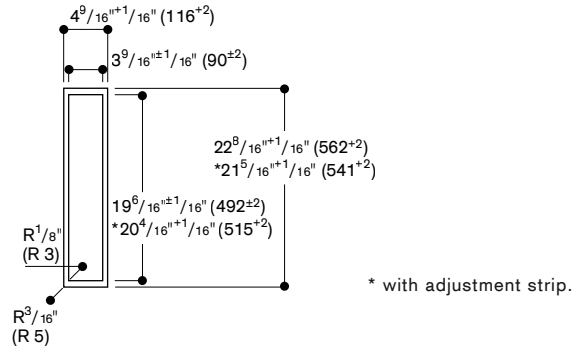
Numbers indicated
inside parenthesis () = mm

Flush-mount Installation



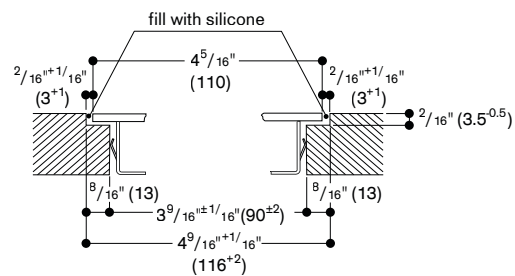
*With adjustment strip.
See separate planning notes on page 78–79.
- positioning of control knob
- configuration for flexible power distribution.
Round duct connection, bottom \varnothing 5" with AD 724 040
Round duct connection left/right \varnothing 5" with AD 724 040 + AD 724 041

View from above

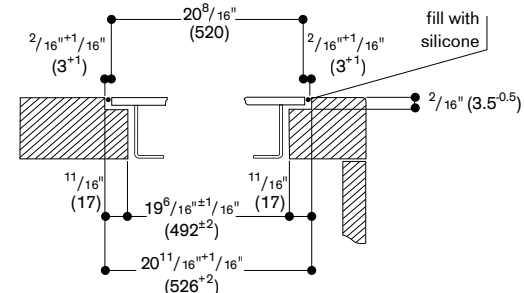


* with adjustment strip.

Longitudinal section



Cross-section



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



AA 490 710
Stainless steel control knob

Installation accessories

AA 090 700

Circuit amplifier

Only required when connecting two
blowers with one control knob.

Vario 400 series control knob for
use with VL 414 downdraft
AA 490

- For operation with AR 400 inline blower, AR 401 remote blower or AR 413 recirculation blower
- One control knob can be used in a combination of up to 4 VL 414 downdraft units and one AR 400 inline blower. Up to 2 VL 414 with AR 401 remote blower and AR 413 recirculation blower.
- Solid stainless steel control knob
- Can be perfectly combined with other Vario 400 series products

Operation

Control knob with illuminated ring and output marking.

Features

3 electronically controlled output levels.
Intensive mode.
Delayed shut-off function.
Sensor-controlled operation of AR blowers if at least one VL 414 downdraft unit is open.

Planning notes

For positioning examples of the knob at any location between Vario cooktops, see the Vario planning section on page 78.

When connecting two AR blowers to VL 414 downdraft ventilation units and two designated AA 490 control knobs, AA 090 circuit amplifier will not be needed. The circuit amplifier is only required when trying to connect two blowers with one control knob.
Note: when using two blowers, customers can choose to install one or two control knobs.

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.

The separate electronics box needs to be installed so that it is accessible.

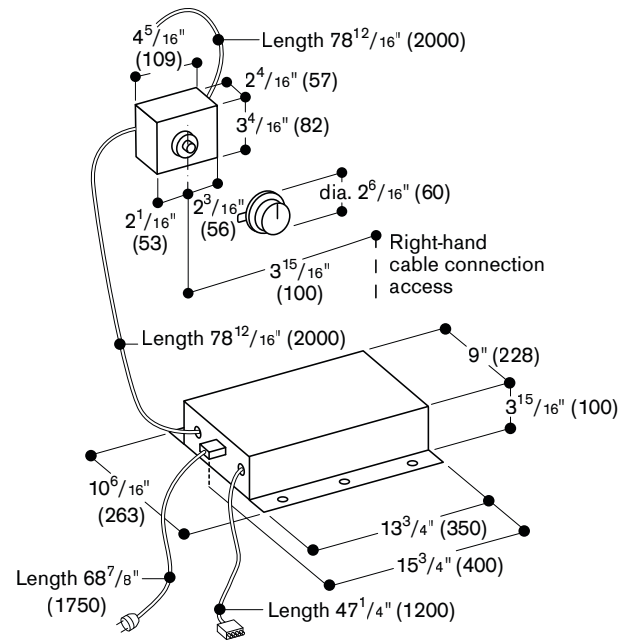
Rating

Total rating: 150-520 W

Total Amps: 4

120V / 60 Hz

Connecting cable 69" with plug.



Numbers indicated
inside parenthesis () = mm



AL 400 720

Stainless steel
Width 46 5/8" (118 cm)
Air extraction/recirculation with AR 400/401 blowers or AR 413 recirculation blower.
Comes without blower.

AL 400 790

Stainless steel
Width 36" (90 cm)
Air extraction/recirculation with AR 400/401 blowers or AR 413 recirculation blower.
Comes without blower.

Required installation accessories

AD 754 045

Connection piece to 2x 6" round ducts, either mounted on front or back of AL 400.

Installation accessories

AA 010 410

Air exhaust grill for recirculation mode
Stainless steel colored, 36", including installation fittings, height adjustable.

AA 409 400

Furniture support 33 7/8" for 36" AL 400 downdraft.
Recommended as bearer for the countertop, instead of a cabinet frame.

AA 409 430

Furniture support 4 9/16" for 46 5/8" AL 400 downdraft.
Recommended as bearer for the countertop, instead of a cabinet frame.

ZB 020 090

Additional louvers for air exhaust grill AA 010 410. Extension piece 1 3/16", required for height adjustment. Order 1 for height adjustment of 1 1/4–2 3/8" (36–60 mm). Order 2 for height adjustment of 2 3/8–3 9/16" (61–90 mm).

Retractable downdraft ventilation

AL 400

- Downdraft for combination with all Gaggenau cooktops, completely retractable when not in use
- Dimmable LED light for optimum illumination of the entire cooktop
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series cooktops

Output

For information on maximum air output in combination with blowers refer to the remote blower table on page 155.
Noise level depends on the built-in situation.

Features

3 electronically controlled output levels.
Intensive mode.
Interval ventilation.
Delayed shut-off.
Grease filter saturation display.
Cartridge-type filter, dishwasher-safe.
Dimmable LED lighting.

Planning notes

46 5/8" AL 400 downdraft can be used with 4 Vario 200 series cooktops or 3 Vario 400 series cooktops.

36" AL 400 downdraft can be used with 3 Vario 200 series cooktops, 2 Vario 400 series cooktops or a cooktop configuration of up to 36" wide.

Can be combined with gas cooktops up to 60.000 BTU.
In combination with the electric cooktop CE 490, installation in 24" deep countertops is possible.
Operation of Vario cooktops is only possible without appliance cover.
Installation is possible in countertops 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 countertop manufacturer.

If the blower or recirculation blower is installed in the bottom cabinet and if combined with VK or VF ensure accessibility to the outlets.

The remaining countertop surface (min. 2") between the cut-out of the cooktop and the AL 400 downdraft must be reinforced with a support if less than 1 3/16" thick for surface-mount installation or less than 1 3/16". It is recommended to use furniture support AA 409 400/430.

If built-in situation permits, downdraft can be combined with ovens that do not exceed the maximum allowed cabinet temperature.
Recommendation for stainless steel parts positioned nearby that have to be welded and polished: brushed grain 280.

Surfaces: Stainless steel 1.341, ground and brushed IIIC.

For air recirculation:

The exhaust outlet in the cabinet base should be as large as possible to minimize draughts.

The location of the exhaust outlet in the cabinet base is consumer-defined. Minimum cross-section 112 inches².

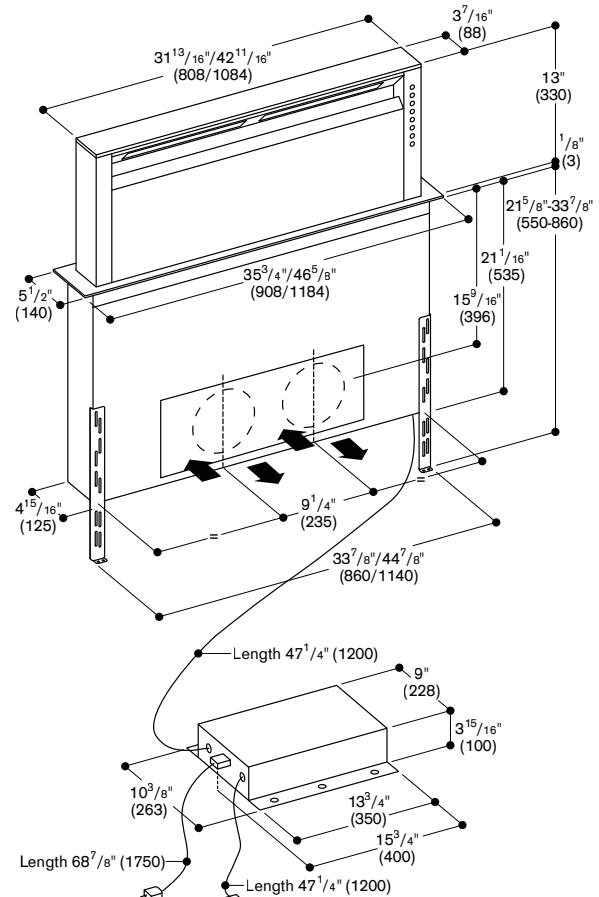
To avoid smoke when frying/grilling refer to the manuals of VR grill and VP teppan yaki.

For air extraction:

When installing in air extraction mode with a chimney-vented fireplace, a circuit breaker for the hood's power supply line is required.

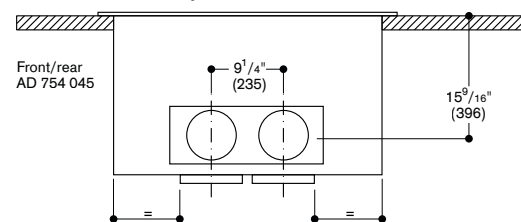
Rating

Total Amps: 10
120V / 60 Hz
Connecting cable 5.6' with plug.

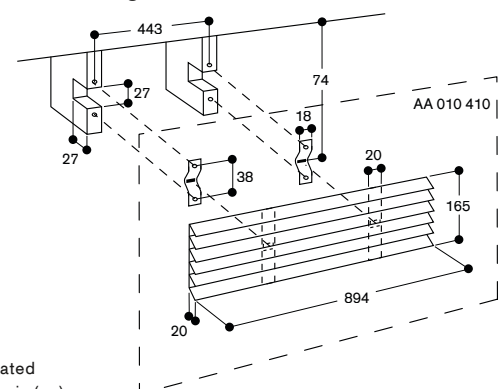


Duct connection 2 x Ø 6" front/back
Round duct with AD 754 045

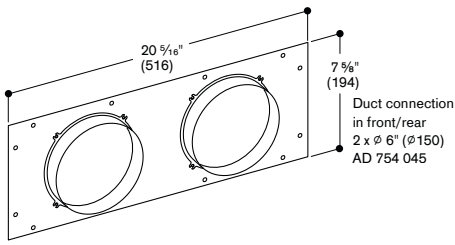
AL 400 connection positions Ø 6"



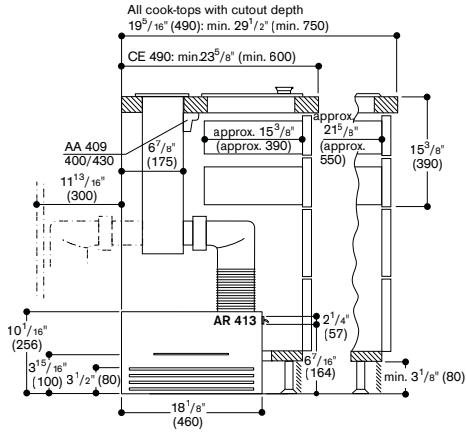
AA 010 410 air exhaust grill



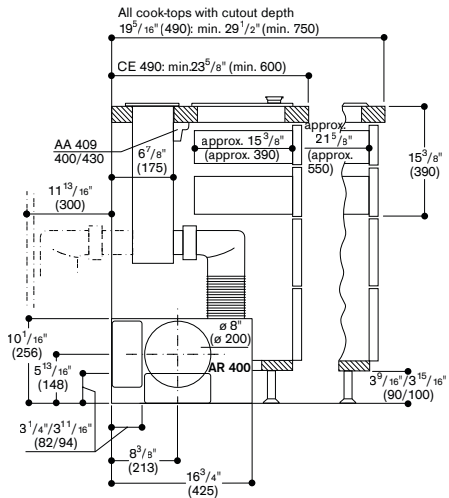
Numbers indicated inside parenthesis () = mm



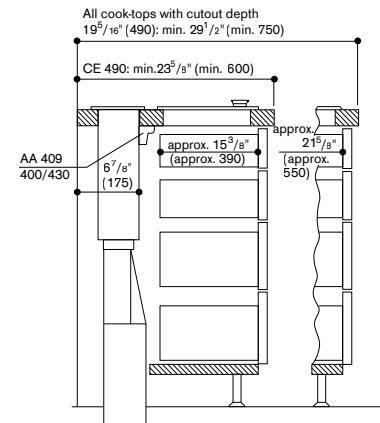
Depth dimensions—base cabinet without back panel—recirculation operation for maximum output with 2x ø 6" round



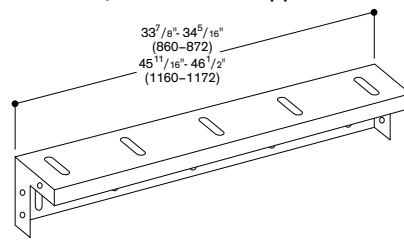
Depth dimensions—base cabinet without back panel—air extraction operation for maximum output with 2x ø 6" round



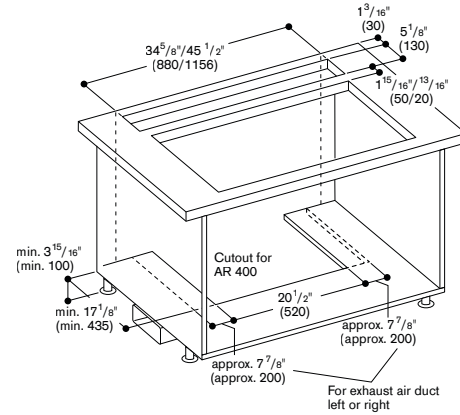
Depth dimensions—base cabinet without back panel—air extraction operation with floor feed 2x ø 6" round



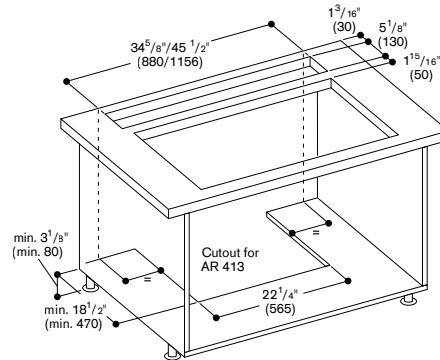
Numbers indicated inside parenthesis () = mm



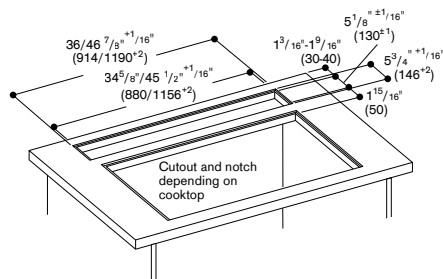
Exhaust air: AL 400 with AR 400 in the lower cabinet



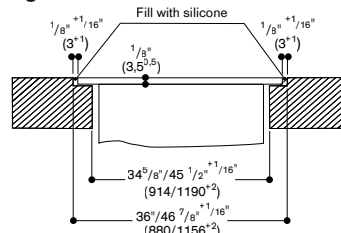
Circulating air: AL 400 with AR 413 in the lower cabinet



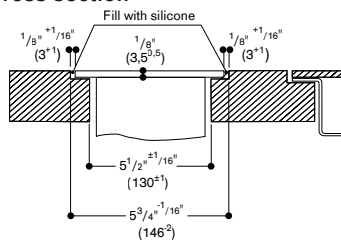
AL 400 mounted flush



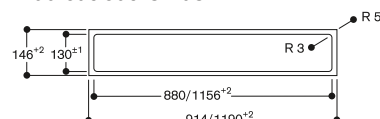
Longitudinal section



Cross-section



AL 400 cut-out is flush



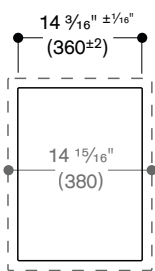
Cut-out dimensions for Vario 400 series combinations.

The drawings below and on the following page show the cut-out dimensions for typical Vario 400 series combinations for a **surface-mount installation**. The installer can find suitable cut-out dimensions for combinations most frequently used by referring to the previous pages, the drawings below, and on the next page. The combinations listed here are only examples.

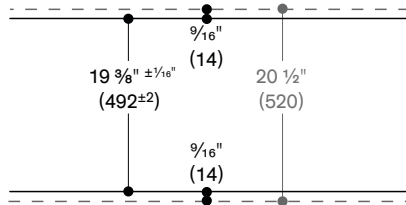
Depending on the type of installation (with or without cover/adjustment strip), the following connection strips must be used:
 VA 420 010 for a surface-mount installation **without** appliance cover/adjustment strip.
 VA 420 011 for a surface-mount installation **with** appliance cover/adjustment strip.

When installing with the VA 440 appliance cover or VA 450 adjustment strip, additional space for the cut-out depth needs to be considered.

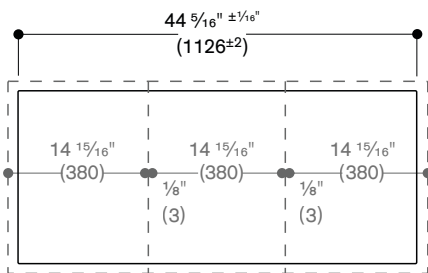
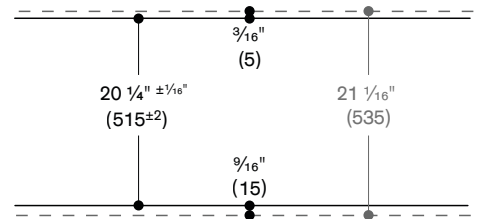
Combination examples without VL 414 downdraft unit:



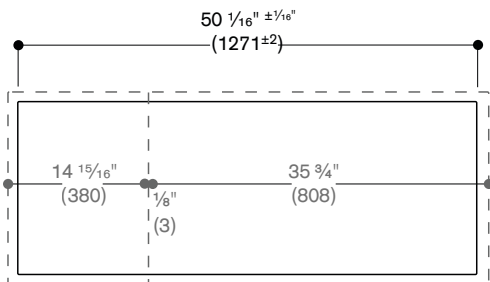
Without cover



With cover/adjustment strip



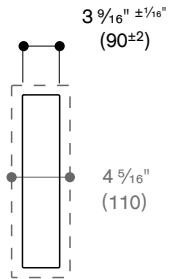
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 450
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 450
14 15/16"	(380)	Appliance
<hr/>		
45 1/8"	(1146)	
- 9/16"	- (20)	Overhang
<hr/>		
44 5/16" ± 1/16"	(1126±2)	Cutout



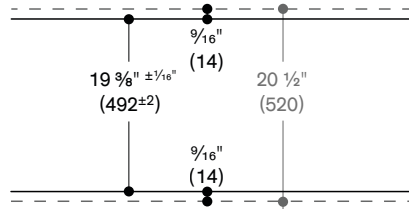
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 450
35 3/4"	(808)	Appliance (36" cooktop)
<hr/>		
50 1/16" ± 1/16"	(1271)	
- 9/16"	- (20)	Overhang
<hr/>		
50 1/16" ± 1/16"	(1271±2)	Cutout

Numbers indicated inside parenthesis () = mm

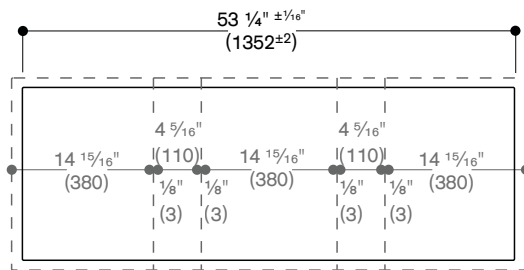
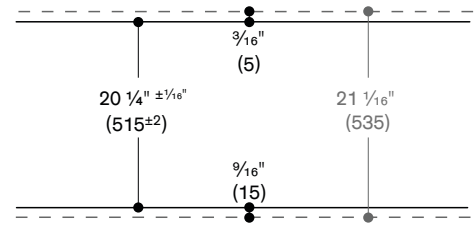
Combination examples with VL 414 downdraft unit:



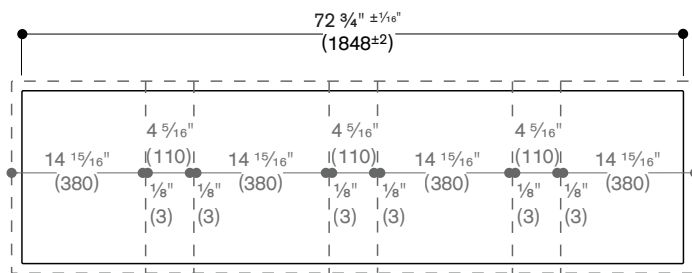
Without cover



With cover/adjustment strip



14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 450
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 450
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 450
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 450
14 15/16"	(380)	Appliance
54"	(1372)	
- 9/16"	-(20)	Overhang
53 1/4" ± 1/16"	(1352±2)	Cutout



14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 450
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 450
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 450
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 450
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 450
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 450
14 15/16"	(380)	Appliance
73 9/16"	(1868)	
- 9/16"	-(20)	Overhang
72 3/4" ± 1/16"	(1848±2)	Cutout

Numbers indicated
inside parenthesis () = mm

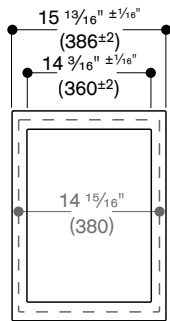
Cut-out dimensions for Vario 400 series combinations. Flush installation.

The drawings below and on the following page show the cut-out dimensions for typical Vario 400 series combinations for a **flush-mount installation**. The installer can find suitable cut-out dimensions for combinations most frequently used by referring to the previous pages and the drawings below and on the next page. The combinations listed here are only examples.

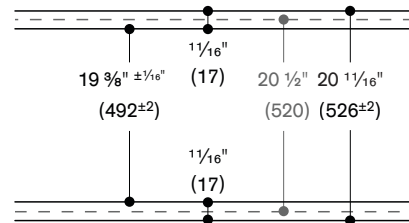
Depending on the type of installation (with or without cover/adjustment strip), the following connection strips must be provided:
 VA 420 000 for a flush installation **without** appliance cover/adjustment strip.
 VA 420 001 for a flush installation **with** appliance cover/adjustment strip.

If installing with the VA 440 appliance cover or VA 450 adjustment strip, additional space for the cut-out depth needs to be considered. Furthermore, you must ensure that there is an asymmetrical alignment in the cut-out depth.

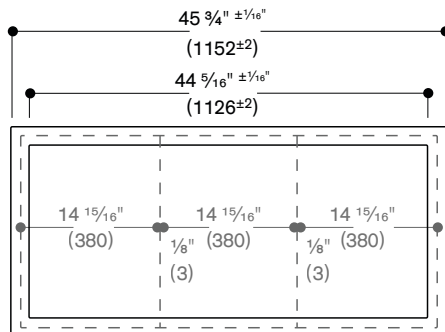
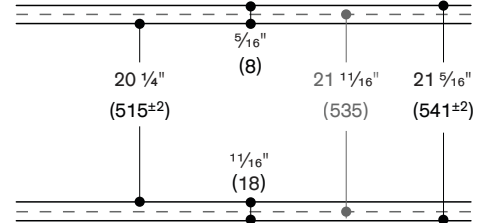
Combination examples without VL 414 downdraft unit:



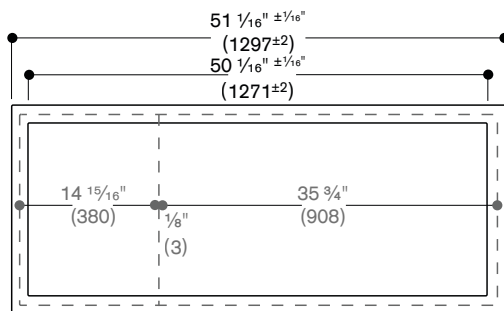
Without cover



With cover/adjustment strip



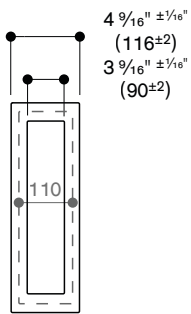
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 450
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 450
14 15/16"	(380)	Appliance
45 1/4"	(1146)	
- 9/8"	- (20)	Overhang
44 5/16" ± 1/16"	(1126±2)	Cutout
+ 9/8"	+ (20)	Overhang
+ 1/4"	+ (6)	Silicone joint
45 3/8" ± 1/16"	(1152±2)	Cutout with groove



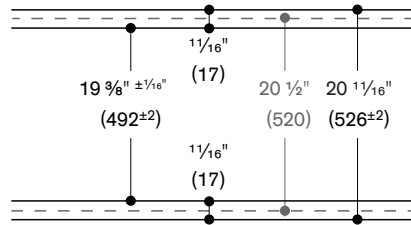
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 450
35 3/4"	(908)	Appliance
50 13/16"	(1291)	
- 9/8"	- (20)	Overhang
50 1/16" ± 1/16"	(1271±2)	Cutout
+ 9/8"	+ (20)	Overhang
+ 1/4"	+ (6)	Silicone joint
51 1/16" ± 1/16"	(1297±2)	Cutout with groove

Numbers indicated
inside parenthesis () = mm

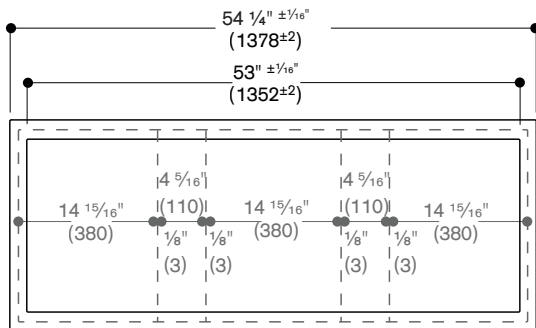
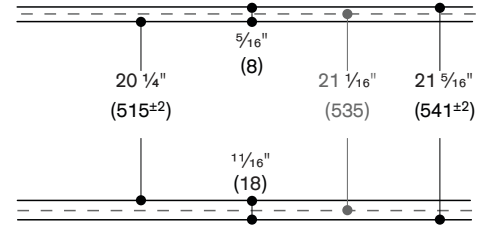
Combination examples with VL 414 downdraft unit:



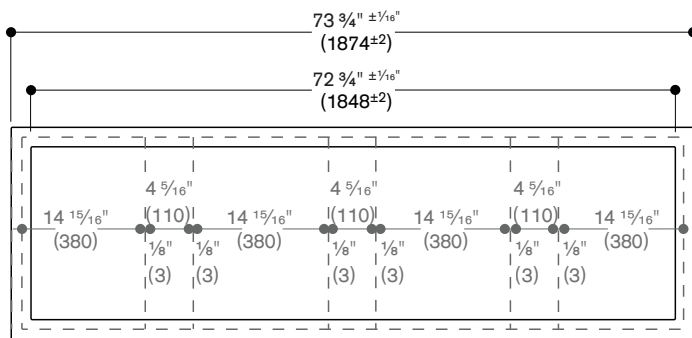
Without cover



With cover/adjustment strip



14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 450
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 450
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 450
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 450
14 15/16"	(380)	Appliance
54"	(1372)	
- 9/8"	- (20)	Overhang
53 1/4" ± 1/16"	(1352 ± 2)	Cutout
+ 3/4"	+ (20)	Overhang
+ 1/4"	+ (6)	Silicone joint
54 1/4" ± 1/16"	(1378 ± 2)	Cutout with groove

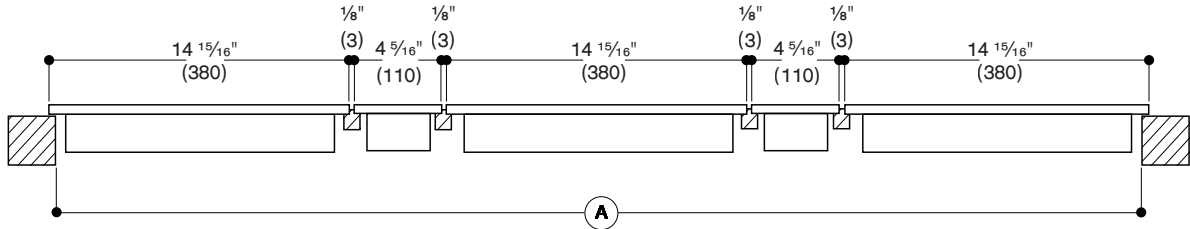


14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 450
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 450
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 450
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 450
14 15/16"	(380)	Appliance
1/8"	(3)	Connection strip VA 450
4 5/16"	(110)	VL 414
1/8"	(3)	Connection strip VA 450
14 15/16"	(380)	Appliance
73 9/16"	(1868)	
- 9/8"	- (20)	Overhang
72 3/4" ± 1/16"	(1848 ± 2)	Cutout
+ 9/8"	+ (20)	Overhang
+ 1/4"	+ (6)	Silicone joint
73 3/4" ± 1/16"	(1874 ± 2)	Cutout with groove

Numbers indicated
inside parenthesis () = mm

Calculation of the cut-out width for a surface-mount installation

Example using a combination of VI 414 wok induction, VI 424 2-zone induction, VP 414 teppan yaki, and 2x VL 414 downdraft ventilation units.

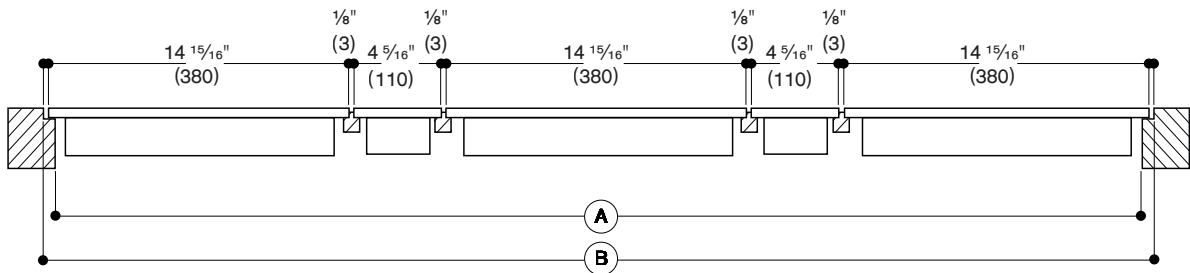


		Example		Your combination
Total width of all appliances	in inches (mm)	$(3 \times 14 \frac{15}{16}" (380)) + (2 \times 4 \frac{15}{16}" (110))$	$53 \frac{9}{16}" (1,360)$
+ Number of connection strips	$x \frac{1}{8}" (3)$	$4 \times \frac{1}{8}" (3)$	$+ \frac{1}{2}" (12)$
- Lateral appliance overhang	$(\frac{3}{8}" (10) / \text{side})$	$\frac{3}{8}" (20)$	$- \frac{3}{8}" (20)$	$- \frac{3}{8}" (20)$
(A) Total cut-out width	(in inches (mm))		$53 \frac{1}{4}" \pm \frac{1}{16}" (1,352 \pm 2)$ $\pm \frac{1}{16}" (\pm 2)$

Cut-out depth is dependent on the installation type with or without appliance cover/adjustment strip.

Calculation of the cut-out width for a flush installation

Example using a combination of VI 414 wok induction, VI 424 2-zone induction, VP 414 teppan yaki, and 2x VL 414 downdraft ventilation units.



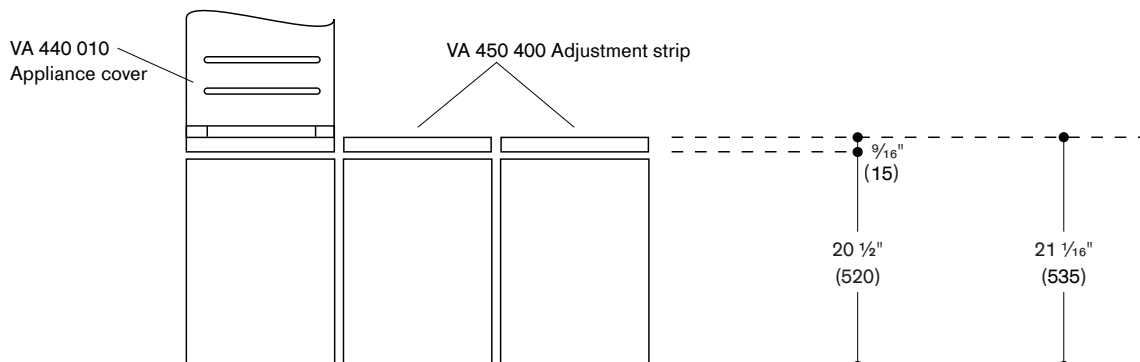
		Example		Your combination
Total width of all appliances	in inches (mm)	$(3 \times 14 \frac{15}{16}" (380)) + (2 \times 4 \frac{15}{16}" (110))$	$53 \frac{9}{16}" (1,360)$
+ Number of connection strips	$x \frac{1}{8}" (3)$	$4 \times \frac{1}{8}" (3)$	$+ \frac{1}{2}" (12)$
- Lateral appliance overhang	$(\frac{3}{8}" (10) / \text{side})$	$\frac{3}{8}" (20)$	$- \frac{3}{8}" (20)$	$- \frac{3}{8}" (20)$
(A) Total cut-out width	(in inches (mm))		$53 \frac{1}{4}" \pm \frac{1}{16}" (1,352 \pm 2)$ $\pm \frac{1}{16}" (\pm 2)$
+ Lateral appliance overhang	$(\frac{3}{8}" (10) / \text{side})$	$\frac{3}{8}" (20)$	$+ \frac{3}{8}" (20)$	$- \frac{3}{8}" (20)$
+ Silicone joint ($\frac{1}{8}" (3)$ circumference)		$2 \times \frac{1}{8}" (3)$	$+ \frac{1}{4}" (6)$	$+ \frac{1}{4}" (6)$
(B) Total width with groove	in inches (mm)		$54 \frac{1}{4}" \pm \frac{1}{16}" (1,378 \pm 2)$ $\pm \frac{1}{16}" (\pm 2)$

Cut-out depth is dependent on the installation type with or without appliance cover/adjustment strip.

Numbers indicated inside parenthesis () = mm

All appliances with a width of 15 inches can be equipped with a stainless steel appliance cover.

If combining several appliances with at least one appliance cover, the VA 450 adjustment strip is required to compensate for the depth of the appliance without the appliance cover and to have a continuous cut-out.



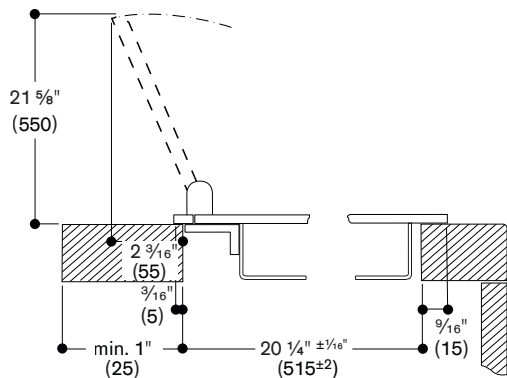
When installing with appliance cover or adjustment strip, depending on the type of installation (surface-mount or flush), the following connecting strips must be used:

VA 420 011 for a **surface-mount installation** with appliance cover/adjustment strip.

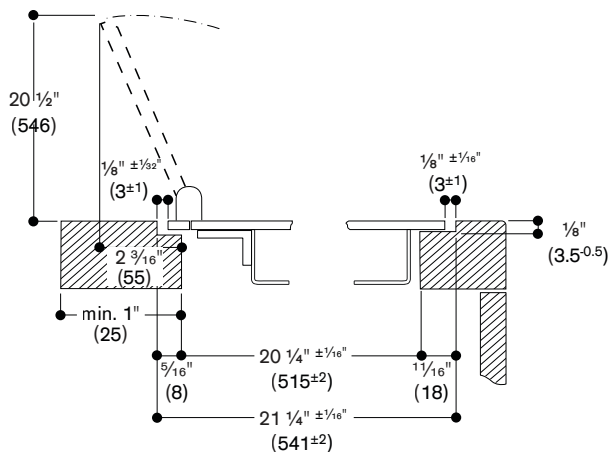
VA 420 001 for a **flush-mount installation** with appliance cover/adjustment strip.

When installing with the VA 440 appliance cover or VA 450 adjustment strip, additional space for the cut-out depth needs to be considered. Furthermore, you must ensure that there is an asymmetrical alignment in the cut-out depth.

Installation with appliance cover/adjustment strip; surface-mount installation



Installation with appliance cover/adjustment strip; flush installation



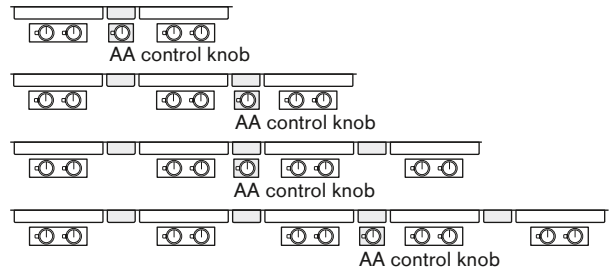
Numbers indicated inside parenthesis () = mm

Optimal placement for VL 414 downdraft units

When installing several VL 414 ventilation units, the air output can be distributed flexibly to the cooking appliances using manual opening and closing.

Location of the AA 490 control knob

The AA 490 control knob can be located in front of any ventilation unit.



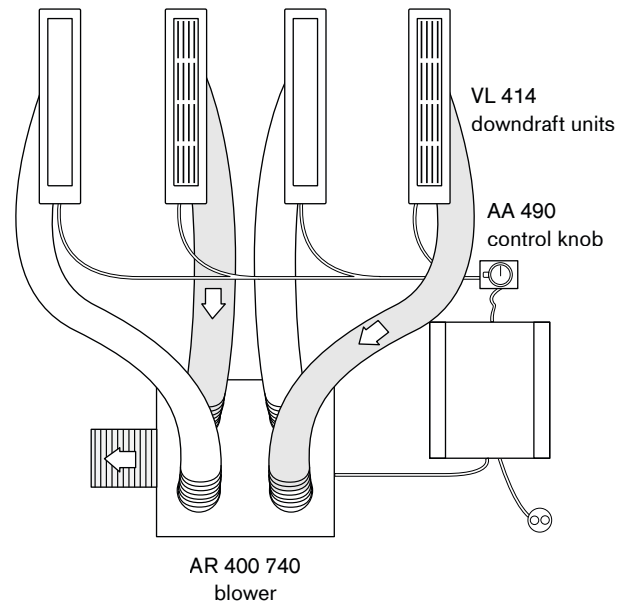
VL 414: Configuration for flexible power distribution

The power levels are controlled by using the AA 490 control knob. The blower will be activated if at least one ventilation downdraft unit is manually opened. A maximum of **four** VL 414 downdraft units can be connected to one control knob.

Possible combinations with a control knob:

- 4 VL 414: AR 400 740
- 3 VL 414: AR 400 740
- 2 VL 414: AR 400/401 740; AR 413 720
- 1 VL 414: all AR blowers possible

If a higher power requirement is needed, a second blower and a second control knob must be used.





VG 264 214CA

Stainless steel control panel
Natural gas
Width 24" (60 cm)

Installation accessories

SH 260 000

Hinge holder for mounting of
appliance cover VD 201
(order separately, order two)

VV 200 014

Connecting strip for combination
with other Vario cooktops

Optional accessories

VD 201 014

Brushed stainless steel appliance
cover (order two covers)
Cast-iron pan supports have to
be removed before cover can
be closed

Vario 200 series gas cooktop

VG 264

- Can be combined with cooktops of the Vario 200 series.
- Electric ignition of all burners. Simply press the knob, turn it and hold it there until a stable flame burns.
- Integrated control panel for comfortable and secure operation.

Cooking zones

4 gas burners and pans suitable for pots up to max. \varnothing 8 1/4":
2 high-output burners (560-2,800 W, 1,900 - 9,500 BTU).
2 standard burners (380-1,900 W, 1,300 - 6,500 BTU).

Features

Brushed stainless steel cooktop.
Automatic quick ignition.
Cast-iron pan support, also suitable for small pans.
Enameled burner cover.
All-gas valve with fine control
Equipped for natural gas. Jets supplied for conversion to LP gas.

Safety

Safety thermocouple ignition.

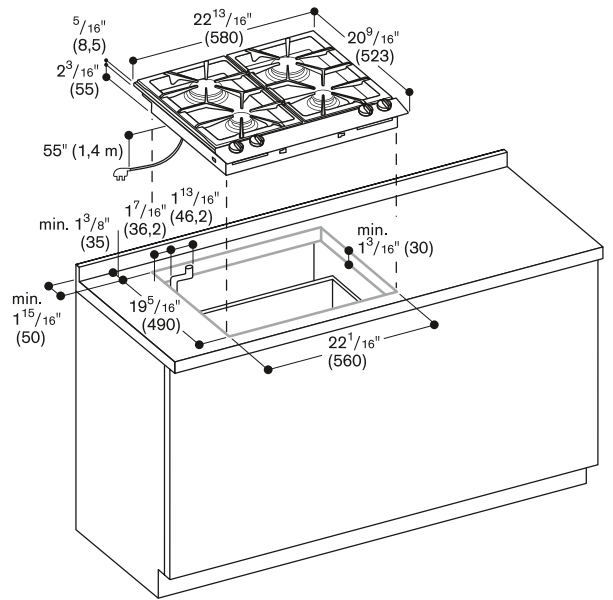
Planning notes

A minimum clearance of 4" from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation must be installed.
Appliance clicks into place when inserted in the work top from above.

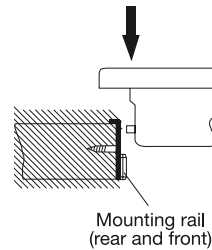
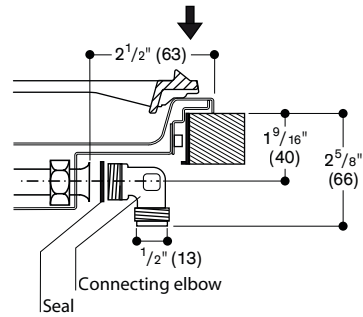
Please read additional planning notes on page 90 - 91.

Rating

Total rating: 32,000 BTU
Total Amps: 1
120V / 60Hz
Connecting cable 55" with plug.



Gas connection



Numbers indicated inside parenthesis () = mm



VE 260 614

Stainless steel control panel
Width: 24" (60 cm)

Installation accessories

VV 200 014

Connecting strip for combination
with other Vario cooktops

Vario 200 series electric cooktop
VE 260

- Can be combined with cooktops of the Vario 200 series cooking appliances and ovens in a consistent look.
- Integrated control panel for comfortable and secure operation.
- 4 cooking zones.
- Output up to 1,800 W.

Cooking zones

4 cooking zones:
2 Super-Quick cooking zones
ø 7 1/8" (1,800 W).
2 Super-Quick cooking zones
ø 5 1/8" (1,200 W).

Features

Four continuously variable energy controls.
Individual residual heat indicator.
Cooking zone marking.
Operation indicator light.

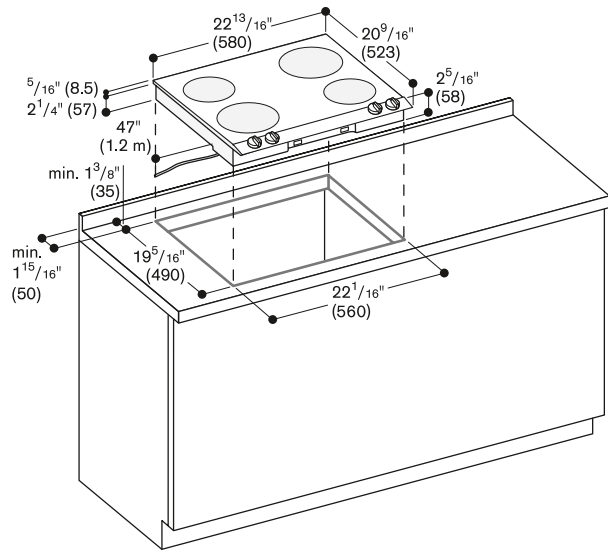
Planning notes

Installation above a 24" (60 cm) oven is possible.
Appliance clicks into place when inserted into the countertop from above.

Please read additional planning notes on page 90 – 91.

Rating

Total rating: 6.0 kW
Total Amps: 25
220-240V / 60Hz
Plan for 56" connecting cable without plug (hardwire required)



Numbers indicated
inside parenthesis () = mm



VG 231 214CA

Stainless steel control panel
Natural gas
Width 12" (28 cm)

Installation accessories

VV 200 014
Connecting strip for combination with other Vario cooktops

Optional accessories

VD 201 014
Brushed stainless steel appliance cover
WP 400 001
Wok pan made of multiple-layered material with round bottom and handle, \varnothing 14 ³/₁₆" , height 3 ¹⁵/₁₆" .

Vario 200 series gas wok cooktop
VG 231

- Special appliance for restaurant-grade capabilities in the home kitchen.
- Integrated control panel for comfortable and secure operation.
- Wok burner with 17,000 BTU output. For the typical Asian quick braising and for large pots and pans.
- Electric ignition of burner. Simply press the knob, turn it and hold it there until a stable flame burns.

Cooking zones

1 three-ring wok burner. (250–5,000 W) 850–17,000 BTU, suitable for woks and pans up to \varnothing 12 ⁵/₈" .

Features

Brushed stainless steel cooktop. Three flame rings. Electric ignition. Cast-iron pan support. Three-ring burner of solid heat-resistant burner brass. Equipped for natural gas. Jets suitable for conversion to LP gas.

Safety

All-gas valve with fine control thermoelectric safety pilot.

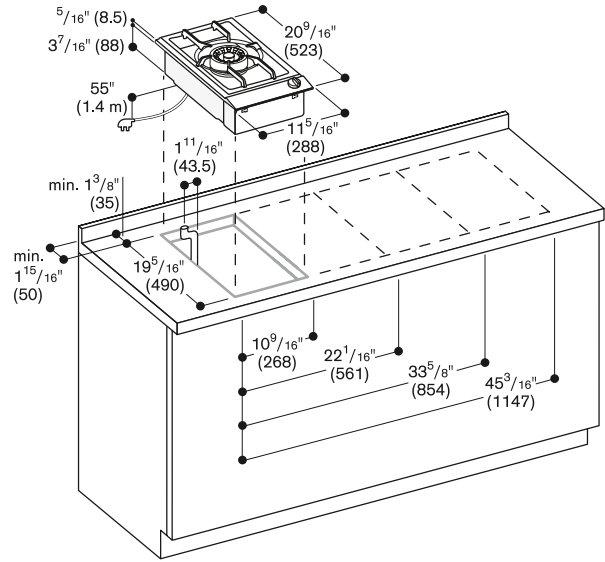
Planning notes

Maximum drawer depth 16 ⁹/₁₆" . Appliance clicks into place when inserted in the countertop from above. A minimum clearance of 5 ⁷/₈" from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation must be installed. Due to its diameter, do not combine VL 041/040 immediately adjacent to air deflector LS 041 000.

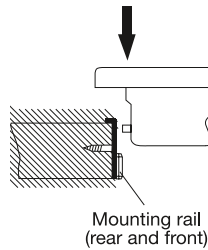
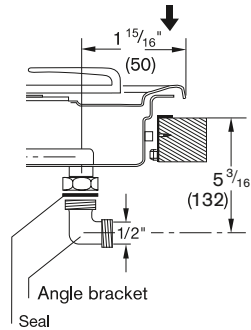
Please read additional planning notes on page 90 – 91.

Rating

Total rating: 17,000 BTU
Total Amps: 1
120V / 60Hz
Connecting cable 55" with plug.



Gas connection



Numbers indicated inside parenthesis () = mm



Vario 200 series gas cooktop
VG 232

- Special appliance for restaurant-grade capabilities in the home kitchen.
- Generous control panel for comfortable and secure operation.
- Electric ignition of all burners. Simply press the knob, turn it and hold it there until a stable flame burns.

VG 232 214CA

Stainless steel control panel
 Natural gas
 Width 12" (28 cm)

Installation accessories

VV 200 014
 Connecting strip for combination with other Vario cooktops

Optional accessories

VD 201 014
 Brushed stainless steel appliance cover

Cooking zones

2 gas burners suitable for pots up to max. \varnothing 8 1/16":
 One high-output burner (9,500 BTU).
 One standard burner (6,500 BTU).

Features

Brushed stainless steel cooktop.
 Electric ignition.
 Cast-iron pan support, also suitable for small pots.
 Enameled burner cap.
 Equipped for natural gas. Jets supplied for conversion to LP gas.

Safety

All-gas valve with fine control and thermoelectric safety pilot.

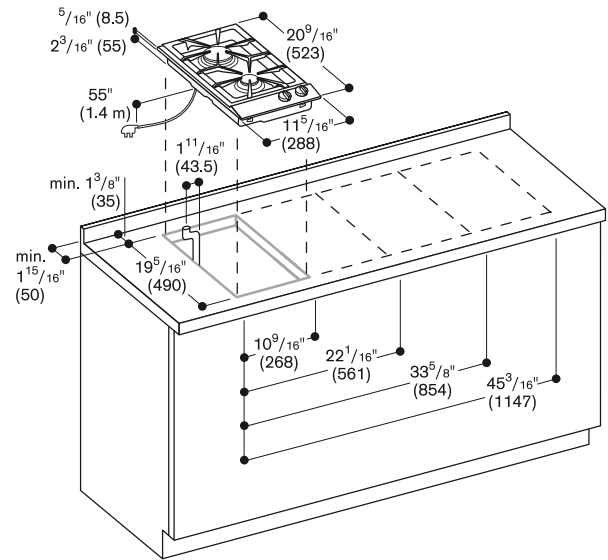
Planning notes

Maximum drawer depth 16 9/16".
 Appliance clicks into place when inserted in the countertop from above.
 A minimum clearance of 5 7/8" from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation must be installed.

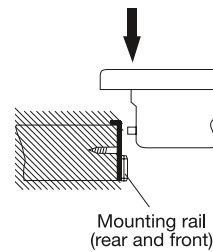
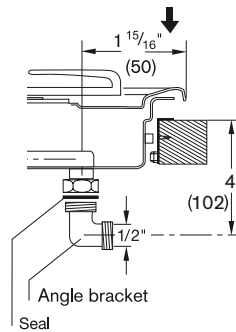
Please read additional planning notes on page 90 – 91.

Rating

Total rating: 16,000 BTU
 Total Amps: 1
 120V / 60Hz
 Connecting cable 55" with plug.



Gas connection



Numbers indicated inside parenthesis () = mm



VE 230 614

Stainless steel control panel
Width 12" (28 cm)

Installation accessories

1 glass scraper

Installation accessories

VV 200 014

Connecting strip for combination
with other Vario cooktops

SH 230 001

Hinge holder required for fitting the
appliance cover

Optional accessories:

VD 201 014

Brushed stainless steel
appliance cover

Vario 200 series electric cooktop

VE 230

- Special appliance for restaurant-grade capabilities in the home kitchen.
- Integrated control panel for comfortable and secure operation.
- Two cooking zones including combination. Total output up to 3,000 W.

Cooking zones

2 cooking zones:

- 1 Super-Quick cooking zone
ø 5 1/16" (1,200 W).
- 1 Super-Quick cooking zone
ø 4 3/4" (700 W), converts to
ø 7 1/16" (1,800 W).

Features

Two continuously variable
energy controls.
Cooking zone marking.

Safety

Individual residual heat display.
Operation indicator light.

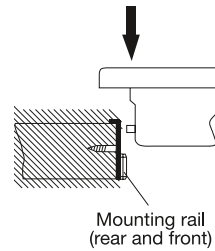
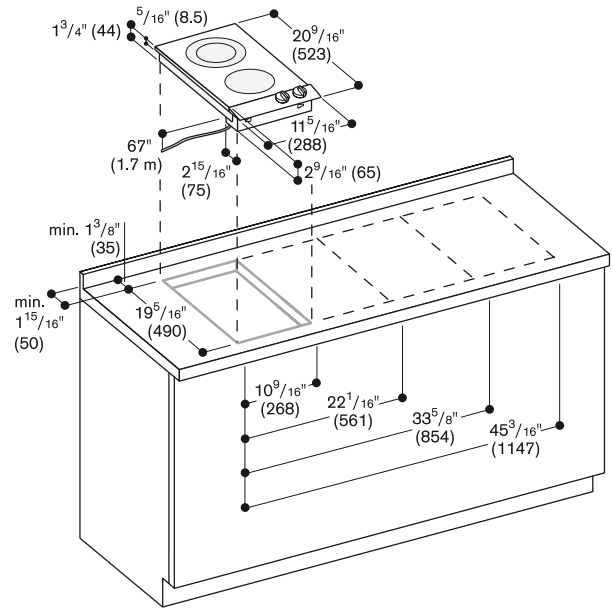
Planning notes

Appliance clicks into place when
inserted in the countertop from
above.

Please read additional planning notes
on page 90 – 91.

Rating

Total rating: 3.0 kW
Total Amps: 13
220-240V / 60Hz
Plan for a 67" connecting cable
without plug (hardwire required).



Numbers indicated
inside parenthesis () = mm



VP 230 614

Stainless steel control panel
Width 12" (28 cm)

Included accessories

2 spatulas.

Installation accessories

VV 200 014

Connecting strip for combination
with other Vario cooktops

SH 230 001

Hinge holder required for fitting the
appliance cover

Optional accessories

VD 201 014

Brushed stainless steel
appliance cover

Vario 200 series Teppan Yaki

VP 230

- Special appliance for restaurant-grade capabilities in the home kitchen.
- Integrated control panel for comfortable and secure operation.
- Japanese traditional cooking, directly on the stainless steel surface.
- Exact temperature control from 240°F to 480°F, with warming and cleaning stages.

Cooking zones

Useable area: W 8 7/8" x D 15 9/16".

Warming stage.

Cleaning stage.

Features

Stainless steel frame with a sanded and seamlessly-welded stainless steel cooking surface. One heating zone with electronic temperature control from 240°F to 480°F. Heating element with 1,800 W.

Safety

Operation indicator.

Pre-heat and residual heat indicator.

Planning notes

Appliance clicks into the countertop from above. A minimum clearance of 1 1/4" (30 mm) from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation must be used. The VK 230 glass cover cannot be used with this appliance.

Please read additional planning notes on page 90 – 91.

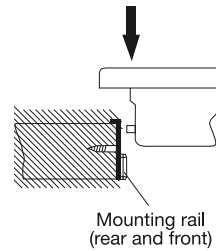
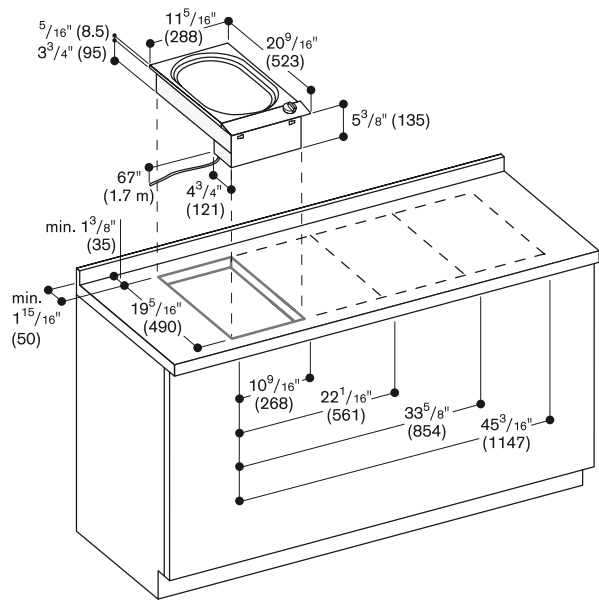
Rating

Total rating: 1.8 kW.

Total Amps: 10

240V / 60Hz

Plan for a 55" connecting cable without plug (hardwire required).



Numbers indicated
inside parenthesis () = mm



VR 230 614

Stainless steel control panel
Width 12" (28 cm)

Included accessories

- 1 grilling tongs
- 1 cleaning brush
- 1 lava stone
- 1 grease collecting insert
- 1 stainless steel appliance cover

Installation accessories

VV 200 014

Connecting strip for combination
with other appliances

Optional accessories

LV 030 000

Lava stones for refilling

AM 060 000

Cast-iron roaster griddle pan

Vario 200 series electric grill

VR 230

- Special appliance for restaurant-grade capabilities in the home kitchen.
- Integrated control panel for comfortable and secure operation.
- With lava stones just like outdoor grilling with even heat distribution.
- Two independent temperature zones. Braise, cook or keep food warm at the same time.

Features

9 power levels.

Shot-blasted stainless steel basin, lava stone container and grease collecting tray (dishwasher-safe). One cast-iron grill grid.

Two separately controlled grill heating elements, swivel-out type, each element 1,500 W.

Planning notes

Appliance clicks into place when inserted in the countertop from above.

A minimum clearance of 7 7/8" must be observed from heat-sensitive furnishings or contact faces or thermal insulation must be installed.

We recommend the combination with downdraft ventilation.

When installed with overhead ventilation, the AM 060 000 griddle plate must be used.

Minimum distance to a ventilator hood is 24".

Please read additional planning notes on page 90 – 91.

Rating

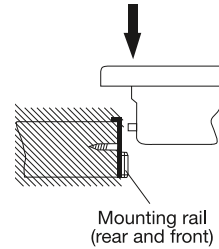
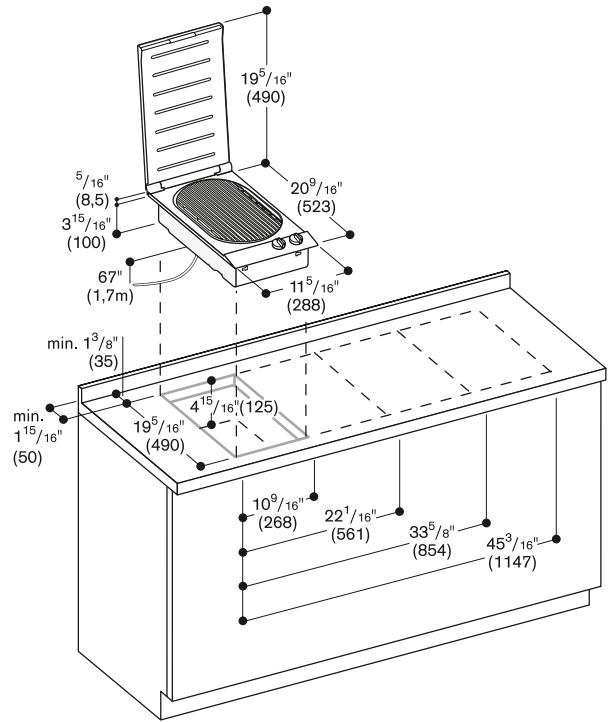
Total rating: 3.0 kW

Total Amps: 13

220-240V / 60Hz

Plan for a 67" connecting cable

without plug (hardware required).



Numbers indicated
inside parenthesis () = mm



Vario 200 series in-counter steamer
VK 230

- Special appliance for restaurant-grade capabilities in the home kitchen.
- Integrated control panel for comfortable and secure operation.
- Cooking at a defined temperature. Fish cannot fall apart at 185°F.
- Pressureless cooking. Cooked food is easily accessible and does not fall apart.

VK 230 714

Stainless steel control panel
Width 12" (29 cm)

Included accessories

- 1 glass lid with knob handle
- 1 perforated cooking insert
- 1 unperforated cooking insert
- 1 handle
- 1 outlet strainer filter

Installation accessories

- AG 060 000
Drain installation set enables drainage of cooking liquid into a suitable receptacle
- VV 200 014
Connecting strip for combination with other Vario appliances

Optional accessories

- VD 201 014
Stainless steel appliance cover
- GE 020 010
Unperforated cooking insert
- GE 020 020
Perforated cooking insert
- FK 023 000
Pasta basket

Cooking zones

Water volume 1 to 6.4 quarts
(1-6 liters).

Features

Cooktop and basin made of shot-blasted stainless steel. Electronic water temperature control from 100°F to 200°F, in 10°F increments. Steam cooking levels with electronic steam control for pressureless cooking. Special heating system. Electronic short-period timer up to 90 min. Water drain valve ½", motor driven. Function display.

Safety

Remaining time display. Automatic shut-off function. Automatic boiling point detection. Child lock.

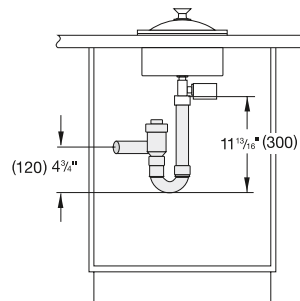
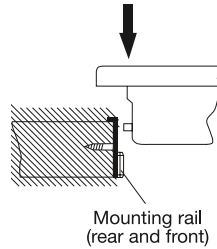
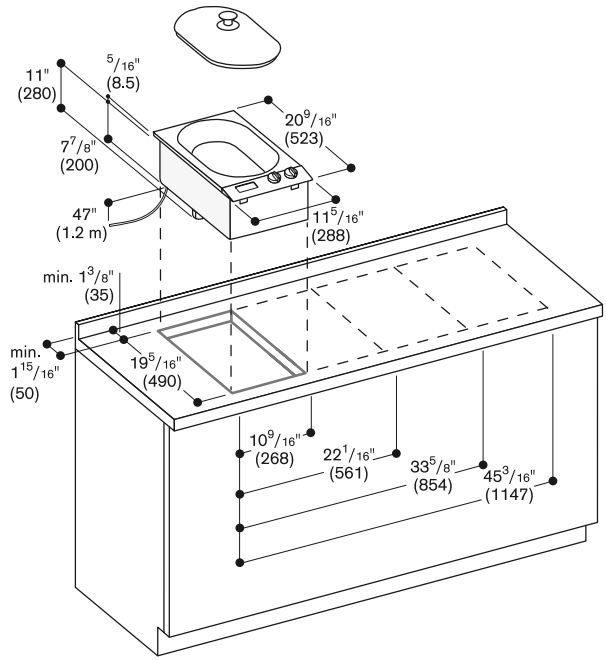
Planning notes

VK 230 and VF 230 must not be installed directly next to one another. In combination with the downdraft VL 040/041 this should be planned on the left of the VK. Keep the floor drain behind the door in the base cabinet accessible. Appliance is intended for direct drain water connection, but can be fitted without a drain connection by using the accessory AG 060 000. If a cover is fitted, the glass cover must be removed when closing it. Order the cover separately. Minimum distance from wooden side panels should be at least 7 7/8". A ventilator hood is recommended when an upper cabinet is installed above the steamer. Appliance clicks into place when inserted in the countertop from above.

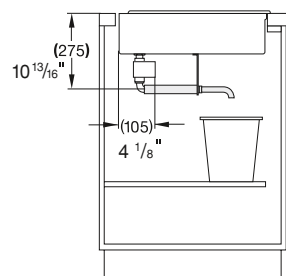
Please read additional planning notes on page 90 – 91.

Rating

Total rating: 1.8 kW
Total Amps: 15
120V / 60Hz
Plan for a 67" connecting cable without plug (hardware required).



Drain connection available in base cabinet. A check valve must be installed. It is necessary to install a non-return valve.



Drainage to a collecting container (e.g. a pot). Only possible with AG 060 000 drain installation set.

Numbers indicated inside parenthesis () = mm



VF 230 614

Stainless steel control panel
Width 12" (29 cm)

Included accessories

- 1 deep frying basket with tilt-in handle
- 1 stainless steel cover
- 1 frying basket suspension

Installation accessories

VV 200 014

Connecting strip for combination with other Vario cooktops

Optional accessories

Part# 743976

Additional deep frying basket

VD 201 014

Brushed stainless steel appliance cover

Vario 200 series electric deep fryer

VF 230

- Special appliance for restaurant-grade capabilities in the home kitchen.
- Integrated control panel for comfortable and secure operation.
- Optimum ratio of volume and performance. Even non-stop deep frying without flavor transfer.
- Exact temperature control. Healthy deep frying with optimum results even if food contains starch.

Cooking zones

Three-zone frying basin:

- Expansion zone
- Frying zone
- Cold oil zone

Oil Quantity: 3.7 quarts (3.5 liters)

Features

Electronic short-period time up to 90 min.

Stainless steel basin.

Hinged heating element (2,300 W).

Gentle fat melting stage.

Electronic temperature control with display function between 275°F and 380°F, in 10°F steps.

Safety

- Remaining time display.
- Electronic overheating protection.
- Child lock.
- Safety lock.

Planning notes

Plan a door in the base cabinet for operation of the oil drain-valve.

Appliance clicks into place when inserted in the countertop from above.

VF 230 and VK 230 must not be installed directly adjacently to one another.

Please read additional planning notes on page 90 – 91.

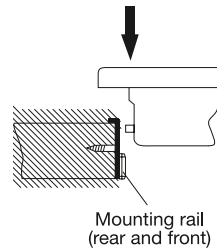
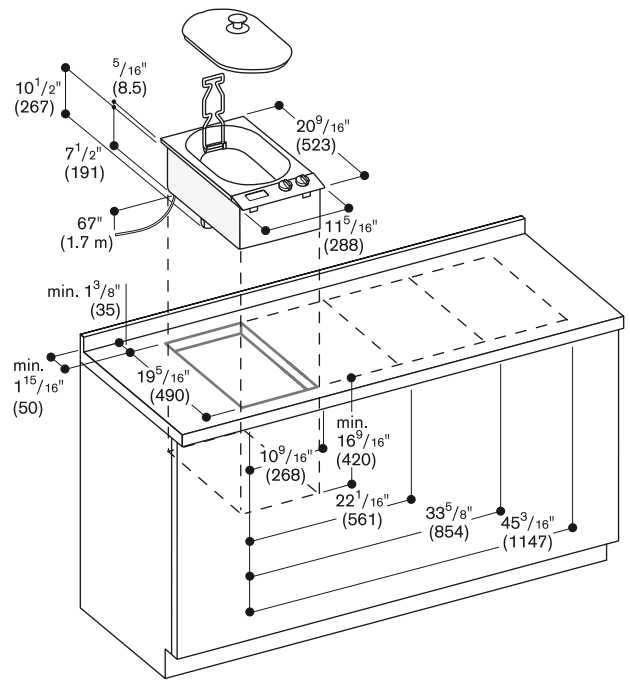
Rating

Total rating: 2.3 kW

Total Amps: 10

220-240V / 60Hz

Plan for a 67" connecting cable without plug (hardware required).



Numbers indicated inside parenthesis () = mm



VL 041 714

Stainless steel control panel
Control unit
Width 3 3/8" (8.5 cm)
Air extraction/recirculation with AR 400/401 blowers and AR 413 recirculation blower.

VL 040 714

Stainless steel control panel
Expansion element
Width 3 3/8" (8.5 cm)
Air extraction/recirculation with AR 400/401 blowers and AR 413 recirculation blower.

Required installation accessories

AD 724 040

Transition to 5" round duct.
Required to connect duct to bottom of VL downdraft or when connecting duct to right/left side of VL downdraft. (see adjacent drawing)

Installation accessories

VV 200 014

Connecting strip for combination with other Vario cooktops with integrated control panel.

LS 041 000

Air deflector for combination of VL 040/041 with gas cooktops to prevent a flame which has been set to a low level from being extinguished.

AS 070 000

Connection for extension in the case of installation next to VK steamer or VF deep fryer. (see adjacent drawing)

Vario 200 series downdraft ventilation

VL 040/VL 041

- Ventilation unit integrated in the countertop. The least conspicuous ventilation method around.
- Effective extraction at countertop level.
- Minimal planning and easy installation for air recirculation
- Downdraft ventilation system control unit for combination with Vario 200 series cooktops.

Features

Output control knob operation 4 output levels.
Power control by 2-stage switch.
Ventilation grill can be removed.
Stainless steel grease filter, dishwasher-safe.
No transition included (order separately).

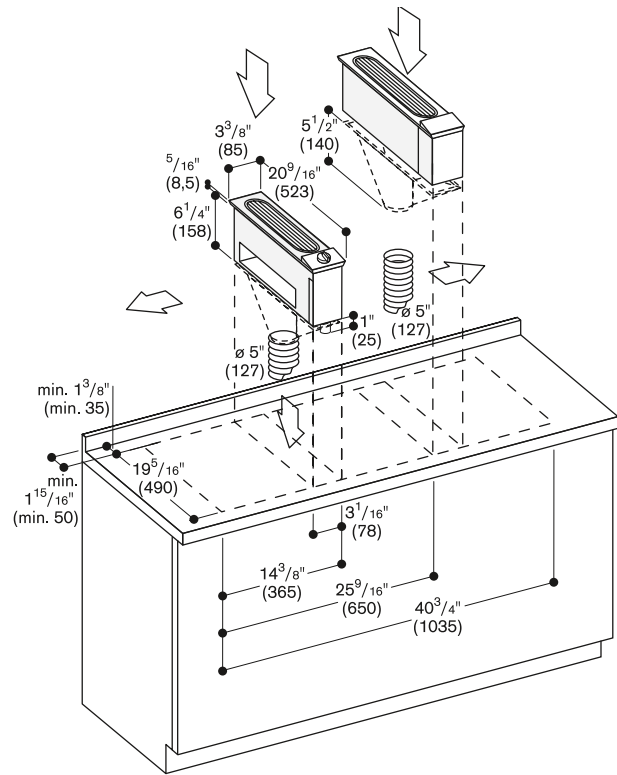
Planning notes

Air extraction in combination with AR 400/401 blowers or recirculation mode with AR 413 recirculation blower.
Combination of only 1x VL 041 and 1x VL 040 possible.
Maximum cooktop width of 24" between two VL.
Installation of LS 041 000 air deflector is required if ventilation is installed next to a gas appliance to prevent a fire hazard caused by saturated grease filter.
If LS 041 000 air deflector is installed WP 400 000 wok pan can not be used.
A circuit breaker for the hood's power supply line is required if using extraction or a recirculation air exhaust in areas with a different ambient air than the hood's location (e.g. basement) and in connection with a chimney-vented furnace.

Please read additional planning notes on page 90 – 91.

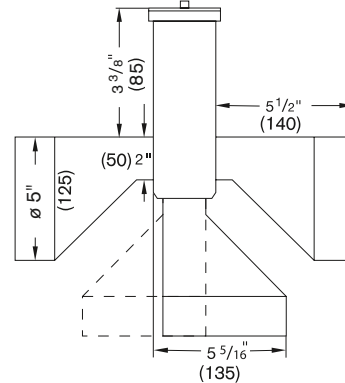
Rating

120V / 60Hz
Connection cable: 39 9/16"

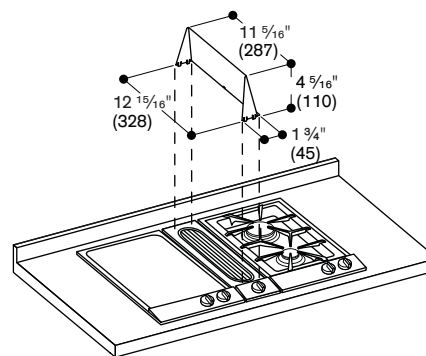


Round duct connection to bottom/left/right 5" using AD 724 04

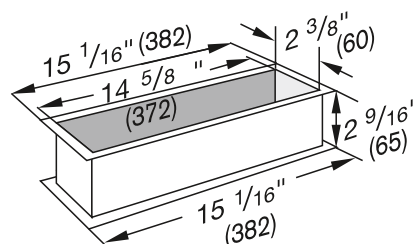
Transition to 5" round duct to bottom/left/right using AD 724 040



LS 041 000 air deflector



AS 070 000 connection for extension



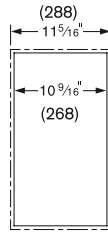
Numbers indicated inside parenthesis () = mm

Cut-out dimensions for Vario 200 series combinations.

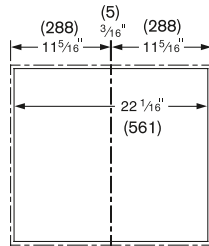
The drawings below show the recess dimensions for typical Vario 200 series cooktop combinations. The installer can find out the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the sketches below and on the next page.

Installation dimensions for the Vario 200 series.

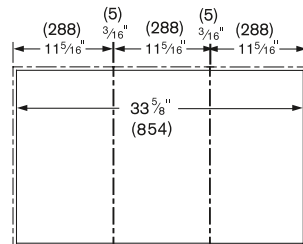
11 5/16" (288)	Appliance
- 6/8" (- 20)	Overhang
10 9/16" (268)	Cutout



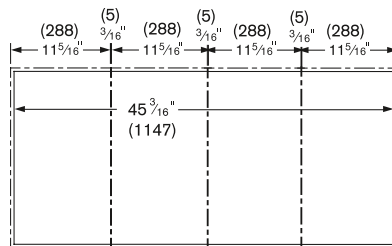
11 5/16" (288)	Appliance
3/16" (5)	VV 200
11 5/16" (288)	Appliance
22 7/8" (581)	Appliance
- 6/8" (- 20)	Overhang
22 1/8" (561)	Cutout



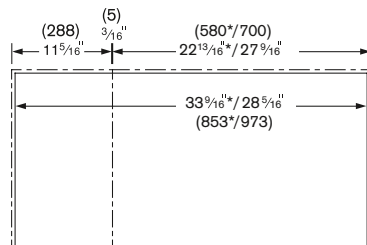
11 5/16" (288)	Appliance
3/16" (5)	VV 200
11 5/16" (288)	Appliance
3/16" (5)	VV 200
11 5/16" (288)	Appliance
34 7/16" (874)	Appliance
- 6/8" (- 20)	Overhang
33 5/8" (854)	Cutout



11 5/16" (288)	Appliance
3/16" (5)	VV 200
11 5/16" (288)	Appliance
3/16" (5)	VV 200
11 5/16" (288)	Appliance
3/16" (5)	VV 200
11 5/16" (288)	Appliance
45 15/16" (1167)	Appliance
- 6/8" (- 20)	Overhang
45 3/16" (1147)	Cutout



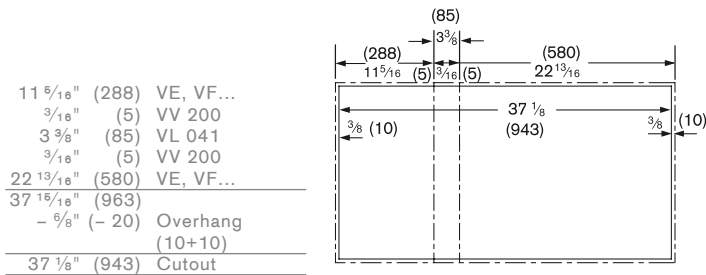
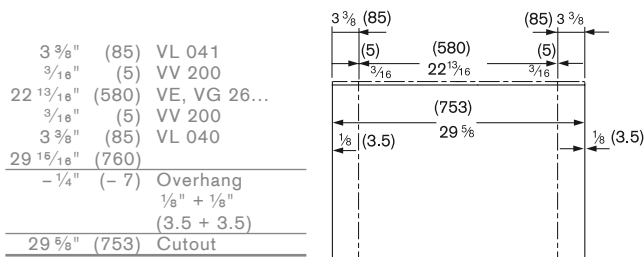
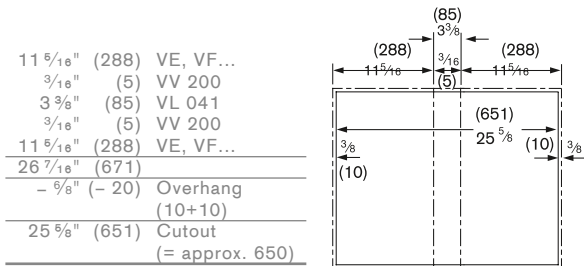
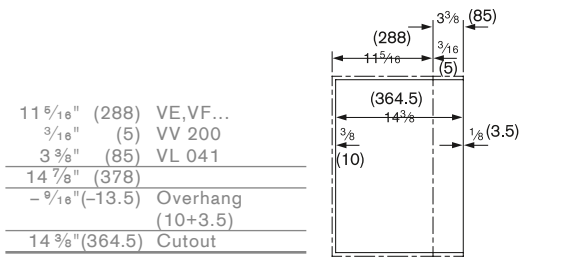
11 5/16" (288)	Appliance
3/16" (5)	VV 200
22 13/16" / (580*)	Appliance
27 9/16" / 700**)	Appliance
34 3/8" / (873*)	Appliance
39 1/8" / 993**)	Appliance
- 6/8" (- 20)	Overhang
33 3/16" / (853*)	Cutout
38 5/16" / (973**)	Cutout



* VE, VG26
** VE

Numbers indicated inside parenthesis () = mm

Installation dimensions for the Vario 200 series with VL downdraft.



How to calculate? General Rules.

First calculate the overall dimension of the cooktop set up. Do this by adding each unit's overall width and add 3/16" for each connecting strip used. Once you have the final figure for the overall dimension, deduct the overlap of the cooktop set up at each end (starting and ending unit).

Cut-out dimension = Overall dimension. The overlap at each end (total overlap).

Between each unit (cooktops and ventilators) a connecting strip should be placed and added to the overall dimension of the cooktop set up.

The Vario 200 series does not have finishing strips.

When installing only one unit, the cut-out dimension is 10 9/16" for the 12" units, 22 1/16" for the VE 260 614 and VG 264 214 CA.

Numbers indicated
inside parenthesis () = mm

AA 414 010

Air deflector for combination with gas cooktops



SV 401 090

Shaft extensions up to 5 1/2"
For gas wok burner



SV 401 205

Shaft extensions up to 11 13/16"
For gas wok burner

SV 402 090

Shaft extensions up to 5 1/2"
For 2-burner gas cooktop, set of 2

SV 402 205

Shaft extensions up to 11 13/16"
For 2-burner gas cooktop, set of 2



SV 405 001

Shaft extensions up to 3 1/8",
set of 5

For 5-burner gas cooktop

SV405002

Shaft extensions up to 6 5/16",
set of 5

For 5-burner gas cooktop

SV405003

Shaft extensions up to 12 5/8",
set of 5

For 5-burner gas cooktop



SV 405 011

Shaft extensions up to 2 9/16",
set of 5

For 5-burner gas cooktop

SV 405 012

Shaft extensions up to 5 1/2"
set of 5

For 5-burner gas cooktop



VA 420 000

Connection strip for flush
installation **without** appliance cover.



VA 420 001

Connection strip for flush
installation **with** appliance cover.



VA 420 010

Connection strip for surface-mount
installation **without** appliance cover.



VA 420 011

Connection strip for surface-mount
installation **with** appliance cover.



VV 401 000

Retrofit connection strip for
previous Vario 400 series cut-outs.
Cannot be used to retrofit cut-outs
for previous Vario 400 series
combinations with previous
VL 430/431 downdraft installation.
For **surface-mount** installation
without appliance cover.



VA 440 010

Stainless steel appliance cover
with mounting strip



VA 450 110

Stainless steel adjustment strip,
width 4 5/16"
Necessary accessory in a
combination of several Vario
cooktops with at least one
appliance cover to compensate for
the appliance depth.



VA 450 400

Stainless steel adjustment strip,
width 15"
Necessary accessory in a
combination of several Vario
cooktops with at least one
appliance cover to compensate for
the appliance depth.



VA 450 900

Stainless steel adjustment strip,
width 36"
Necessary accessory in a
combination of several Vario
cooktops with at least one
appliance cover to compensate for
the appliance depth.



VA 461 000

Cast-iron griddle plate, enameled,
half size
For Vario electric grill 400 series.
For simultaneous frying and grilling
on two separate surfaces.



VA 461 001

Cast-iron griddle plate, enameled,
full size
For Vario electric grill 400 series.
For simultaneous frying and grilling
on two separate surfaces.



WP 400 001

Wok pan made of multiple-layer
material
With round bottom and handle,
ø 14 3/16", height 3 15/16".



WZ 400 001

Wok support ring for wok pan
Only for VI 414 wok induction.



AA 090 700

Circuit amplifier for connecting two blowers to VL 414/AL 400



AD 724 040

Transition to 5" round.
For VL 414/041/040 downdraft ventilation.
For installation to left or right side of VL 414 additional adapter AD 724 041 necessary.



AD 724 041

Rectangular adapter piece required in conjunction with AD 740 040 when connection to left/right side of VL 414 downdraft



AG 060 000

Drain installation set enables drainage of cooking liquid into a suitable receptacle. For use with VK steamer.



AS 070 000

Downdraft connection piece for extension in the case of installation next to VK steamer or VF fryer.



FK 023 000

Pasta basket
For Vario 400 series and 200 series steamer
Cooking without overcooking, dripping directly in the appliance.



GE 020 010

Unperforated cooking insert
For use with VK steamer.



GE 020 020

Perforated cooking insert
For use with VK steamer.



LV 030 000

Lava stones for refilling. Required for use of VR grill.



AM 060 000

Cast-iron griddle plate. For Vario 200 series grill.



LS 041 000

Air deflector for VL 040/041 next to gas cooktops



SH 230 001

Hinge holder for fitting the appliance cover. For use with VE 230 and VP 230.



SH 260 000

Hinge holder for fitting the appliance cover. For use with VG 264.



VD 201 014

Brushed stainless steel appliance cover



VV 200 014

Stainless steel connection strip for combination with other Vario 200 series cooktops



AD 724 040

Transition to 5" round. For VL 414/041/040 downdraft ventilation. For installation to left or right side of VL 414 additional adapter AD 724 041 necessary.



AG 060 000

Drain installation set enables drainage of cooking liquid into a suitable receptacle. For use with VK steamer.



AS 070 000

Downdraft connection piece for extension in the case of installation next to VK steamer or VF fryer.



FK 023 000

Pasta basket
For Vario 400 series and 200 series steamer
Cooking without overcooking, dripping directly in the appliance



GE 020 010

Unperforated cooking insert
For use with VK steamer



GE 020 020

Perforated cooking insert
For use with VK steamer



LV 030 000

Lava stones for refilling. Required for use of VR grill.



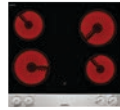
Vario 400 and 200 series induction and electric cooktops.



Appliance type	Induction	Induction
Series	Vario 400 series	Vario 400 series
	VI 491 610	CX 491 610
Width in inches	(cm) 36 (90)	36 (90)
Stainless steel edge		
Control knob in cabinet front/integrated control panel	•/-	
TFT touch display		•
Surface-mounted / flush-mounted	•/•	•/•
Cooking zones/combinations		
Number of cooking zones	5	4
Super-Quick cooking zone ø 5 11/16" (1,200 W)		
Super-Quick cooking zone ø 7 1/16" (1,800 W)		
Super-Quick cooking zone ø 4 3/4" (700 W) / ø 7 1/16" (1,800 W)		
Super-Quick cooking zone ø 5 11/16" (1,000 W) / ø 8 1/4" (2,200 W)		
Super-Quick cooking zone ø 7 1/16" (1,500 W) / ø 9 1/16" (2,400 W)		
Super-Quick cooking zone ø 5 11/16" (1,100 W)		
Roaster cooking zone 5 11/16" x 9 7/16" (2,000 W)		
Super-Quick cooking zone ø 7 1/16" (1,800 W)		
Roaster cooking zone 7 1/16" x 16 5/16" (4,400 W)		
Full surface induction cooking zone, min. ø 3" (500W) / max. ø 13" x 21" (100W-4,600W)		•
Induction cooking zone ø 5 7/8" (1,400 / 1,800 W)		
Induction cooking zone ø 7 1/16" (1,800 / 2,500 W)	2	
Induction cooking zone ø 11" (2,200 / 3,300 W)	1	
Induction cooking zone ø 8 1/4" (2,200 / 3,300 W) / ø 10 1/4" (2,600 / 3,400 W)	1	
Induction wok zone ø 7 1/16" (1,800 / 2,500 W) / ø 11" (2,800 / 3,600 W)	1	
Features/accessories		
Electronic output control	•	•
Number of output levels	12	17
Pan detection	•	•
Residual heat indication	•	•
Automatic cooking time		•
Power boost function: Number of cooking zones	5	4
Safety lock	•	•
Wok pan support		
Wok pan		
Cast-iron roaster GN 340	•	•
Appliance cover		
Electrical rating		
Total rating	(kW) 10.8	7.2
Total Amps	45	40
Electrical	208/220-240V/60Hz	208/220-240V/60Hz

• Included – Not available

¹ Optional accessory



Induction

Vario 400 series

VI 414 610

15 (38)

•

•/-

•/•

1

1

•

12

•

•

1 (only ø 7 1/8")

•

WZ 400 001¹

WP 400 001¹

•

VA 440 010¹

3.6

16

208/220-240V/60Hz

Induction

Vario 400 series

VI 424 610

15 (38)

•

•/-

•/•

2

1

1

•

12

•

•

2

•

VA 440 010¹

3.6

16

208/220-240V/60Hz

Electric

Vario 200 series

VE 260 614

24 (60)

-/•

•/-

4

2

2

9

•

6

25

208/220-240V/60Hz

Electric

Vario 200 series

VE 230 614

12 (29)

•

-/•

•/-

2

1

1

9

•

3

13

208/220-240V/60Hz

Vario 400 and 200 series gas cooktops.



Appliance type	Gas cooktop	Gas wok	Gas cooktop
Series	Vario 400 series	Vario 400 series	Vario 400 series
Propane gas	• ³	• ³	• ³
Natural gas	VG 491 210CA	VG 414 210CA	VG 424 210CA
Width in inches (cm)	36 (90)	15 (38)	15 (38)
Stainless steel cooktop	•	•	•
Control knobs in cabinet front	•	•	•
Surface-mounted / flush-mounted	•/•	•/•	•/•
Integrated stainless steel control panel	-	-	-
Cooking zones			
Number of cooking zones	5	1	2
Three-ring wok burner 850–17,000 BTU			
Three-ring wok burner 1,000–17,000 BTU			
Three-ring wok burner 1,000–18,800 BTU	1	1	
Two-ring super-high output burner 700–13,500 BTU	2		
Two-ring standard output burner 700–7,000 BTU	2		
Two-ring super-high output burner 500–14,000 BTU			1
Two-ring standard output burner 500–6,500 BTU			1
High-output burner 1,900–9,500 BTU			
Standard burner 1,300–6,500 BTU			
Features/accessories			
Automatic fast ignition	•	•	•
Flame monitoring with automatic re-ignition	•	•	•
Electric ignition			
Cast-iron pan support	3-part	3-part	3-part
Appliance cover		VA 440 010 ¹	VA 440 010 ¹
Wok pan	WP 400 001 ¹	WP 400 001 ¹	
Gas rating			
Total rating (BTU)	59,700	18,000	20,500
Electrical rating			
Total Amps	2	2	2
Electrical	120V / 60Hz	120V / 60Hz	120V / 60Hz

• Included – Not available

¹ Optional accessory ² If a cover is fitted, the pan supports must be removed when closing it.

³ Equipped for natural gas. For conversion to LP gas, LP kit must be ordered. See previous product pages to locate LP kit part #.



Gas cooktop	Gas cooktop	Gas Wok	Gas cooktop
Vario 200 series	Vario 200 series	Vario 200 series	Vario 200 series
VG 295 114CA	•	•	•
VG 295 214CA	VG 264 214CA	VG 231 214CA	VG 232 214CA
36 (90)	24 (60)	12 (28.8)	12 (28.8)
•	•	•	•
•/-	•/-	•/-	•/-
•	•	•	•
5	4	1	2
1		1	
2			
2			
	2		1
	2		1
•			
•			
3-part	2-part	1-part	1-part
	2x VD 201 014 ^{1, 2}	VD 201 014 ^{1, 2}	VD 201 014 ^{1, 2}
WP 400 001 ¹		WP 400 001 ¹	
58,000	32,000	17,000	16,000
1	1	1	1
120V / 60Hz	120V / 60Hz	120V / 60Hz	120V / 60Hz

Vario 400 and 200 series special cooktops.



Appliance type	Deep fryer	Electric grill	Teppan Yaki
Series	Vario 400 series	Vario 400 series	Vario 400 series
	VF 414 610	VR 414 610	VP 414 610
Stainless steel cooktop	•	•	•
Control knob in cabinet front/integrated control panel	•/-	•/-	•/-
Surface-mounted / flush-mounted	•/•	•/•	•/•
Width in inches (cm)	15 (38)	15 (38)	15 (38)
Cooking zones			
Number of cooking zones	1	2	2
Heating element, output (kW)	3	2 x 1.5	2 x 1.5
Temperature range (°F)	275–375		240–480
Number of power levels	12	12	12
Features/accessories			
Electronic precision temperature control	•	•	•
Gentle fat melting stage	•		
Cold oil zone	•		
Foaming expansion ring	•		
Volume	3.7 quarts		
Deep frying basket/pasta basket	•/-		
Cleaning stage	•		
Electronic steam control			
Automatic boiling point detection			
Cooking insert perforated/unperforated			
Glass lid			
Residue strainer in the drain			
Cast-iron grill		2	
Stainless steel container with lava stones		•	
Grease drip tray		•	
Hard chrome-plated surface			•
Stainless steel sandwich surface			
Warming stage			•
Residual heat indicator	•	•	•
Function display			
Motor-driven drain valve			
Drain installation set			
Short-period alarm			
Automatic cooking timer			
Child lock			
Safety lock	•	•	•
Appliance cover	VA 440 010 ¹	VA 440 010 ¹	VA 440 010 ¹
Griddle pan		•	
Grill tongs		•	
Cleaning brush		•	
Spatula			2
Electrical rating			
Total rating (kW)	3.0	3.2	3.0
Total Amps	13	15	13
Electrical	208/220-240V/60Hz	208/220-240V/60Hz	208/220-240V/60Hz

• Included – Not available

¹ Optional accessory ² VZ 400 000 controls only one cooking zone.



Steamer	Deep fryer	Electric grill	Teppan Yaki	Steamer
Vario 400 series	Vario 200 series	Vario 200 series	Vario 200 series	Vario 200 series
VK 414 610	VF 230 614	VR 230 614	VP 230 614	VK 230 714
•	•	•	•	•
•/-	-/•	-/•	-/•	-/•
•/•	•/-	•/-	•/-	•/-
15 (38)	12 (28.8)	12 (28.8)	12 (28.8)	12 (28.8)
1	1	2	1	1
2	2.3	2 x 1.5	1.8	2.3
100–200	275–380		240–480	100–200
12	9	9	13	9
•	•	•	•	•
	•			
	•			
	•			
1–6.4 quarts	3.7 quarts			1–6.4 quarts
-/FK 023 000 ¹	•/-			-/FK 023 000 ¹
•				•
•				•
•/•				•/•
•				•
•				•
		1		
		•		
		•		
			•	
			•	
			•	
•	•			•
AG 060 000 ¹				AG 060 000 ¹
	•			•
	•			•
•	•		•	•
VA 440 010 ¹	VD 201 014 ¹	•	VD 201 014 ¹	VD 201 014 ¹
		AM 060 000 ¹		
		•		
		•		
			2	
2.2	2.3	3.0	1.8	1.8
10	10	13	10	15
208/220-240V/60Hz	220-240V/60Hz	220-240V/60Hz	240V/60Hz	120V/60Hz



GAGGENAU

Cooktops.

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VG 491 210CA

Stainless steel
Width 36" (90 cm)
Natural gas

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010

Connection strip for **surface-mount installation without appliance cover**.

VA 420 011

Connection strip for **surface-mount installation with appliance cover**.

VA 420 000

Connection strip for **flush installation without appliance cover**.

VA 420 001

Connection strip for flush installation **with appliance cover**.

VA 450 900

36" stainless steel adjustment strip. Necessary accessory in a combination of 15" Vario(s) with at least one appliance cover to compensate for the appliance depth.

SV 405 001

Shaft extension up to 3 1/8", set of 5
(see adjacent drawing on next page).

SV 405 002

Shaft extensions up to 6 5/16", set of 5
(see adjacent drawing on next page).

SV 405 003

Shaft extensions up to 12 5/8", set of 5
(see adjacent drawing on next page).

SV 405 011

Shaft extensions up to 2 9/16", set of 5
(see adjacent drawing on next page).

SV 405 012

Shaft extensions up to 5 1/2", set of 5
(see adjacent drawing on next page).

Optional accessories

WP 400 001

Wok pan made of multiple-layer material
With round bottom and handle, ø 14 3/16" height 3 15/16".

Vario 400 series gas cooktop

VG 491

- Five multi-ring burners with up to 59,700 BTU
- Electronic flame monitoring (ionization principle) with automatic re-ignition.
- Sturdy stainless steel, solid smooth-surface cast-iron pan supports and large professional front control knobs.
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones

1 three-ring wok burner (300 W – 5,500 W) 1,000 – 18,800 BTU, suitable for pots up to max. ø 12 5/8".

2 two-ring high output burners (175 W – 4,000 W) 700 – 13,500 BTU, suitable for pots up to max. ø 11". 2 two-ring standard burners (175 W – 2,000 W) 700 – 7,000 BTU, suitable for pots up to max. ø 11".

Operation

Control knobs with ring and output marking.
Gas valve with fine control.

Features

Three-part cast-iron pan support with flat, continuous pot surface. Brass burner rings. Equipped for natural gas. For conversion to LP gas, LP kit (part #423414) must be ordered.

Safety

Electronic flame monitoring with automatic re-ignition.
Automatic quick ignition.
Safety lock.

Planning notes

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the specific location of the control knob positions may vary. When using the appliance cover VA 440 for an adjacent Vario 400 series cooktop and adjustment strip VA 450, additional space for cut-out depth needs to be considered. In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.

In a combination of several Vario 400 series cooktops a connection strip must be used. Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used. For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.

The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account. Flush installation is possible in

countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out. If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.

Control knobs to be integrated in the base cabinet at drawer level. Panel thickness 5/8" – 1".

The adjacent drawing "Installation of the control knob" must be observed, if the panel is more than 1" thick. There must be a recess at the rear for proper control module installation.

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.
The rear panel must consist of a non-flammable material. Wall trims must be resistant to heat.

A minimum lateral clearance of at least 12" from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.

Installation in a 36" wide lower cabinet is required.

The combination with VL 414 downdraft is not recommended. Due to the distance to the center burner sufficient air extraction cannot be guaranteed.

Minimum distance between gas cooktop(s) and ventilation hood must be 30".

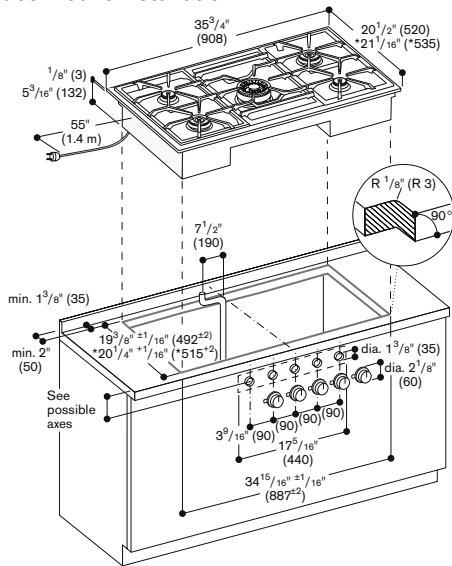
Appliance can be snapped into the countertop from above.

Please read additional planning notes on pages 72 – 79.

Rating

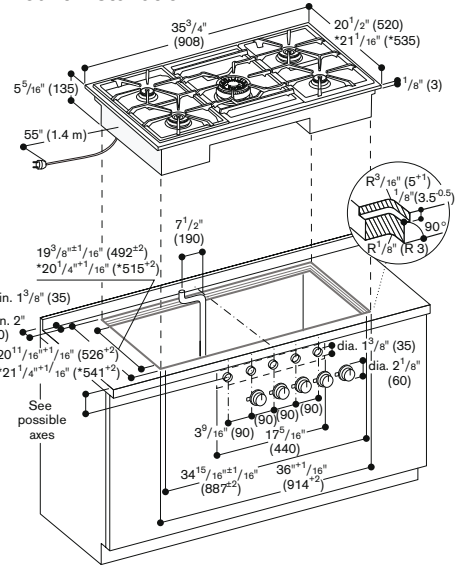
Total rating: 59,700 BTU (17.5 kW).
Total Amps: 2.
120V / 60Hz
Connecting cable 55" with plug.

Surface-mount Installation



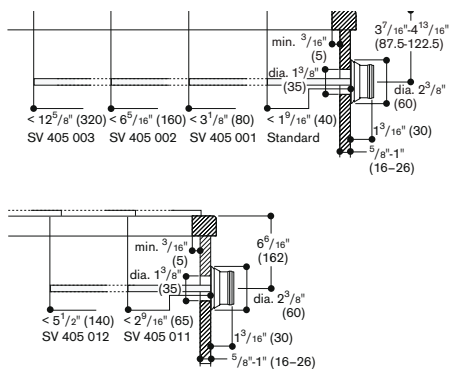
* with adjustment strip. See separate planning notes on page 77.

Flush-mount Installation

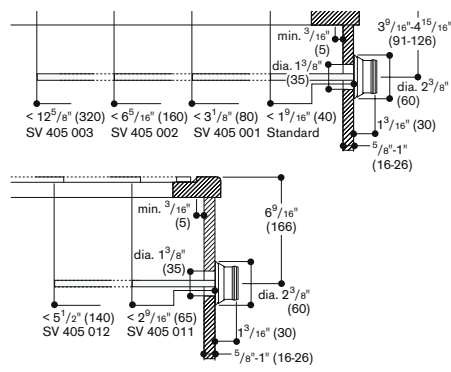


* with adjustment strip. See separate planning notes on page 77.

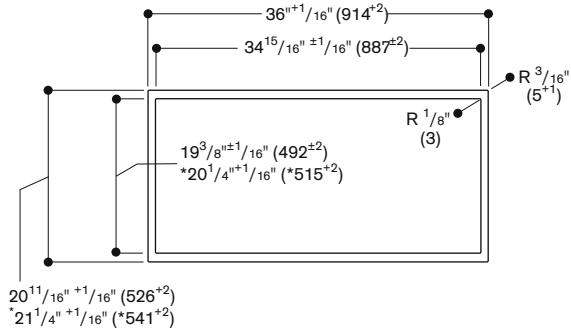
Possible shaft extensions, surface-mount installation



Possible shaft extensions, flush-mount installation

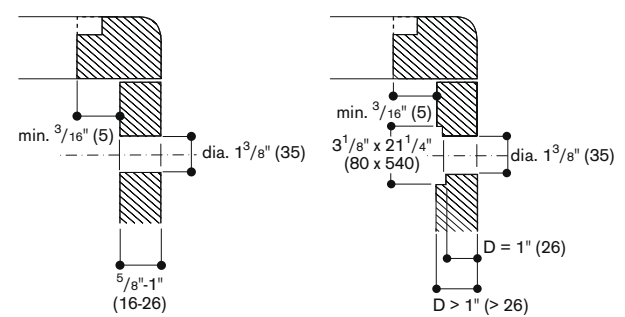


View from above

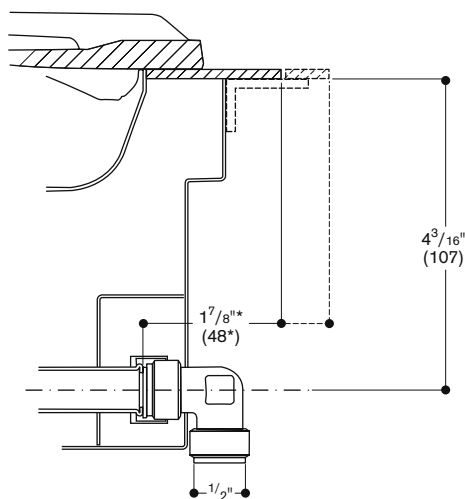


* with adjustment strip

Installation of the control knob



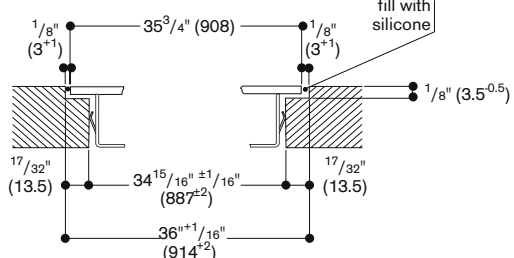
Gas connection



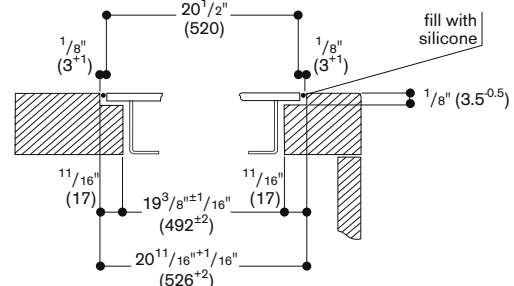
* 2 1/2" (63 mm) with adjustment strip.

Numbers indicated inside parenthesis () = mm

Longitudinal section



Cross-section



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



VG 295 114CA
Stainless steel control panel
Propane gas
Width 36" (90 cm)

VG 295 214CA
Stainless steel control panel
Natural gas
Width 36" (90 cm)

Optional accessories
WP 400 001
Wok pan made of multiple-layered material, with round bottom and handle, \varnothing 14 $\frac{3}{16}$ ". 5.3 quarts., height 3 $\frac{15}{16}$ ".

200 series gas cooktop
VG 295

- Sturdy stainless steel, solid smooth-surface cast-iron pan support and top control panel.
- 58,000 BTU on five burners including wok burner.
- Professional cooking for large numbers of guests.
- Convenient operation with automatic quick ignition.

Cooking zones

5 brass gas burners:
2 two-ring super-high output burners (150 – 4,000 W) 500 – 13,600 BTU, suitable for pots up to max. \varnothing 11".
2 two-ring standard burners (150 – 2,000 W) 500 – 6,800 BTU, suitable for pots up to max. \varnothing 9 $\frac{1}{2}$ ".
1 three-ring super-high output burner (300–5,000 W) 1,000 – 17,000 BTU, suitable for pots up to max. \varnothing 12 $\frac{5}{8}$ ".
Ideal burner configuration, electronics and a broad output spectrum.

Features

All-gas cooktop for natural or propane gas.
Three-part cast-iron pan support with a flat, continuous surface.
Operation control indicator lights.
Gas valve with fine control.
Integrated control panel with cooking zone and power marking.

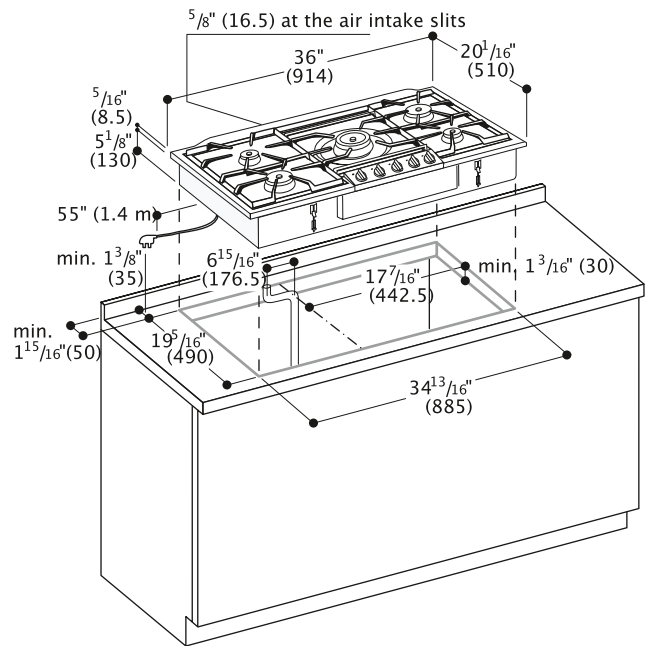
Safety

Automatic quick ignition.
Electronic flame recognition (ionization principle) with automatic re-ignition.

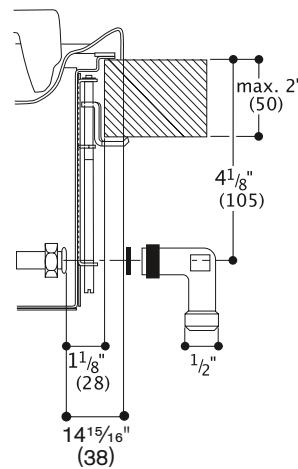
Planning notes

Installation in a 36" (90 cm) base cabinet.
Air admission from above.
No intermediate shelf required.
The gas cooktop is equipped with a 55" connecting cable and a grounded plug.
The appliance must be set up and connected in accordance with the applicable installation specifications.
A ventilation hood must be switched on during operation of the gas cooktop. The rear panel must consist of a non-flammable material.
Wall trims must be heat-resistant.
A minimum clearance of 12" from adjacent heat-sensitive wooden side panels must be observed or thermal insulation must be installed.
Minimum distance between gas cooktop(s) and ventilation hood must be 30".
When installing this cooktop next to another appliance of the Vario Series 200, a minimum clearance of 2" between the single cut-outs should be observed.
Cooktop clamping range: 1 $\frac{3}{16}$ " – 2".
Can be installed above an EB 388 oven with $\frac{1}{2}$ " minimum distance.
The appliance is not operable without electrical connection.

Rating
Total rating: 58,000 BTU
Total Amps: 2
120V / 60Hz
Plan for a 55" connecting cable with ground plug.



Gas connection



Numbers indicated inside parenthesis () = mm



CX 491 610

Stainless steel frame
Width 36" (90 cm)

Installation accessories

In combination of several Vario cooktops, connecting strips must be used.

Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010

Connection strip for **surface-mount installation without appliance cover.**

VA 420 011

Connection strip for **surface-mount installation with appliance cover.**

VA 420 000

Connection strip for **flush installation without appliance cover.**

VA 420 001

Connection strip for **flush installation with appliance cover.**

VA 450 900

36" stainless steel adjustment strip. Necessary accessory in a combination of 15" Vario(s) with at least one cover adjacent to a 36" cooktop. VA 450 strip will compensate the appliance depth.

Optional accessories

GN 232 110

Teppan Yaki plate made of multi-ply material, 13" x 21".

GN 232 230

Teppan Yaki plate made of multi-ply material, 13" x 14".

GP 900 001

Stainless steel 6" frying pan
Non-stick cooking.

GP 900 002

Stainless steel 7" frying pan
Non-stick coating.

GP 900 003

Stainless steel 8" frying pan
Non-stick coating.



product
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Full surface induction cooktop

CX 491

- One large cooking surface.
- Free positioning of cookware.
- Cookware of any shape and size can be used.
- TFT touch display for an intuitive control of all functions.
- Max. power output for large cookware of up to 4,600 W with Power boost function
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones

One unique cooking surface allows for cookware as small as 3" and as large as 13" x 21".

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

Operation

Large 6.5" color graphic TFT touch display with an easy-to-use display concept.

Electronic power control in 17 output levels.

Features

Power boost function.
Individual pot detection.
Timer for each cooking position.
Short-term timer.
Information key with use indicators.
Power management.

Safety

Main switch.
Residual heat indicator.
Child lock.
Display cleaning protection.

Planning notes

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

When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered.

In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required. In a combination of several Vario 400 series cooktops a connection strip must be used.

Depending on the type of installation – surface- or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used.

For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.

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

Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended. Immersion depth depending on installation situation, 3 3/16" for surface-mount or 3 5/16" for flush-mount. Intermediate shelf is required. Appliance can be snapped into the countertop from above.

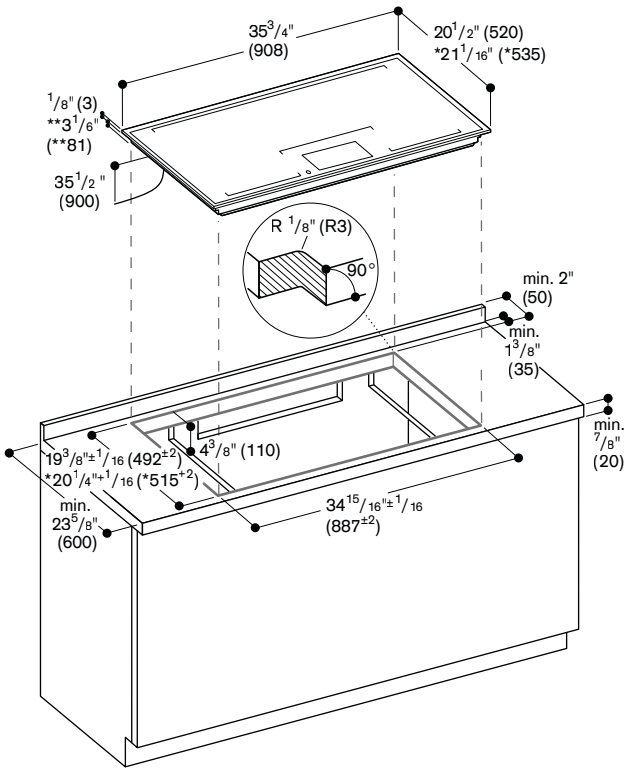
Please read additional planning notes on combinations with Vario 400 series cooktops on pages 72 – 79.

Please read the installation details regarding air ducting on page 115.

Rating

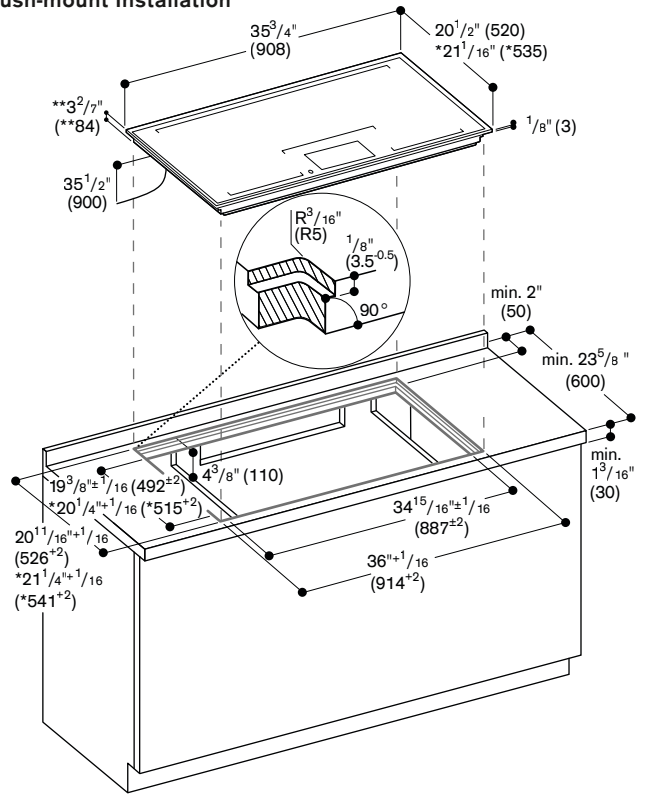
Total rating: 7.2 kW.
Total Amps: 40.
208 / 220-240V / 60Hz
Connecting cable 37" without plug (hardwire required).

Surface-mount Installation



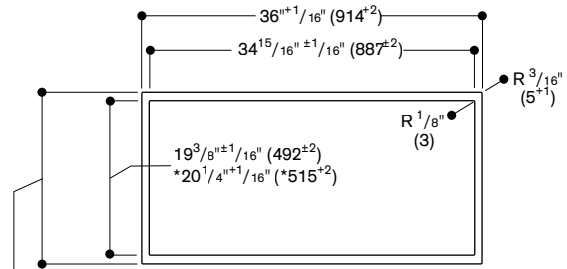
* with adjustment strip. See separate planning notes on page 77.
 ** Recessed depth in the vicinity of the electrical connection box: $4\frac{1}{16}''$ (104).

Flush-mount Installation



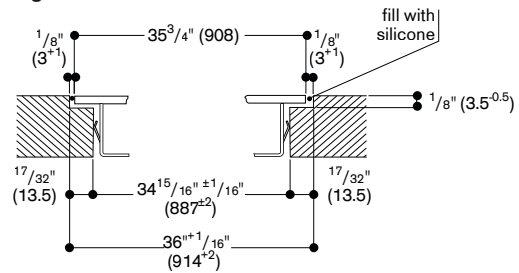
* with adjustment strip. See separate planning notes on page 77.
 ** Recessed depth in the vicinity of the electrical connection box: $4\frac{2}{5}''$ (107).

View from above

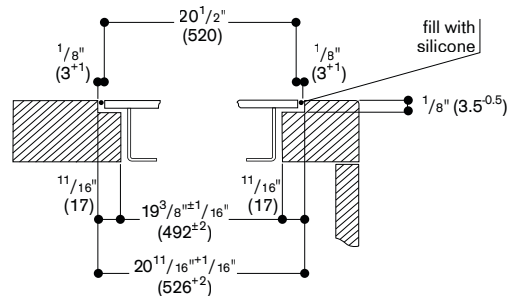


$20\frac{11}{16}'' \pm \frac{1}{16}''$ (526⁺²)
 $21\frac{1}{4}'' \pm \frac{1}{16}''$ (**541⁺²)
 * with adjustment strip

Longitudinal section



Cross-section



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

Numbers indicated
 inside parenthesis () = mm



VI 491 610

Stainless steel frame
Width 36" (90 cm)

Installation accessories

In combination of several Vario cooktops, connecting strips must be used.

Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010

Connection strip for **surface-mount installation without appliance cover.**

VA 420 011

Connection strip for **surface-mount installation with appliance cover.**

VA 420 000

Connection strip for **flush installation without appliance cover.**

VA 420 001

Connection strip for **flush installation with appliance cover.**

VA 450 900

36" stainless steel adjustment strip. Necessary accessory in a combination of 15" Vario(s) with at least one cover adjacent to a 36" cooktop. VA 450 strip will compensate the appliance depth.

Optional accessories

GP 900 001

Stainless steel 6" frying pan
Non-stick coating.

GP 900 002

Stainless steel 7" frying pan
Non-stick coating.

GP 900 003

Stainless steel 8" frying pan
Non-stick coating.

Vario 400 series induction cooktop VI 491

- Five cooking zones with Power boost for cookware with a diameter of 5" to 13"
- Solid stainless steel control knobs
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series products

Cooking zones

1 induction cooking zone ø 8" (2,200 W, with Power boost 3,300 W), automatically switches to ø 10" (2,600 W, with Power boost 3,400 W) and to ø 13" (3,300 W, with Power boost 4,600 W).

1 induction cooking zone ø 8" (2,200 W, with Power boost 3,300 W).

2 induction cooking zones ø 7" (1,800 W, with Power boost 2,500 W).

1 induction cooking zone ø 6" (1,400 W, with Power boost 1,800 W).

Operation

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

Electronic control in 12 output levels.

Features

Cooking zone marking.

Power boost function for each cooking zone.

Power boost function for ø 13" cooking zone with 4.6 kW.

Pan detection.

Short-term timer.

Safety

Individual residual heat indication.
Safety lock.

Planning notes

Depending on the type of installation – surface- or flush-mounted, with or without cover – the specific location of the control knob positions may vary.

When using the appliance cover VA 440 for an adjacent 15" Vario cooktop and adjustment strip VA 450, additional space for cut-out depth needs to be considered. In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.

In a combination of several Vario 400 series cooktops a connection strip must be used.

Depending on the type of installation – surface- or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used.

For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.

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

Flush installation is possible in

countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed.

For other materials, please consult with your countertop 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 countertop cut-out.

If installing several Vario products in individual cut-outs allow for a minimum distance of 2" in between the cooktops.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

Immersion depth depending on installation situation, 2 5/8" for surface-mount or 2 1/4" for flush-mount.

Built-in control panel can be integrated in the bottom cabinet at drawer level.

Panel thickness 5/8" – 1".

The adjacent drawing "Installation of the control knob" must be observed, if the panel is more than 1" thick. There must be a recess at the rear for proper control module installation.

A combination with VL 414 downdraft is not recommended due to insufficient air extraction from the center zone.

Appliance can be snapped into the countertop from above.

Please read additional planning notes on pages 72 – 79.

Please read the installation details regarding air ducting on page 115.

Rating

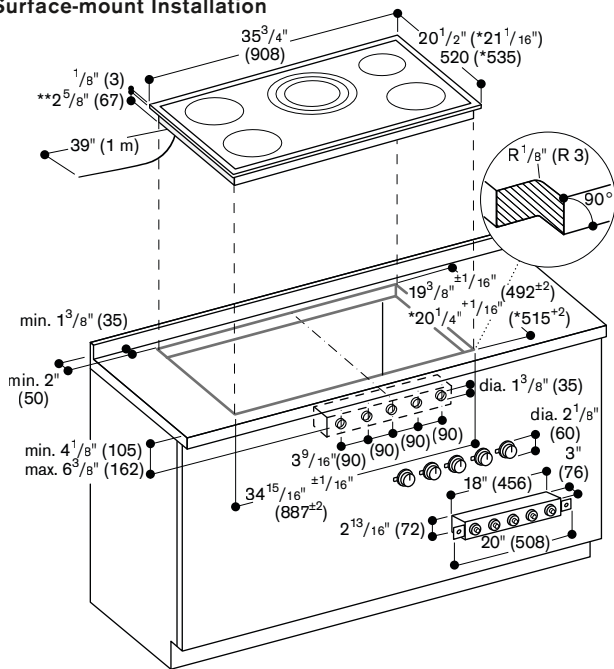
Total rating: 10.8 kW.

Total Amps: 45.

208/220-240V / 60Hz

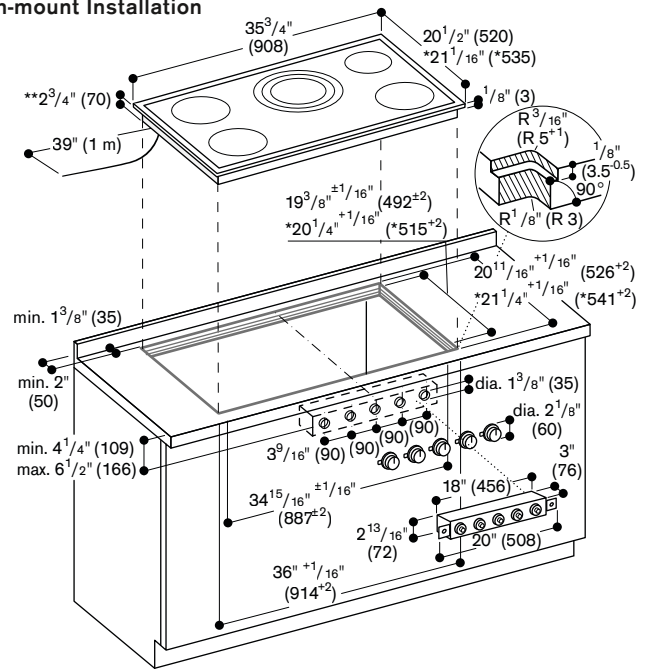
Connecting cable 37" without plug (hardwire required).

Surface-mount Installation



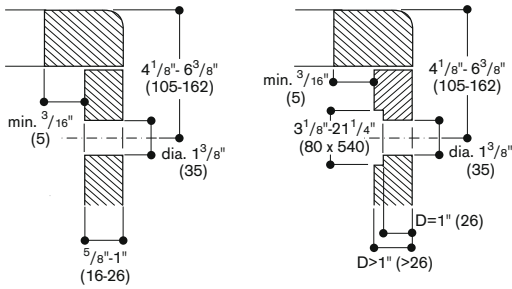
* with adjustment strip. See separate planning notes on page 77.
 ** $3\frac{1}{16}''$ (93) in the area of the wire connection (rear, right).

Flush-mount Installation

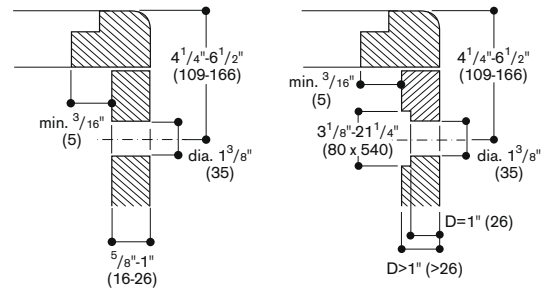


* with adjustment strip. See separate planning notes on page 77.
 ** $3\frac{1}{16}''$ (93) in the area of the wire connection (rear, right).

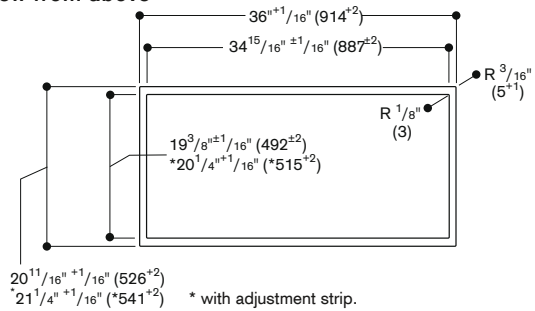
Installation of the control knob; surface-mount installation



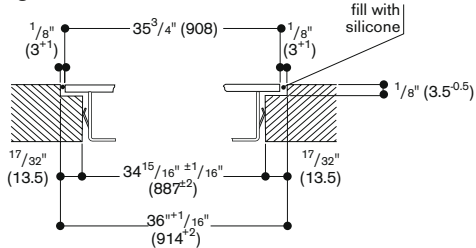
Installation of the control knob; flush-mount installation



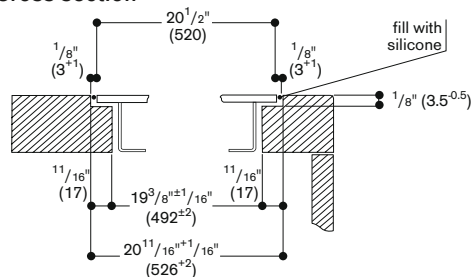
View from above



Longitudinal section



Cross-section



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

Numbers indicated inside parenthesis () = mm



Induction cooktop

CI 491

- Frameless for flush installation
- Frying sensor function
- Power boost function for the 11" cooking zone with 4,400W
- Twist-Pad control with removable magnetic knob

Cooking zones

- 1 induction cooking zone ø 7" (1,800 W, with Power boost 2,500 W), automatically switches to ø 11" (2,800W, with Power boost 4,400W).
- 1 induction cooking zone ø 8" (2,200W, with Power boost 3,300W).
- 2 induction cooking zones ø 7" (1,800W, with Power boost 2,500W).
- 1 induction cooking zone ø 6" (1,400W, with Power boost 1,800W).

Features

- Twist-Pad control with removable magnetic knob.
- Cooking zone marking.
- Electronic power control in 17 output levels.
- Frying sensor function for ø 7" and ø 8" cooking zones.
- Power boost function for each cooking zone.
- Power boost function for ø 11" cooking zone.
- Quick boil timer, with individually adjustable boiling time.
- Cooking timer for each zone for up to 90 minutes with automatic shut off.
- Short-term timer.
- Memory function.
- Options menu.
- Power management.

Safety

- Main switch.
- Operation indication.
- Pan detection.
- Individual residual heat indication.
- Child lock.
- Safety lock.

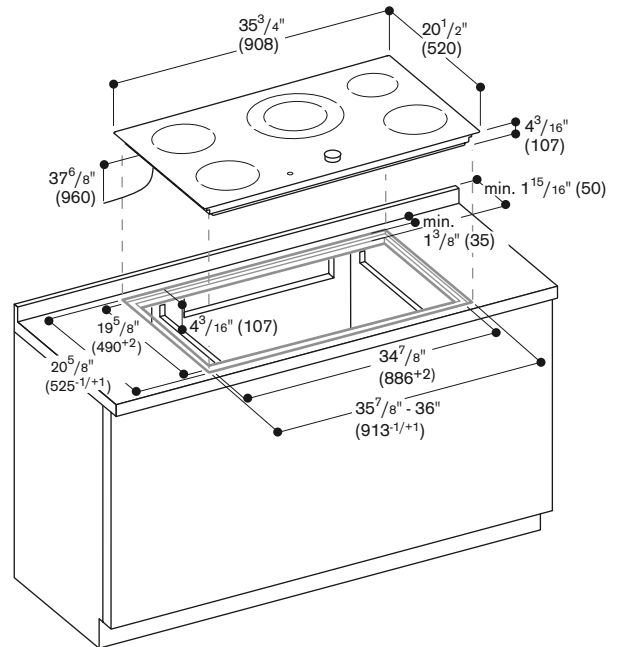
Planning notes

- Operates with magnetic (induction) ready pots and pans only.
- For optimal heat distribution, the use of sandwich bottom cookware is recommended.
- Doesn't operate without Twist-Pad knob.
- Immersion depth 2 1/4".
- Appliance must be fixed from underneath.
- Hard wire required.
- Cooktop clamping range: 1 3/16"-1 9/16".
- Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the countertop cut-out.

Please read the installation details regarding air ducting on page 115.

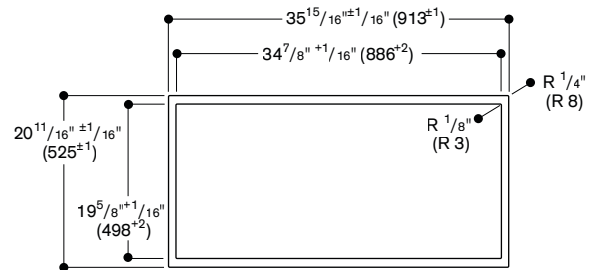
Rating

- Total rating: 10.8 kW
- Total Amps: 45
- 208/220 – 240 V / 60Hz
- Plan for a 60" connection cable without plug (hardwire required).

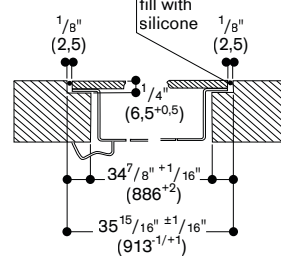


Immersion depth in the area of electric connection casing 4 3/16" (107)

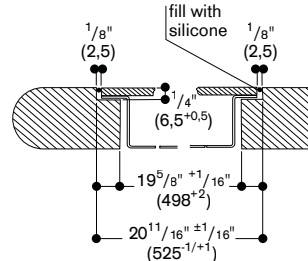
View from above



Longitudinal section



Cross-section



Numbers indicated inside parenthesis () = mm



CI 491 612

Stainless steel frame
Width 36" (90 cm)

Optional accessories

GP 900 001

Stainless steel frying pan
Non-stick coating, for \varnothing 6" cooking zone.

GP 900 002

Stainless steel frying pan
Non-stick coating, for \varnothing 7" cooking zone.

GP 900 003

Stainless steel frying pan
Non-stick coating, for \varnothing 8" cooking zone.

Induction cooktop

CI 491

- Stainless steel frame
- Frying sensor function
- Power boost function for the 11" cooking zone with 4,400W
- Twist-Pad control with removable magnetic knob

Cooking zones

1 induction cooking zone \varnothing 7" (1,800 W, with Power boost 2,500 W), automatically switches to \varnothing 11" (2,800 W, with Powerboost 4,400W).
1 induction cooking zone \varnothing 8" (2,200 W, with Powerboost 3,300W).
2 induction cooking zones \varnothing 7" (1,800 W, with Powerboost 2,500W).
1 induction cooking zone \varnothing 6" (1,400 W, with Powerboost 1,800W).

Features

Twist-Pad control with removable magnetic knob.
Cooking zone marking.
Electronic power control in 17 output levels.
Frying sensor function for \varnothing 7" and \varnothing 8" cooking zones.
Power boost function for each cooking zone.
Power boost function for \varnothing 11" cooking zone.
Quick boil timer, with individually adjustable boiling time.
Cooking timer for each zone for up to 90 minutes with automatic shut off.
Short-term timer.
Memory function.
Options menu.
Power management.

Safety

Main switch.
Operation indication.
Pan detection.
Individual residual heat indication.
Child lock.
Safety lock.

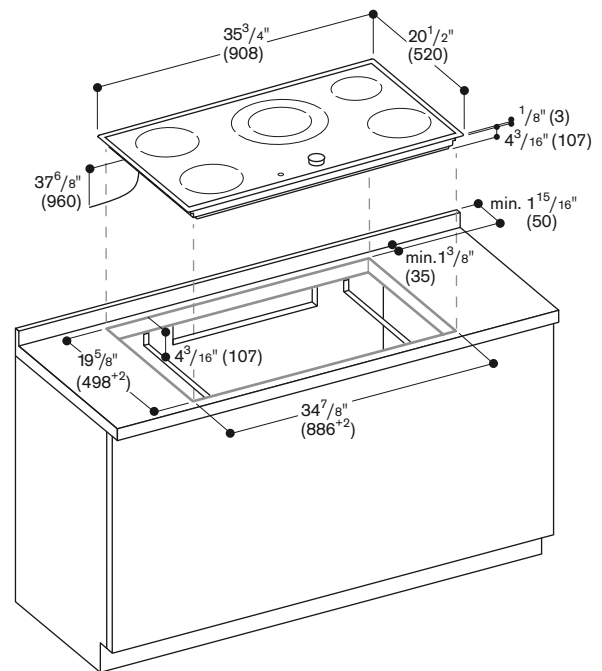
Planning notes

Operates with magnetic (induction) ready pots and pans only.
For optimal heat distribution, the use of sandwich bottom cookware is recommended.
Doesn't operate without Twist-Pad knob.
Immersion depth 2 1/4".
Appliance must be fixed from underneath.
Hard wire required.
Cooktop clamping range: 1 3/16" - 1 9/16".

Please read the installation details regarding air ducting on page 115.

Rating

Total rating: 10.8 kW
Total Amps: 45
208/220 - 240 V / 60Hz
Plan for a 60" connection cable without plug (hardwire required).



Immersion depth in the area of electric connection casing 4 3/16" (107)

Numbers indicated
inside parenthesis () = mm



CI 481 612

Stainless steel frame
Width 30" (80 cm)

Optional accessories

GP 900 001

Stainless steel frying pan
Non-stick coating, for \varnothing 6" cooking zone.

GP 900 002

Stainless steel frying pan
Non-stick coating, for \varnothing 7" cooking zone.

GP 900 003

Stainless steel frying pan
Non-stick coating, for \varnothing 8" cooking zone.



Industrie
Forum
Design
Hannover

Induction cooktop

CI 481

- Stainless steel frame
- Frying sensor function
- Twist-Pad control with removable magnetic knob

Cooking zones

1 induction cooking zone \varnothing 11" (2,400 W, with Powerboost 3,600 W).
1 induction cooking zone \varnothing 8" (2,200 W, with Powerboost 3,300 W).
2 induction cooking zone \varnothing 6" (1,400 W, with Powerboost 1,800 W).

Features

Twist-Pad control with removable magnetic knob.
Cooking zone marking.
Electronic power control in 17 output levels.
Frying sensor function for \varnothing 6" and \varnothing 8" cooking zones.
Power boost function for each cooking zone.
Quick boil timer, with individually adjustable boiling time.
Cooking timer for each zone for up to 90 minutes with automatic shut off.
Short-term timer.
Memory function.
Options menu.
Power management.

Safety

Main switch.
Operation indication.
Pan detection.
Individual residual heat indication.
Child lock.
Safety lock.

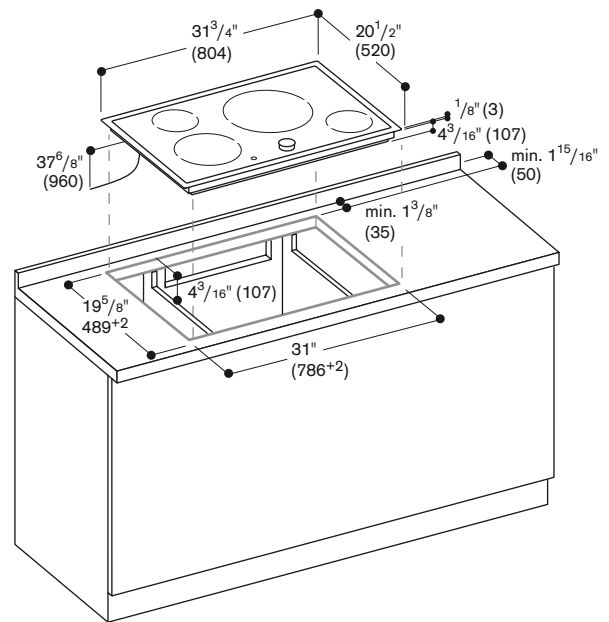
Planning notes

Operates with magnetic (induction) ready pots and pans only.
For optimal heat distribution, the use of sandwich bottom cookware is recommended.
Doesn't operate without Twist-Pad knob.
Immersion depth 2 1/4".
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Hard wire required.
Cooktop clamping range: 1 3/16" - 1 9/16".

Please read the installation details regarding air ducting on page 115.

Rating

Total rating: 7.2 kW
Total Amps: 30
208/220 - 240 V / 60Hz
Plan for a 60" connection cable without plug (hardwire required).



Immersion depth in the area of electric connection casing 4 3/16" (107)

Numbers indicated
inside parenthesis () = mm

Applies to CI 491/CI 481/CX 491

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 $1\frac{3}{16}$ " 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 Air intake through the cabinet's back wall:

In the cabinet's back wall, plan a recess of at least $1\frac{3}{4}$ " in height from the countertop's bottom line.

The minimum width is

- $21\frac{5}{8}$ " for the Vario VI 414/424 induction cooktop or the CI 481
- $32\frac{5}{16}$ " for the CI 491/CX 491 induction cooktop

Exhaust air ducting with intermediate shelf:

To prevent the content of drawers underneath the cooktop from heating up, the use of an intermediate shelf is recommend, except for 36" cooktops.

Width of cut-out at least

- $3\frac{5}{16}$ " for a 30" induction cooktop

* Does not apply to 36" cooktops

** Min. $2\frac{9}{16}$ " for cooktops with a frame and min. $2\frac{3}{4}$ " for cooktops without a frame.

Niche width needs to be at least

- $5\frac{1}{2}$ " for the VI 411/421, induction cooktop
- $3\frac{15}{16}$ " for the CI 481 induction cooktop

* Does not apply to 36" CI 491/CX 491 induction cooktops

** Minimum $2\frac{9}{16}$ " for cooktops with frame (CI 491/CI 481) as well as VI 491 for surface-mounted installation and min. $2\frac{3}{4}$ " for CX 491 as well as for VI 491 for flush installation.

Combination with AT 400 / AL 400

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

A In front of the air duct

$1\frac{3}{16}$ " distance between the back side of drawers, an oven or the cabinet's interior wall.

B Adjacent to the air duct

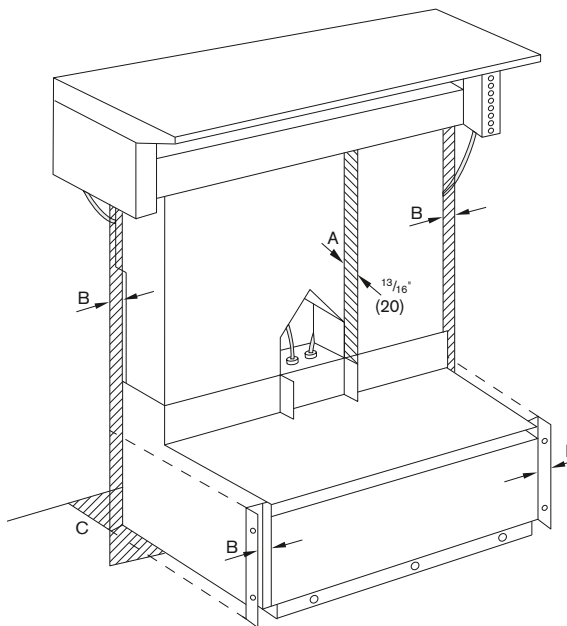
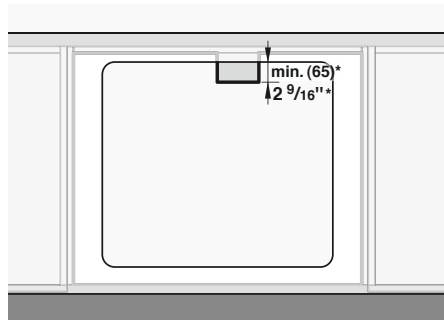
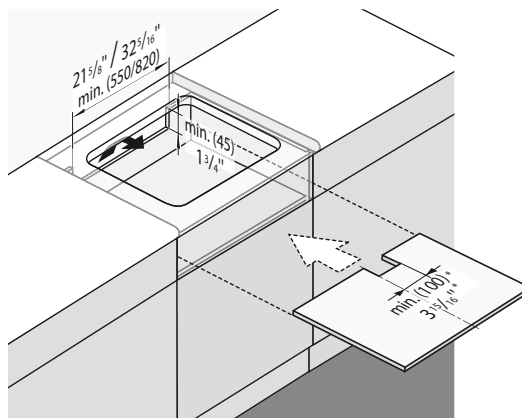
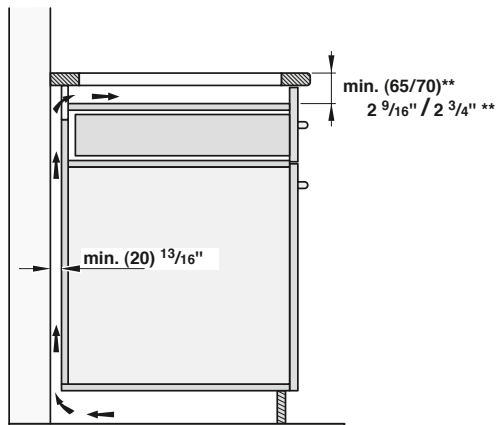
The resulting gap between the air duct and the cabinet's side wall needs to remain open.

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 bottom, must remain open.

Combination with other appliances

Installation above dishwasher is not permitted.



Numbers indicated inside parenthesis () = mm



CE 490 612
Stainless steel frame
Width 36" (90 cm)

Included accessory
1 glass scraper

Electric cooktop CE 490

- Sturdy stainless steel frame
- Twist-Pad control with removable magnetic knob
- Can be perfectly combined with the 36" AL 400 retractable downdraft in a standard 24" counter-top depth.

Cooking zones

1 Super-Quick cooking zone \varnothing 7" (1,500 W), converts to \varnothing 9" (2,400 W) cooking zone.
1 Super-Quick cooking zone \varnothing 4 3/4" (800 W), converts to \varnothing 7" (2,000 W) cooking zone.
2 Super-Quick cooking zones \varnothing 5 3/4" (1,200 W).

Features

Twist-Pad control with removable magnetic knob.
Cooking zone marking.
Electronic power control in 17 output levels.
Quick boil timer, with individually adjustable boiling time.
Cooking timer for each zone for up to 90 minutes with automatic shut off.
Short-term timer.
Memory function.
Options menu.

Safety

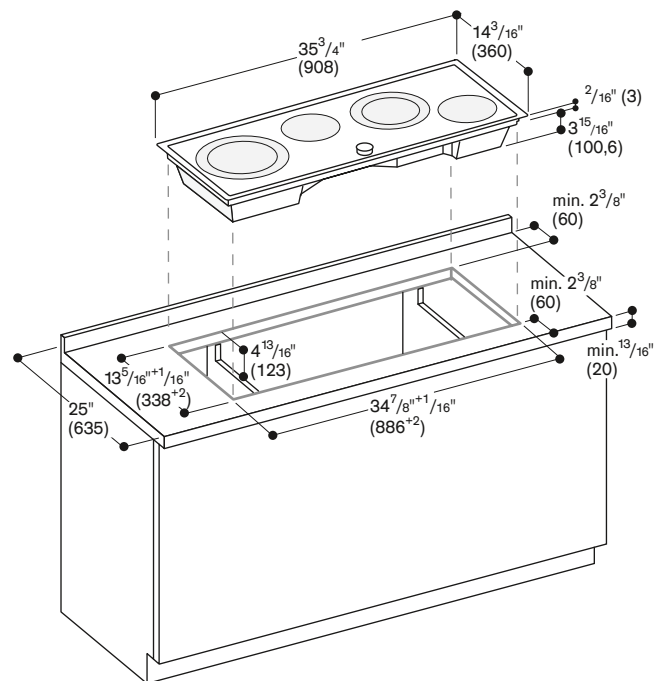
Main switch.
Operation indication.
Individual residual heat indication.
Child lock.
Safety lock.

Planning notes

Appliance depth 1 3/4", depth at fitting/conduit is 2 3/8".
Below the appliance, a 3/8" clearance must be observed from side panels or intermediate shelf must be planned.
The cooktop must be accessible from underneath to be able to detach the cooktop's base in a downward direction.
Installation possible in a 24" deep standard cabinet.
Appliance must be fixed from underneath.
Hard wire required.
Cooktop clamping range: 13/16" - 1 15/16".

Rating

Total rating: 6.8 kW
Total Amps: 28
220 - 240 V / 60Hz
Plan for a 38" connecting cable without plug (hardwire required).



Immersion depth in the area of electric connection casing 4 13/16" (123)

Numbers indicated
inside parenthesis () = mm

GN 232 110

Teppan Yaki plate made of multi ply material, 13" x 21"
For full surface induction cooktop CX 491.



GN 232 230

Teppan Yaki plate made of multi ply material, 13" x 14"
For full surface induction cooktop CX 491.



GP 900 001

Stainless steel frying sensor pan
Non-stick coating, for ø 6" cooking zone.

GP 900 002

Stainless steel frying sensor pan
Non-stick coating, for ø 7" cooking zone.

GP 900 003

Stainless steel frying sensor pan
Non-stick coating, for ø 8" cooking zone.



SV 405 001

For VG 491 shaft extensions up to 3 1/8", set of 5.

SV 405 002

For VG 491 shaft extensions up to 6 5/16", set of 5.

SV 405 003

For VG 491 shaft extensions up to 12 5/8", set of 5.

SV 405 011

For VG 491 shaft extensions up to 2 9/16", set of 5.

SV 405 012

For VG 491 shaft extensions up to 5 1/2", set of 5.



VA 420 000

Connection strip for flush installation **without** appliance cover.



VA 420 001

Connection strip for flush installation **with** appliance cover.



VA 420 010

Connection strip for surface-mount installation **without** appliance cover.



VA 420 011

Connection strip for surface-mount installation **with** appliance cover.



WP 400 001

Wok pan made of multiple-layered material
With round bottom and handle, ø 14 3/16", 5.3 quarts, height 3 15/16".



Gas cooktops.



Appliance type	Gas cooktop	Gas cooktop
Series	400 series	200 series
Propane gas		VG 295 114CA
Natural gas	VG 491 210CA	VG 295 214CA
Width in inches	(cm) 36 (90)	36 (90)
Integrated stainless steel control panel		•
Control knobs in cabinet front	•	
Cooking zones		
Number of cooking zones	5	5
Three-ring wok burner (300–5,000 W) 1,000–17,000 BTU		1
Three-ring wok burner (300–5,500 W) 1,000–18,000 BTU	1	
Two-ring super-high output burner (150–4,000 W) 500–13,600 BTU	2	2
Two-ring standard output burner (150–2,000 W) 500–6,800 BTU	2	2
High-output burner (560–2,800 W) 1,900–9,500 BTU		
Standard burner (380–1,900 W) 1,300–6,500 BTU		
Features/accessories		
Automatic quick ignition	•	•
Flame monitoring with automatic re-ignition	•	•
Electric ignition		
Cast-iron pan support	3-part	3-part
Appliance cover		
Wok pan	WP 400 001 ¹	WP 400 001 ¹
Gas rating		
Total rating	(BTU) 59,700	58,000
Electrical rating		
Total Amps	2	2
Electrical	120V/60Hz	120V/60Hz

• Included – Not available

¹ Optional accessory



Gas cooktop

200 series

VG 264 214CA

24 (58)

•

4

2

2

•

2-part

2x VD 201 014^{1,2}

32,000

1

120V/60Hz



Appliance type		Induction cooktop CX 491 610	Induction cooktop VI 491 610
Width in inches	(cm)	36" (90)	36" (90)
Frameless for flush installation			
1/8" Stainless steel frame for surface or flush installation		•	•
Stainless steel frame		•	•
Operation			
TFT touch display		•	
Control knob in cabinet front			•
TwistPad control panel			
Graphical sensor control panel/sensor buttons			
Cooking zones/combinations			
Number of cooking zones		4	5
Full surface induction cooking zone, min. ø 3" (500W) / max. ø 13" x 21" (100W-4,600W)		•	
Induction cooking zone ø 5 7/8" (1,400 / 1,800 W)			
Induction cooking zone ø 7 1/8" (1,800 / 2,500 W)			2
Induction cooking zone ø 8 1/4" (2,200 / 3,300 W)			1
Induction cooking zone ø 11" (2,400/3,600 W)			1
Induction cooking zone ø 7 1/8" (1,800 / 2,500 W) / ø 11" (3,600/4,400 W)			1
Features/accessories			
Electronic power control		•	•
Number of power levels		17	12
Pan detection		•	•
Residual heat indication		•	•
Automatic cooking timer: Number of cooking zones		4	
Power boost function: Number of cooking zones		4	5
Automatic quick boil: Number of cooking zones			
Child lock			
Safety lock			•
Memory function			
Frying sensor			
Frying sensor pan for ø 6" cooking zone		GP 900 001 ¹	GP 900 001 ¹
Frying sensor pan for ø 7" cooking zone		GP 900 002 ¹	GP 900 002 ¹
Frying sensor pan for ø 8" cooking zone		GP 900 003 ¹	GP 900 003 ¹
Electrical rating			
Total rating	(kW)	7.2	10.8
Total Amps		40	45
Electrical		208/220-240V/60Hz	208/220-240V/60Hz

• Included – Not available

¹ Optional accessory



Induction cooktop

CI 491 602

36" (90)

•

•
-/•

5

1

2

1

1

•

17

•

•

5

5

5

•

•

•

•

GP 900 001¹

GP 900 002¹

GP 900 003¹

10.8

45

208/220-240V/60Hz

Induction cooktop

CI 491 612

36" (90)

•

•
-/•

5

1

2

1

1

•

17

•

•

5

5

5

•

•

•

•

GP 900 001¹

GP 900 002¹

GP 900 003¹

10.8

45

208/220-240V/60Hz

Induction cooktop

CI 481 612

30" (90)

•

•
-/•

4

2

1

1

•

17

•

•

4

4

4

•

•

•

•

GP 900 001¹

GP 900 002¹

GP 900 003¹

7.2

30

208/220-240V/60Hz



Appliance		Electric cooktop
Type		Universal
		CE 490 612
Width in inches	(cm)	36 (90)
Stainless steel frame		•
Twist-Pad control panel		•
Graphical sensor control panel/sensor keys		-/•
Cooking zones/combinations		
Number of cooking zones		4
Super-Quick cooking zone ø 5 3/4" (1,200 W)		2
Super-Quick cooking zone ø 7 1/8" (1,800 W)		
Super-Quick cooking zone ø 4 3/4" (800 W) / ø 8 1/4" (2,000 W)		1
Super-Quick cooking zone ø 4 3/4" (750 W) / ø 8 1/4" (2,200 W)		
Super-Quick cooking zone ø 5 3/4" (1,000 W) / ø 8 1/4" (2,200 W)		
Super-Quick cooking zone ø 7 1/8" (1,500 W) / ø 9 1/8" (2,400 W)		1
Super-Quick cooking zone ø 5 3/4" (1,050 W) / ø 8 1/4" (2,200 W) / ø 10 5/8" (3,080 W)		
Super-Quick cooking zone ø 6 11/16" (1,800 W) / Roaster zone 6 11/16" x 10 7/16" (2,600 W)		
Super-Quick cooking zone ø 7 1/8" (1,800 W) / Roaster zone 6 11/16" x 16 5/16" (4,400 W)		
Features/accessories		
Electronic power control		•
Residual heat indicator		•
Automatic cooking timer: Number of cooking zones		4
Automatic quick boil: Number of cooking zones		4
Child lock		•
Safety lock		•
Memory function		•
Options menu		•
Cast-iron roaster for roasting zone 7 1/8" x 16 5/16"		•
Frying sensor pan for ø 8" cooking zone		
Electrical rating		
Total electrical rating (kW)	(kW)	6.8
Total Amps		28
Electrical		220-240V/60Hz

• Included – Not available

¹ Optional accessory



GAGGENAU

Ventilation.

Backsplash ventilation.	126–127
Downdraft ventilation.	128–133
Island hoods.	134–136
Wall hoods.	137–139
Visor hoods.	140
Blowers.	141–143
Installation and optional accessories.	144–147
Technical specifications.	148–155



AT 400 700
Stainless Steel
Air exhaustion /recirculation
Width 42" (106 cm)

Installation accessories

AA 010 410
Air exhaust grill
Stainless steel color, 36" (90 cm).
Including installation fittings.
Height adjustable.

AA 409 400
Furniture support 33¹/₅" (86 cm) for
AT 400 700
Can also be used as bearer
for the countertop instead of
a cabinet frame, or can be
placed on top of the fan
housing, replacing the need
for a cabinet base.

AA 409 900
Telescopic extension for AT 400 700
by 4 ⁵/₁₆".

ZB 020 090
Additional louvers for air exhaust
grill AA 010 410. Extension piece
1 ³/₁₆", required for height adjustment.
Order 1 for height adjustment of
1 ¹/₄–2 ³/₈" (36–60 mm). Order 2 for
height adjustment of 2 ³/₈–3 ⁹/₁₆"
(61–90 mm).

Optional accessories

AA 400 010
Beech cutting board, 11" deep,
fits the workspace on top of the
AT 400

AA 400 200
Glass cover, matte-finished,
42", thickness ¹/₄", with spacer.
Necessary accessory when
combined with any gas cooktop

AA 409 101
Active charcoal filter for AT 400



Industrie
Forum
Design
Hannover

Backsplash ventilation
AT 400

- The extractor perfectly combined with the cooktop – Reduced to one air inlet where it makes most sense.
- Revolution in recirculation air ventilation technology, perfect for the island – As efficient and quiet as an air extraction system, but without the exhaust air ducts.
- Integrated workspace above the cooktop – ingredients or plates for serving within direct reach.

Output

Max. air output:
Recirculation: 465 CFM.

Features

Three electronically controlled speeds and intensive mode, Interval ventilation, delayed shut-off function, grease filter saturation display. Centrifugal grease filter and grease drip trays, dishwasher-safe.

Active charcoal odor filter mat.
Fluorescent tube 30/36 W.

Planning notes

The AT 400 is designed for operation with two Vario 400 cooktops or cooktops up to 38" (95 cm) wide. Operation of Vario appliances is not possible with fitted cover.

The remaining surface of the countertop min. 2" between the recesses must be reinforced with a support. Furniture support AA 409 400 can be used for this and to stabilize the cabinet.

Hinges on swing doors may have to be repositioned. The opening in the lower cabinet shelf may be increased as long as the free minimum cross-section of 1.9 sq.ft. is maintained.

The exhaust outlet in the cabinetry toe kick should be as large as possible to minimize draughts. The location of the exhaust outlet in the cabinetry toe kick is consumer-defined.

The backsplash ventilation cover must remain removable to permit changing of the lamp.

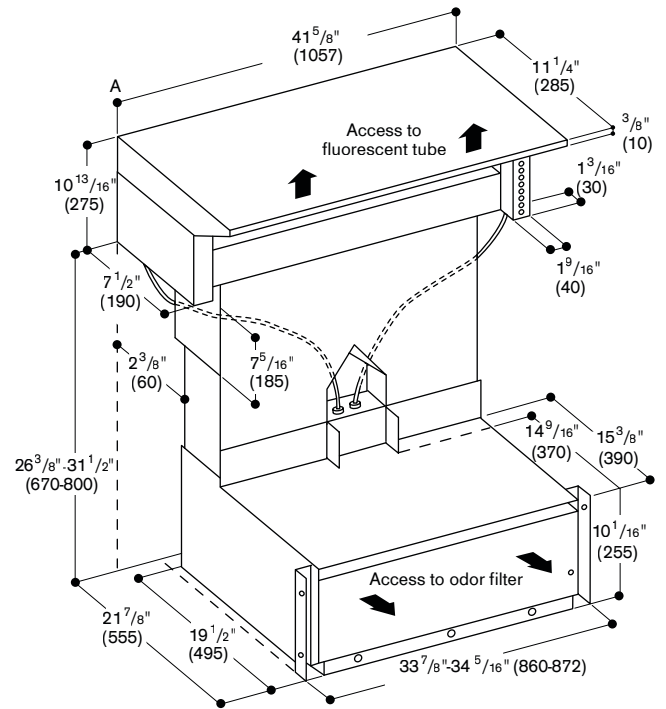
The connecting cables of the cooking appliances are laid through the middle of the air duct to the rear. Water in/outlet pipes must not be laid through the air duct.

When operating a gas cooktop in combination with the backsplash ventilation, the AA 409 200 glass cover (accessory to be ordered separately) must be placed on top of the backsplash.

Surfaces: Stainless steel 1.4301 ground and brushed IIIc.
Recommendation for stainless steel parts positioned nearby that have to be welded and polished:
Brushing grain 280.

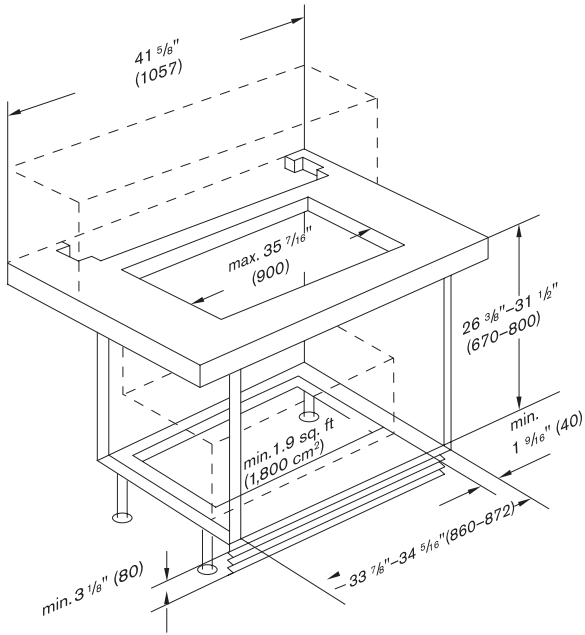
Rating

Total rating 310 W.
Total Amps: 2.6
120V / 60Hz
Connecting cable 79" grounded plug (from middle of appliance).

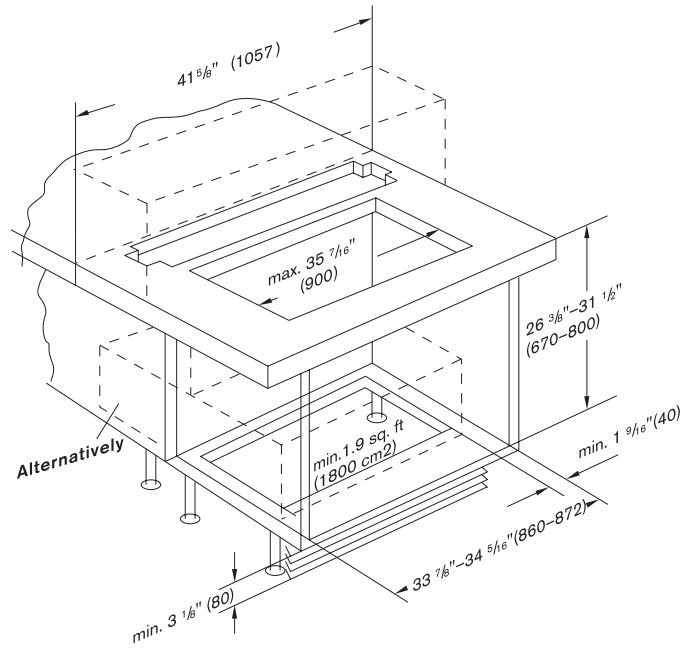


Numbers indicated
inside parenthesis () = mm

Cabinet opening — wall situation

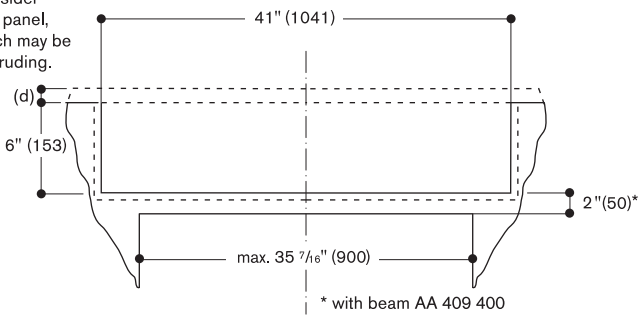


Cabinet opening — island situation



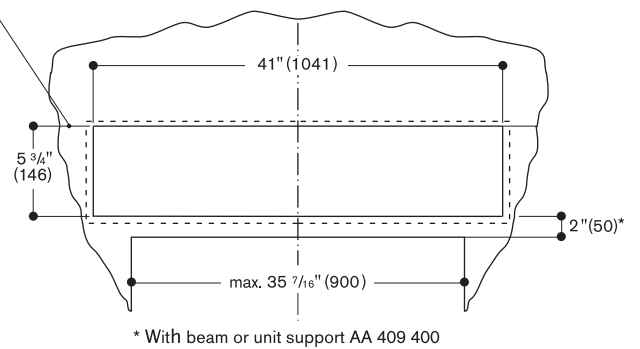
Opening dimensions in wall countertop

Consider rear panel, which may be protruding.

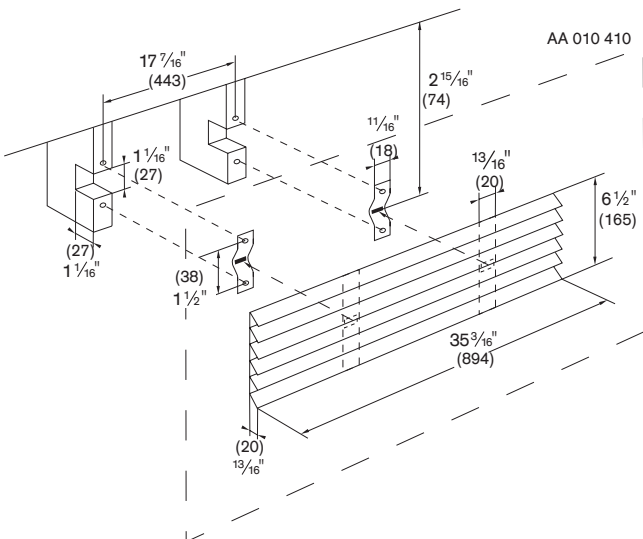


Opening dimensions in island countertop

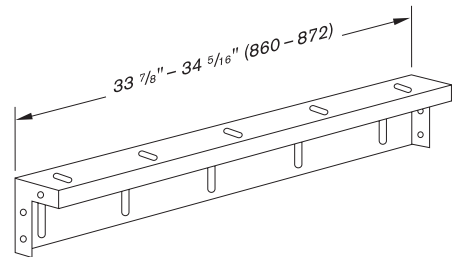
(Joint when the worktop is assembled)



AA 010 410 Exhaust air gill



AA 409 400 Furniture support



Numbers indicated inside parenthesis () = mm



AL 400 720

Stainless steel
Width 46 5/8" (118 cm)
Air extraction/recirculation with AR 400/401 blowers or AR 413 recirculation blower.
Comes without blower.

AL 400 790

Stainless steel
Width 36" (90 cm)
Air extraction/recirculation with AR 400/401 blowers or AR 413 recirculation blower.
Comes without blower.

Required installation accessories

AD 754 045

Connection piece to 2 x 6" round ducts, either mounted on front or back of AL 400.

Installation accessories

AA 010 410

Air exhaust grill for recirculation mode
Stainless steel colored, 36", including installation fittings, height adjustable.

AA 409 400

Furniture support 33 7/8" for 36" AL 400 downdraft.
Recommended as bearer for the countertop, instead of a cabinet frame.

AA 409 430

Furniture support 4 9/16" for 46 5/8" AL 400 downdraft.
Recommended as bearer for the countertop, instead of a cabinet frame.

ZB 020 090

Additional louvers for air exhaust grill AA 010 410. Extension piece 1 3/16", required for height adjustment.
Order 1 for height adjustment of 1 1/4–2 3/8" (36–60 mm). Order 2 for height adjustment of 2 3/8–3 9/16" (61–90 mm).

Retractable downdraft ventilation AL 400

- Downdraft for combination with all Gaggenau cooktops, completely retractable when not in use
- Dimmable LED light for optimum illumination of the entire cooktop
- Precision-crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series cooktops

Output

For information on maximum air output in combination with blowers refer to the remote blower table on page 155.
Noise level depends on the built-in situation.

Features

3 electronically controlled output levels.
Intensive mode.
Interval ventilation.
Delayed shut-off.
Grease filter saturation display.
Cartridge-type filter, dishwasher-safe.
Dimmable LED lighting.

Planning notes

46 5/8" AL 400 downdraft can be used with 4 Vario 200 series cooktops or 3 Vario 400 series cooktops.
36" AL 400 downdraft can be used with 3 Vario 200 series cooktops, 2 Vario 400 series cooktops or a cooktop configuration of up to 36" wide.
Can be combined with gas cooktops up to 60.000 BTU.
In combination with the electric cooktop CE 490, installation in 24" deep countertops is possible.
Operation of Vario cooktops is only possible without appliance cover.
Installation is possible in countertops 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 countertop manufacturer.
If the blower or recirculation blower is installed in the bottom cabinet and if combined with VK or VF ensure accessibility to the outlets.
The remaining countertop surface (min. 2") between the cut-out of the cooktop and the AL 400 downdraft must be reinforced with a support if less than 1 3/16" thick for surface-mount installation or less than 1 3/16". It is recommended to use furniture support AA 409 400/430.
If built-in situation permits, downdraft can be combined with ovens that do not exceed the maximum allowed cabinet temperature.
Recommendation for stainless steel parts positioned nearby that have to be welded and polished: brushed grain 280.
Surfaces: Stainless steel 1.341, ground and brushed IIIC.
For air recirculation:
The exhaust outlet in the cabinet base should be as large as possible to minimize draughts.

The location of the exhaust outlet in the cabinet base is consumer-defined. Minimum cross-section 112 inches².

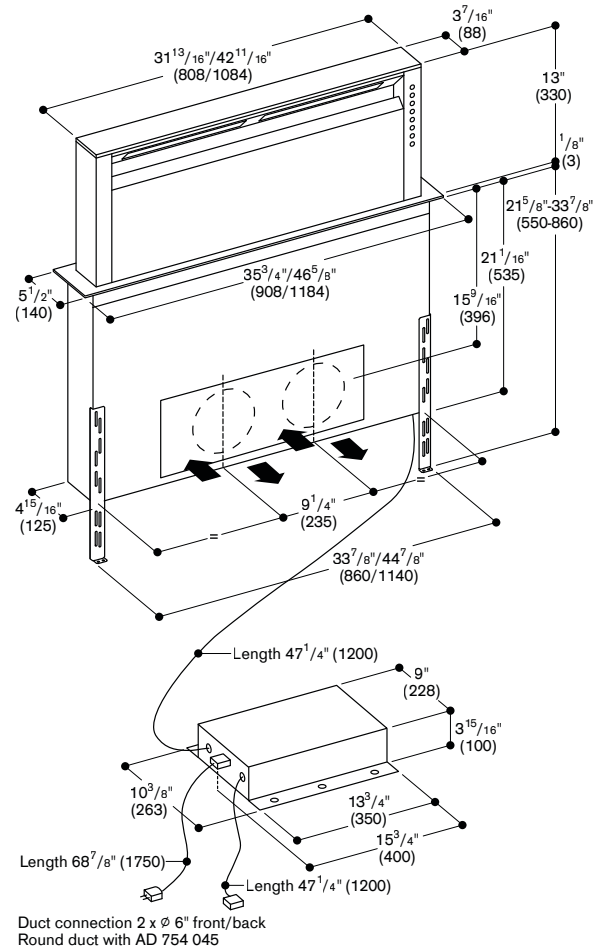
To avoid smoke when frying/grilling refer to the manuals of VR grill and VP teppan yaki.

For air extraction:

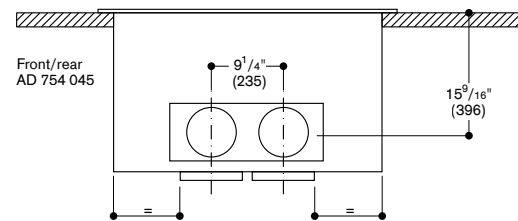
When installing in air extraction mode with a chimney-vented fireplace, a circuit breaker for the hood's power supply line is required.

Rating

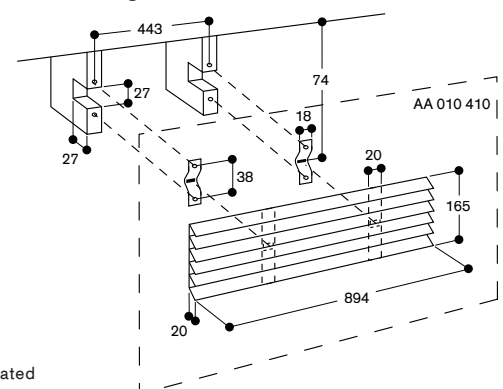
Total Amps: 10
120V / 60 Hz
Connecting cable 5.6' with plug.



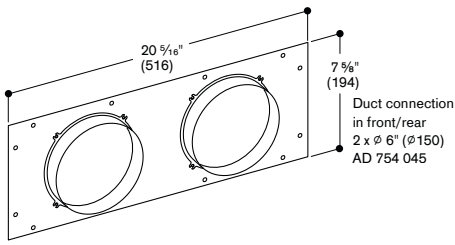
AL 400 connection positions ø 6"



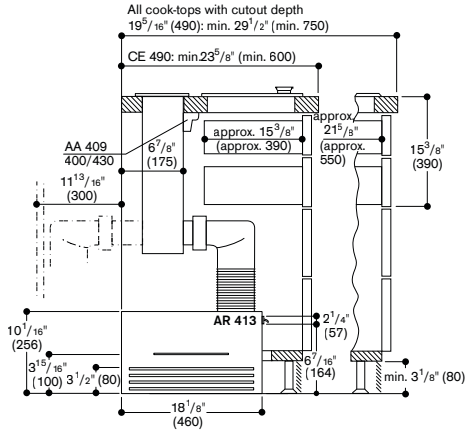
AA 010 410 air exhaust grill



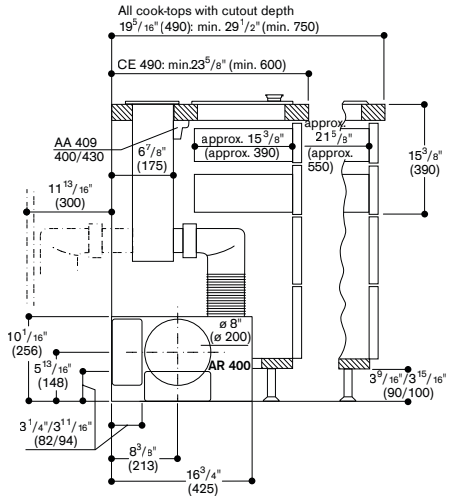
Numbers indicated inside parenthesis () = mm



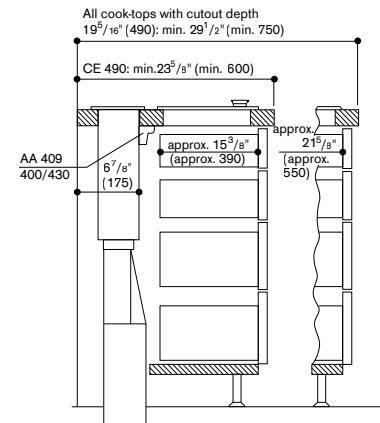
Depth dimensions—base cabinet without back panel—recirculation operation for maximum output with 2x ø 6" round



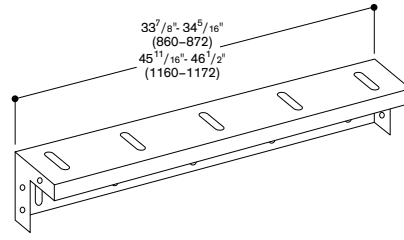
Depth dimensions—base cabinet without back panel—air extraction operation for maximum output with 2x ø 6" round



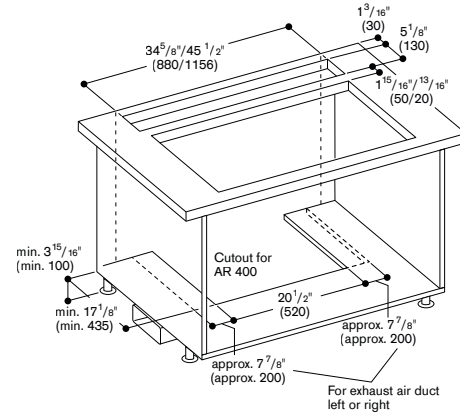
Depth dimensions—base cabinet without back panel—air extraction operation with floor feed 2x ø 6" round



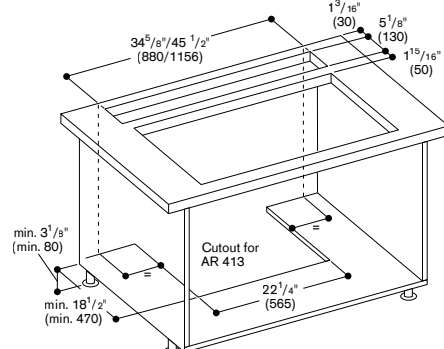
Numbers indicated inside parenthesis () = mm



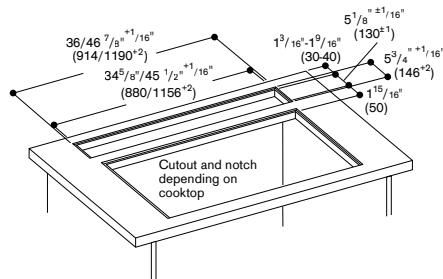
Exhaust air: AL 400 with AR 400 in the lower cabinet



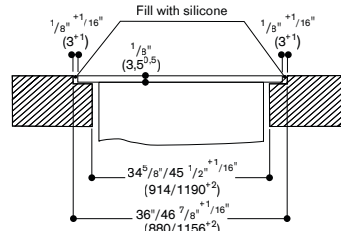
Circulating air: AL 400 with AR 413 in the lower cabinet



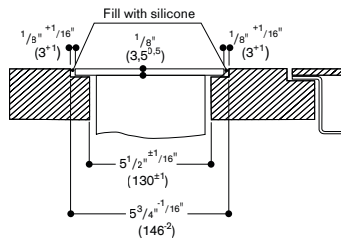
AL 400 mounted flush



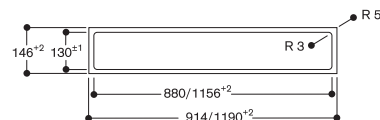
Longitudinal section



Cross-section



AL 400 cut-out is flush





VL 414 110

Stainless steel
Ventilation unit
Comes without blower and AA 490 control knob. (order separately)

Required installation accessories

AA 490 710

Vario control knob for use with Vario 400 series downdraft ventilation. Stainless steel
For operation with one of the following blowers: AR 400 inline / AR 401 remote blower or AR 413 recirculation blower. Up to four VL 414 ventilation units can be used with one control knob and one blower (AR 400 inline blower). For more details on the actual VL 414 downdraft" on page 132.

AD 724 040

Transition to 5" round. Required to connect duct to bottom of VL 414 downdraft or when connecting duct to right / left side of VL 414 downdraft (see adjacent drawing).

AD 724 041

Rectangular adapter piece. Must order AD 724 040 transition to 5" round to vent downwards / left or right and AD 724 041 when venting to left or right side of VL 414 downdraft. No duct connection pieces are included.

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 010

Connection strip for **surface-mount installation without appliance cover**.

VA 420 011

Connection strip for **surface-mount installation with appliance cover**.

VA 420 000

Connection strip for **flush installation without appliance cover**.

VA 420 001

Connection strip for **flush installation with appliance cover**.

VA 450 110

Stainless steel adjustment strip, width 4 9/16". Necessary accessory in a combination of Vario cooktops with at least one appliance cover adjacent to VL 414 downdraft.

AS 070 000

Connection piece as extension required for installation with VK 414 steamer or VF 414 fryer.

Optional accessories

AA 414 010

Air deflector for combination with gas cooktops.

Vario 400 series downdraft ventilation VL 414

- Highly efficient ventilation system at cooktop level.
- Up to 4 ventilation units can be connected to a single AR 400 inline blower, operated by one AA 490 control knob.
- Flexible power distribution, precise extraction of cooking vapors.
- Precision crafting of 1/8-inch stainless steel.
- For surface-mount installation with a visible edge or for flush installation.
- Can be perfectly combined with other Vario 400 series products
- Minimal planning and easy installation for air recirculation.

Output

Maximum air output in combination with AR inline blower / remote blower or recirculation blower. For CFM information, refer to blower overview on page 155. Noise level depends on the built-in situation.

Features

Ventilation channels manually rotate to open air channel. Closing element made of stainless steel, dishwasher-safe. Metal grease filter with grease drip tray, dishwasher-safe. Sensor-controlled operation of the AR blower if at least one VL 414 downdraft unit is open.

Planning notes

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the specific location of the control knob positions may vary. When using the appliance cover VA 440 or adjustment strip VA 450 additional space for cut-out depth needs to be considered. In a combination of Vario cooktops with at least one appliance cover, the adjustment strip VA 450 is required.

In a combination of several Vario 400 series cooktops, connection strips must be used.

Depending on the type of installation – surface-/ or flush-mounted, with or without cover – the respective VA 420 connecting strip must be used. For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.

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

Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the edges must be observed. For other materials, please consult with your countertop 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 countertop cut-out.

Please read additional planning notes on pages 72 – 79.

If installing several Vario products in individual cut-outs allow for a minimum distance of 2" between the cooktops.

Air extraction operation in combination with remote AR 400/401 remote / inline blowers or recirculation mode with AR 413.

Please refer to page 144 for recommended downdraft ventilation configurations of blower units and needed ducting elements.

Maximum cooktop width between two VL downdraft units is 24". If used next to gas cooktops, the air deflector AA 414 is recommended to ensure maximum performance of the cooktop.

No duct connection pieces are included, they must be ordered separately. Either AD 724 040 transition to 5" round duct to connect to bottom / left / right side of VL and AD 724 041 transition if connecting duct to left or right side of VL downdraft. When connecting 2 VL downdrafts, 2x 5" round ducts are required to connect to one of the AR blowers. Note: when connecting 2x VL downdrafts with AR 401 740 remote blower, a Y-adaptor is required (can be purchased at local hardware store).

When connecting 3 or 4x VL downdrafts, only AR 400 740 inline blower can be used. Please ensure when installing the exhaust air ducting that no sharp bendings are caused and that the cross-section of the ducting is not constricted in any way. This can have an impact on the blower performance.

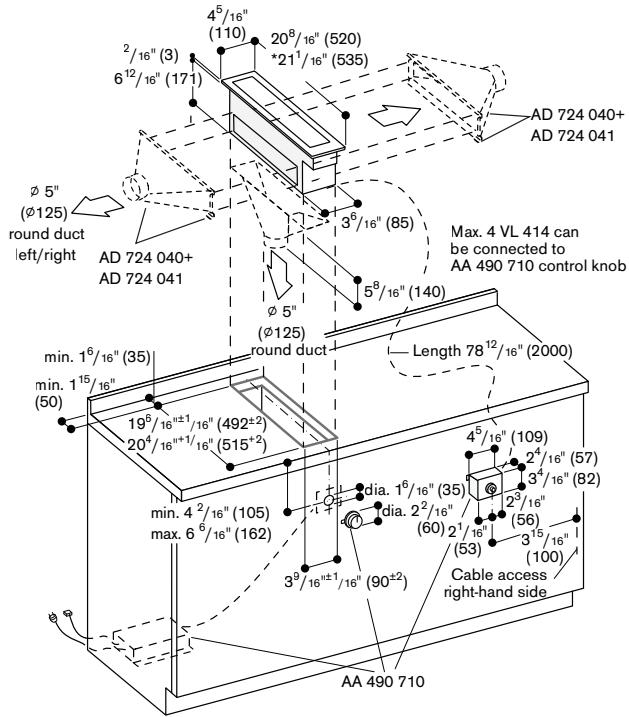
Appliance can be snapped into the countertop from above. Additional fixing by clamps that are accessible from the top, clamping range from 1 3/16" to 1 15/16".

Rating

60 Hz

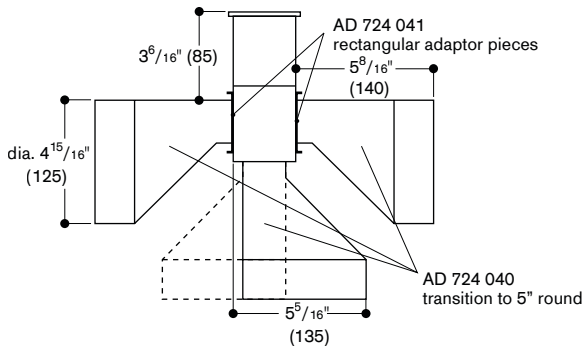
Plan for a 6.6' connection cable between VL 414 downdraft and AA 490 control knob.

Surface-mount Installation

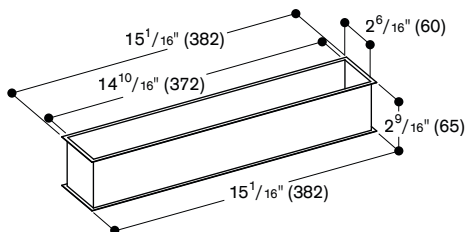


*With adjustment strip.
See separate planning notes on page 78–79.
- positioning of control knob
- configuration for flexible power distribution.
Round duct connection, bottom \varnothing 5" with AD 724 040
Round duct connection left/right \varnothing 5" with AD 724 040 + AD 724 041

VL 414 with AD 724 040/041

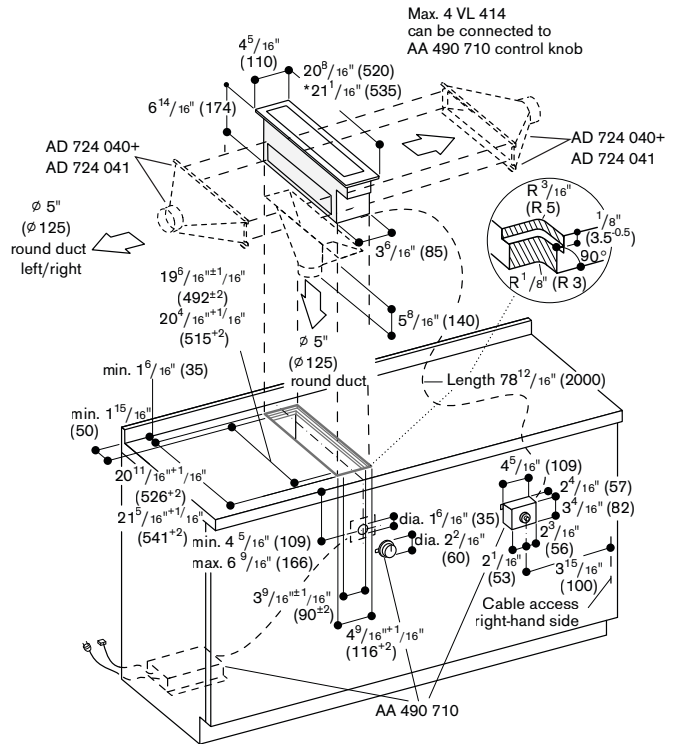


AS 070 000 connection piece for extension



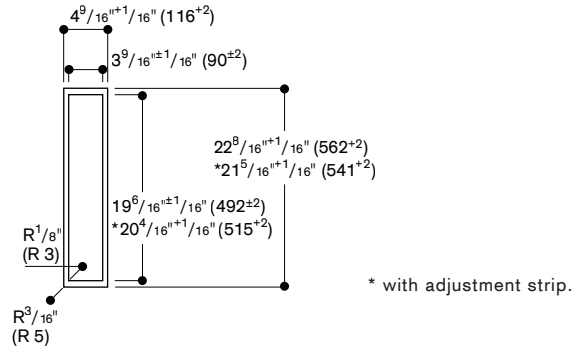
Numbers indicated
inside parenthesis () = mm

Flush-mount Installation

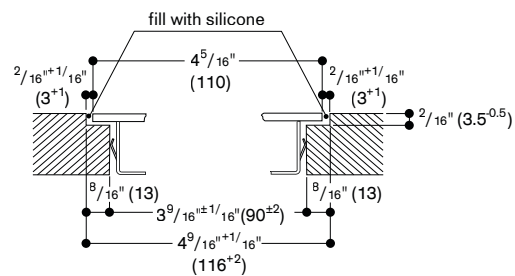


*With adjustment strip.
See separate planning notes on page 78–79.
- positioning of control knob
- configuration for flexible power distribution.
Round duct connection, bottom \varnothing 5" with AD 724 040
Round duct connection left/right \varnothing 5" with AD 724 040 + AD 724 041

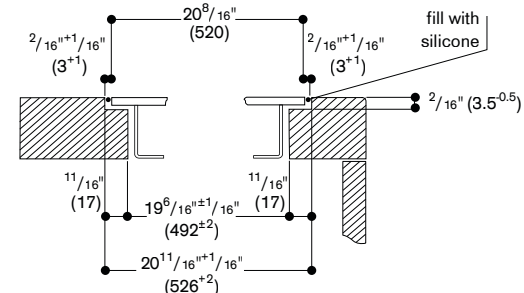
View from above



Longitudinal section



Cross-section



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



AA 490 710
Stainless steel control knob

Installation accessories
AA 090 700
Circuit amplifier
Only required when connecting two blowers with one control knob.

Vario 400 series control knob for use with VL 414 downdraft AA 490

- For operation with AR 400 inline blower, AR 401 remote blower or AR 413 recirculation blower
- One control knob can be used in a combination of up to 4 VL 414 downdraft units and one AR 400 inline blower. Up to 2 VL 414 with AR 401 remote blower and AR 413 recirculation blower.
- Solid stainless steel control knob
- Can be perfectly combined with other Vario 400 series products

Operation

Control knob with illuminated ring and output marking.

Features

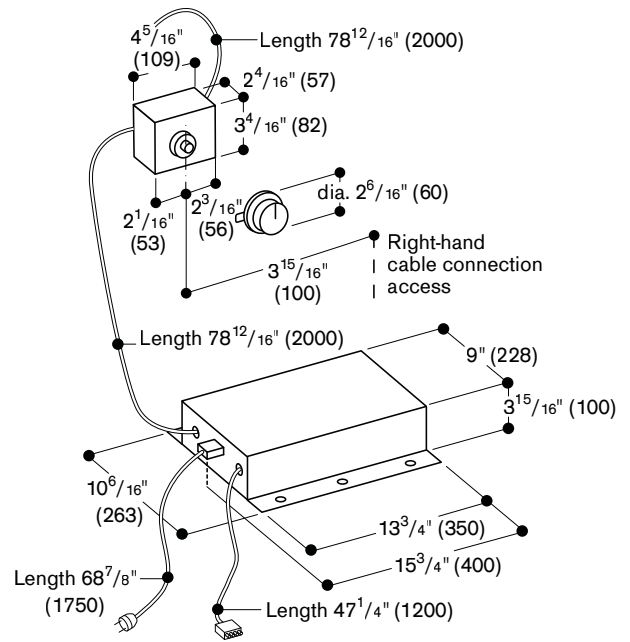
3 electronically controlled output levels.
Intensive mode.
Delayed shut-off function.
Sensor-controlled operation of AR blowers if at least one VL 414 downdraft unit is open.

Planning notes

For positioning examples of the knob at any location between Vario cooktops, see the Vario planning section on page 78.
When connecting two AR blowers to VL 414 downdraft ventilation units and two designated AA 490 control knobs, AA 090 circuit amplifier will not be needed. The circuit amplifier is only required when trying to connect two blowers with one control knob.
Note: when using two blowers, customers can choose to install one or two control knobs.
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.
The separate electronics box needs to be installed so that it is accessible.

Rating

Total rating: 150-520 W
Total Amps: 4
120V / 60 Hz
Connecting cable 69" with plug.



Numbers indicated inside parenthesis () = mm



Vario 200 series downdraft ventilation
VL 040/VL 041

- Ventilation unit integrated in the countertop. The least conspicuous ventilation method around.
- Effective extraction at countertop level.
- Minimal planning and easy installation for air recirculation
- Downdraft ventilation system control unit for combination with Vario 200 series cooktops.

Features

Output control knob operation 4 output levels.
Power control by 2-stage switch. Ventilation grill can be removed.
Stainless steel grease filter, dishwasher-safe.
No transition included (order separately).

Planning notes

Air extraction in combination with AR 400/401 blowers or recirculation mode with AR 413 recirculation blower.
Combination of only 1x VL 041 and 1x VL 040 possible.
Maximum cooktop width of 24" between two VL.
Installation of LS 041 000 air deflector is required if ventilation is installed next to a gas appliance to prevent a fire hazard caused by saturated grease filter.
If LS 041 000 air deflector is installed WP 400 000 wok pan can not be used.
A circuit breaker for the hood's power supply line is required if using extraction or a recirculation air exhaust in areas with a different ambient air than the hood's location (e.g. basement) and in connection with a chimney-vented furnace.

Please read additional planning notes on page 90 – 91.

Rating

120V / 60Hz
Connection cable: 39 9/16"

VL 041 714

Stainless steel control panel
Control unit
Width 3 3/8" (8.5 cm)
Air extraction/recirculation with AR 400/401 blowers and AR 413 recirculation blower.

VL 040 714

Stainless steel control panel
Expansion element
Width 3 3/8" (8.5 cm)
Air extraction/recirculation with AR 400/401 blowers and AR 413 recirculation blower.

Required installation accessories

AD 724 040

Transition to 5" round duct.
Required to connect duct to bottom of VL downdraft or when connecting duct to right/left side of VL downdraft. (see adjacent drawing)

Installation accessories

VV 200 014

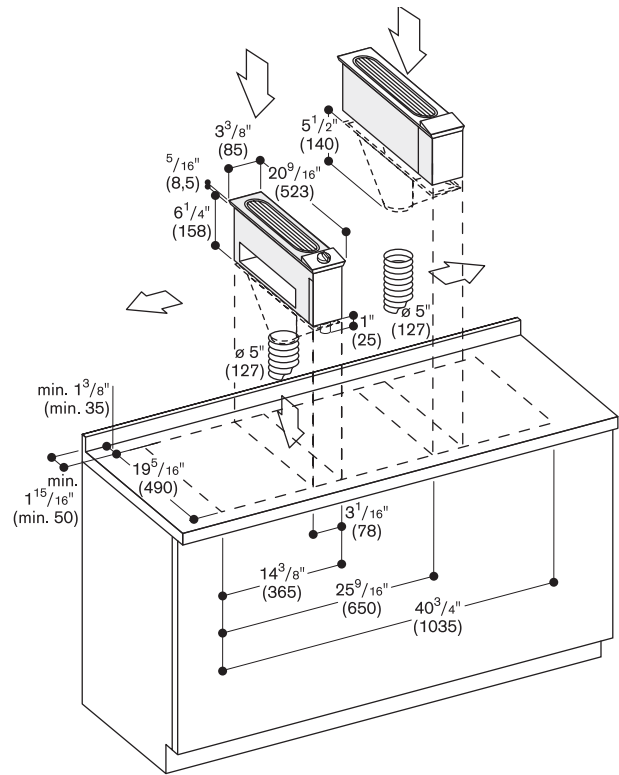
Connecting strip for combination with other Vario cooktops with integrated control panel.

LS 041 000

Air deflector for combination of VL 040/041 with gas cooktops to prevent a flame which has been set to a low level from being extinguished.

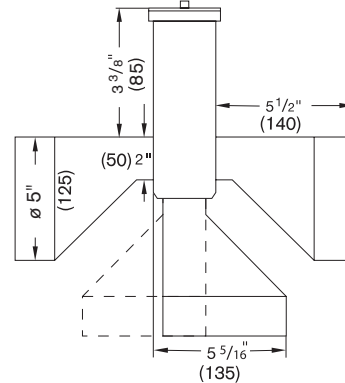
AS 070 000

Connection for extension in the case of installation next to VK steamer or VF deep fryer. (see adjacent drawing)

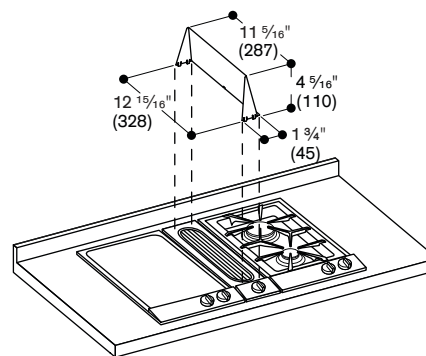


Round duct connection to bottom/left/right 5" using AD 724 04

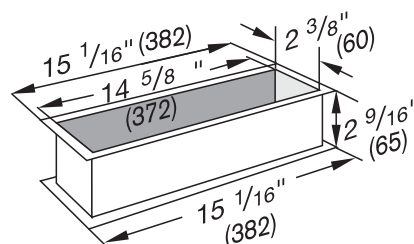
Transition to 5" round duct to bottom/left/right using AD 724 040



LS 041 000 air deflector



AS 070 000 connection for extension



Numbers indicated inside parenthesis () = mm



AI 400 720

Stainless steel
Width 48" (120 cm)
Air extraction/recirculation
Blower included

AI 402 720

Stainless steel
Width 48" (120 cm)
Air extraction/recirculation
Without blower.
(AR 400/401 inline/remote must be ordered separately)

Installation accessories for exhaust air mode

AD 010 016

Stainless steel duct cover,
7' 3" – 7' 11" (2.23 – 2.41 m)

AD 010 026

Stainless steel duct cover,
7' 11" – 9' (2.41 – 2.73 m)

AD 010 036

Stainless steel duct cover,
9' – 9' 10" (2.73 – 2.99 m)

Installation accessories for re-circulation air mode (order activated charcoal filter separately)

AD 010 126

Stainless steel duct cover,
7' 11" – 9' (2.41 – 2.73 m)

AD 010 136

Stainless steel duct cover,
9' – 9' 10" (2.73 – 2.99 m)

KF 001 010

Activated charcoal filter

Island hood AI 400/AI 402

- Classic design, high performance.
- Highly-efficient, patented rim extraction filter system.
- Air extraction or recirculation system.
- Halogen lighting with dimmer function.

Output

Unobstructed airflow:
647 CFM with ϕ 6".

Sound pressure level:
73 dBA.

Features

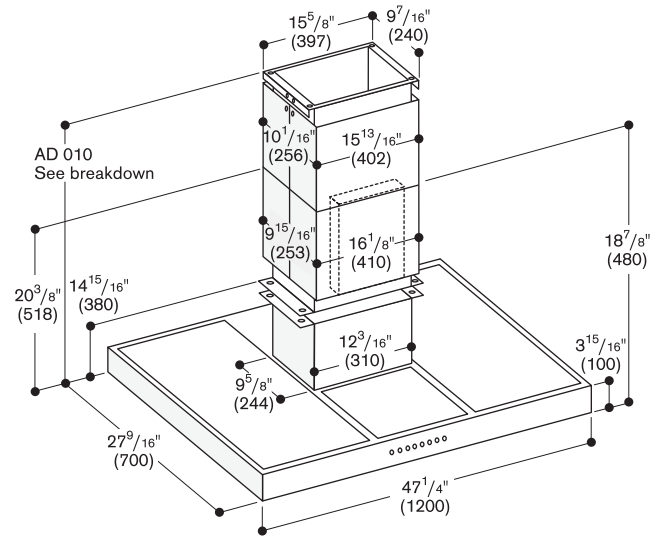
Controls in front and back.
Three electronically controlled speeds.
Intensive mode.
Interval ventilation.
Delayed shut-off function.
Grease filter saturation display indicated by flashing light.
Rim extraction filter, dishwasher-safe.
3 x 20 W halogen lighting with dimmer function.
Glass cover.

Planning notes

AI 402 720 must be installed with remote/inline blower AR 400/401. Duct cover required for installation. Recirculating air operation: A decrease in output and increased in sound can be expected in the recirculating air mode in the case of hoods with a very high air output. Vario cooktops with intensive vapor production as VR grill / VP teppan yaki / VF deep fryer should be installed in the center below the hood (in this case, air circulation is not recommended). Minimum clearance for electric and gas appliances: 30" The dimensions of the air ducts refer to a distance of 63" from the floor to the bottom edge of the hood. Convert for other installation heights: countertop height + minimum clearance + hood with duct cover. Connecting cable: 47" Plug pair for AI 402 720 connecting cable comes included with remote blower AR. Weight: 88 – 130 lbs.

Rating

Total rating: 410 W
Total Amps: 2.8
120V / 60Hz
Connecting cable: 47" with plug.



Exhaust air:

AD 010/016 = 24 13/16" – 31 7/8" (630 – 810)

AD 010/026 = 31 7/8" – 44 1/2" (810 – 1130)

AD 010/036 = 44 1/2" – 54 3/4" (1130 – 1390)

Recirculating air:

AD 010/011 126 = 31 7/8" – 44 1/2" (810 – 1130)

AD 010/011 136 = 44 1/2" – 54 3/4" (1130 – 1390)

Numbers indicated inside parenthesis () = mm



Island hood
AI 280

- Optimized Coanda effect, for high extraction efficiency at both sides
- Standard operation at lower output levels
- Reduced energy consumption and less noise
- Air extraction or recirculation system
- Operation from both sides

Output

Unobstructed air flow:
Max. air output 400 CFM.

Sound pressure level:
Air extraction 49 dBA.

Features

Controls on both sides.
3 electronically controlled output levels.
Intensive mode with permanent Coanda effect in the front and back.
Interval ventilation.
Delayed shut-off function.
Grease filter saturation indicator.
Stainless-steel filter, dishwasher-safe.
Fully illuminated surface with compact fluorescent tube 2 x 36 Watts.

Planning notes

A large drop in output and significantly increased noise can be expected in the air recirculation mode in the case of ventilation hoods with a very high air output.
Clearance above gas and electric appliances min. 30".
Fit the plug concealed behind ventilation duct.
Recommendation for stainless steel parts that have to be welded and polished to match hood: brushed grain 280.
Surfaces: Stainless steel 1.4016, ground and brushed IIIC.

The dimensions of the air duct covers refer to a distance of 63" from the floor to the bottom edge of the hood. Convert for other installation heights: countertop height + minimum clearance + hood with duct cover.
Weight 99 lbs.

Rating

Total rating: 335 W.
Total Amps: 3.3
120 V / 60 Hz
Connecting cable: 52" with plug.

AI 280 720

Stainless steel
Width 48" (120 cm)
Air extraction/recirculation

Installation accessories for exhaust air mode

AD 280 016
Stainless steel duct cover, for ceiling heights 7'5" - 8' (2.27 m - 2.44 m)

AD 280 026
Stainless steel duct cover, for ceiling heights 8' - 9' (2.44 m - 2.76 m)

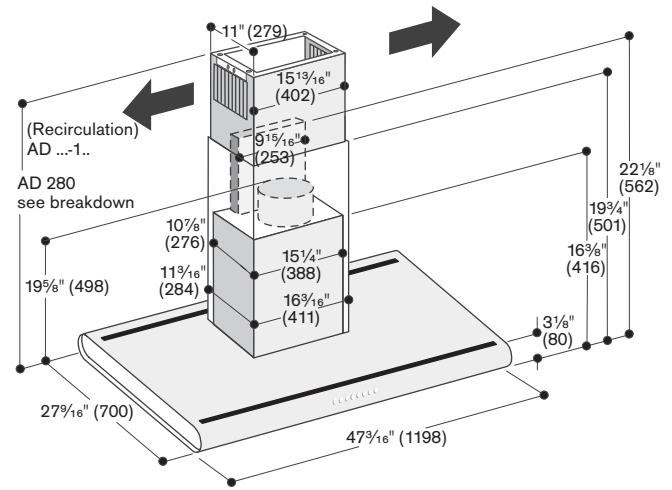
AD 280 036
Stainless steel duct cover, for ceiling heights 9' - 9'9" (2.76 m - 2.98 m)

Installation accessories for recirculation air mode (order activated charcoal filter separately):

AD 280 126
Stainless steel duct cover, for ceiling heights 8' - 9' (2.44 m - 2.76 m)

AD 280 136
Stainless steel duct cover for ceiling heights 9' - 9'9" (2.76 m - 2.98 m)

KF 001 010
Activated charcoal air filter



Air extraction:

AD 280 016 = 26 3/8" - 33 1/8" (670 - 840 mm)
AD 280 026 = 33 1/8" - 45 1 1/8" (840 - 1160 mm)
AD 280 036 = 45 1 1/8" - 54 5/8" (1160 - 1380 mm)

Recirculation air:

AD 280 126 = 33 1/8" - 45 5/8" (840 - 1160 mm)
AD 280 136 = 45 1 1/8" - 54 5/8" (1160 - 1380 mm)

Numbers indicated inside parenthesis () = mm



AI 200 702

Stainless steel
Air extraction /recirculation
Width 40" (100 cm)

**Installation accessories
for exhaust air mode**

AD 010 016
Stainless steel duct cover,
7' 3" - 7' 11" (2.23 - 2.41 m)

AD 010 026
Stainless steel duct cover,
7' 11" - 9' (2.41 - 2.73 m)

AD 010 036
Stainless steel duct cover,
9' - 9' 10" (2.72 - 2.99 m)

**Installation accessories
for recirculation air mode**

AD 010 126
Stainless steel, duct cover,
7' 11" - 9' (2.41 - 2.73 m)

AD 010 136
Stainless steel, duct cover,
9' - 9' 10" (2.72 - 2.99 m)

KF 001 010
Activated charcoal filter

**Island hood
AI 200**

- Classic Gaggenau design.
- Air extraction or recirculation system.
- Balance at a high level. High air output with minimal sound.
- Adjustable 80 watt soft halogen light: From bright to subdued lighting.

Output

Unobstructed air flow:
465 CFM with ϕ 6".

Sound pressure level:
61 dBA.

Features

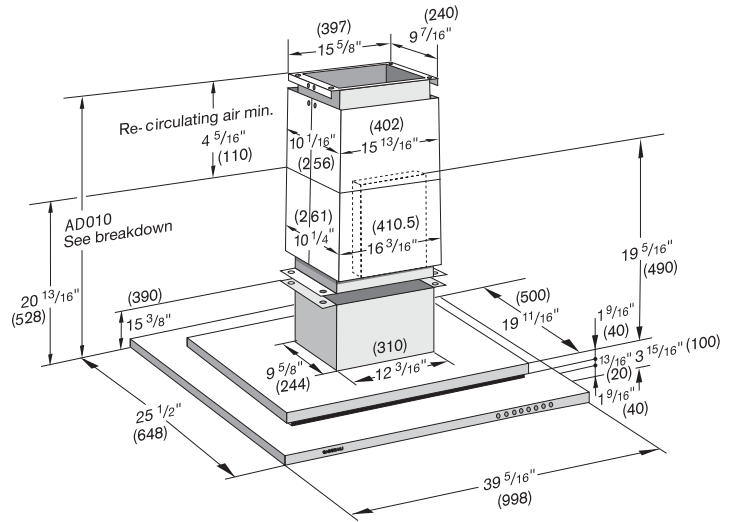
Three electronically controlled speeds and intensive mode, interval ventilation, delayed shut-off function, grease filter saturation display indicated by flashing lights.
Stainless steel grease filter, dishwasher-safe.
Soft-Light.

Planning notes

Duct cover required for installation.
Recirculating air operation:
A strong drop in output and clearly increased noise can be expected in the recirculating air mode in the case of hoods with a very high air output.
Minimum clearance from gas and electric appliances: 30".
The dimensions of the air ducts refer to a distance of 63" from the floor to the bottom edge of the hood. Convert for other installation heights: countertop height + minimum clearance + hood with duct cover.
Weight: 53 lbs.

Rating

Total rating: 295 W
Total Amps: 2.5
120V / 60Hz
Connecting cable: 47" with plug.



Exhaust air:

AD 010-016 = 25 3/16" - 32 5/16" (640 - 820)
AD 010-026 = 32 5/16" - 44 7/8" (820 - 1140)
AD 010-036 = 44 7/8" - 55 1/8" (1140 - 1400)

Recirculating air:

AD 010-126 = 32 5/16" - 44 7/8" (820 - 1140)
AD 010-136 = 44 7/8" - 55 1/8" (1140 - 1400)

Numbers indicated
inside parenthesis () = mm



AW 400 720

Stainless steel
Width 48" (120 cm)
Air extraction/recirculation
Blower included

AW 402 720

Stainless steel
Width 48" (120 cm)
Without blower.
(AR 400/401 inline/remote blower must be ordered separately.)

Installation accessories for exhaust air mode

AD 010 012
Stainless steel duct cover,
7' 5" – 8' 8" (2.25 – 2.64 m)

AD 010 022
Stainless steel duct cover,
8' 8" – 9' 11" (2.64 – 3.02 m)

Installation accessories for recirculation air mode

AD 010 112
Stainless steel duct cover,
7' 9" – 8' 6" (2.36 – 2.64 m)

AD 010 122
Stainless steel duct cover,
8' 8" – 9' 11" (2.64 – 3.02 m)

KF 001 010
Activated charcoal filter

Wall hood
AW 400/AW 402

- Classic design, high performance.
- Highly-efficient, patented rim extraction filter system.
- Air extraction or recirculation system.
- Halogen lighting with dimmer function.

Output

Unobstructed air flow:
435 CFM with \varnothing 6".

Sound pressure level:
71 dBA.

Features

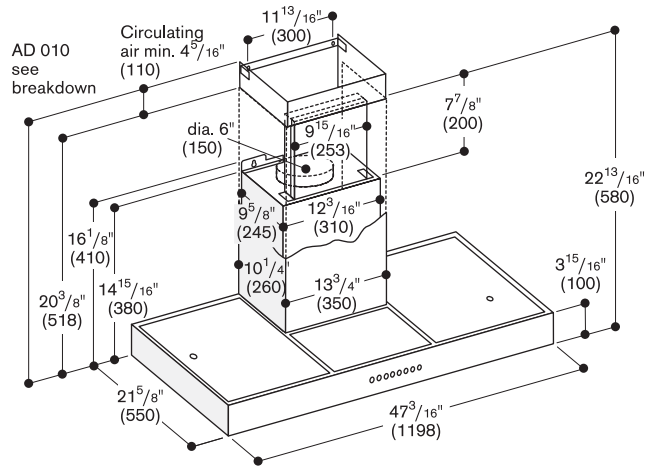
Three electronically controlled speeds.
Intensive mode.
Interval ventilation.
Delayed shut-off function.
Grease filter saturation display indicated by flashing light.
Rim extraction filter, dishwasher-safe.
3 x 20 W halogen lighting with dimmer function.
Glass cover.

Planning notes

AW 402 720 must be installed with remote/inline blower AR 400/401. Duct cover required for installation.
Recirculating air operation:
A decrease in output and increased in sound can be expected in the recirculating air mode in the case of hoods with a very high air output. Vario cooktops with intensive vapor production as VR/VP/VF should be installed in the center below the hood (in this case, air circulation is not recommended).
Minimum clearance for electrical and gas appliances: 30"
The dimensions of the air ducts refer to a distance of 63" from the floor to the bottom edge of the hood.
Convert for other installation heights: countertop height + minimum clearance + hood with duct cover.
Plug pair for AW 402 720 connecting cable comes included with remote blower AR.
Weight: 62–77 lbs.

Rating

Total rating: 320 W
Total Amps: 2.4
120 V / 60Hz
Connecting cable: 47" with plug.



Exhaust air:

AD 010/012 = 25 9/16" – 40 15/16" (650 – 1040)
AD 010/022 = 40 15/16" – 55 7/8" (1040 – 1420)

Recirculating air:

AD 010/112 = 29 15/16" – 40 15/16" (760 – 1040)
AD 010/122 = 40 15/16" – 55 7/8" (1040 – 1420)

Numbers indicated inside parenthesis () = mm



AW 280 790

Stainless steel
Width 36" (90 cm)
Air extraction/recirculation

AW 280 720

Stainless steel
Width 48" (120 cm)
Air extraction/recirculation

Installation accessories for exhaust air mode

AD 280 012

Stainless steel duct cover
for ceiling heights 7'5" – 8'7"
(2.25 m – 2.62 m)

AD 280 022

Stainless steel duct cover
for ceiling heights 8'7" – 9'10"
(2.62 m – 3.01 m)

Installation accessories for air recirculation mode (order activated charcoal filter separately):

AD 280 112

Stainless steel duct cover
for ceiling heights 7'9" – 8'7"
(2.36 m – 2.62 m)

AD 280 122

Stainless steel duct covers
for ceiling heights 8'7" – 9'10"
(2.62 m – 3.01 m)

KF 001 010

Activated charcoal air filter



2008

Wall hood AW 280

- Optimized Coanda effect, for high extraction efficiency
- Standard operation at lower output levels
- Reduced energy consumption and less noise
- Air extraction or recirculation system

Output

Unobstructed air flow:
Max. air output 415 CFM.

Sound pressure level:
Air extraction 47 dBA.

Features

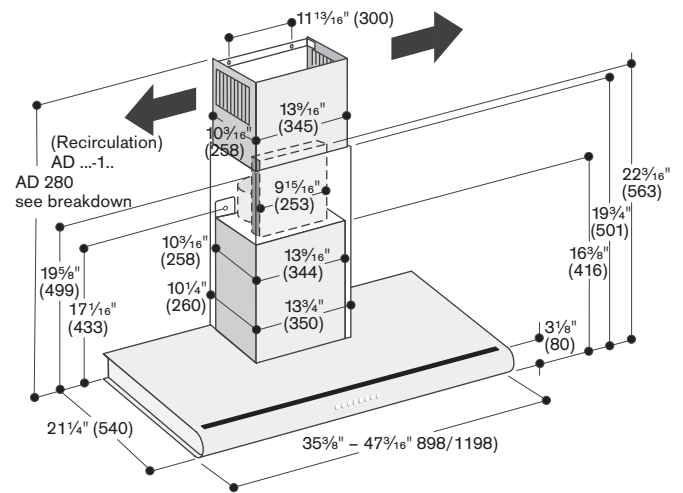
3 electronically controlled output levels.
Intensive mode with permanent Coanda effect.
Interval ventilation.
Delayed shut-off function.
Grease filter saturation indicator.
Stainless steel filter, dishwasher-safe.
Fully illuminated surface with compact fluorescent tube
2 x 36 Watts.

Planning notes

A large drop in output and significantly increased noise can be expected in the air recirculation mode in the case of ventilation hoods with a very high air output. Clearance above gas and electric appliances min. 30".
Fit the plug concealed behind ventilation duct.
Weight 77 lbs.
Recommendation for stainless steel parts positioned nearby that have to be welded and polished: brushed grain 280.
Surfaces: Stainless steel 1.4016, ground and brushed IIIC.
The dimensions of the air ducts refer to a distance of 63" from the floor to the bottom edge of the hood. Convert for other installation heights: Countertop height + minimum clearance + hood with duct.

Rating

Total rating: 295 W.
Total Amps: 3.3
120 V / 60 Hz
Connecting cable: 47" with plug.



Air extraction:

AD 280 012 = 25 9/16" – 40 3/16" (650 – 1020 mm)
AD 280 022 = 40 3/16" – 55 1/2" (1020 – 1410 mm)

Recirculation air:

AD 280 112 = 29 15/16" – 40 3/16" (760 – 1020 mm)
AD 280 122 = 40 3/16" – 55 1/2" (1020 – 1410 mm)

Numbers indicated
inside parenthesis () = mm



AW 200 792
 Stainless steel
 Width 36" (90 cm)
 Air extraction/recirculation

Installation accessories for exhaust air mode
AD 010 012

Stainless steel duct cover,
 7' 5" - 8' 8" (2.25 - 2.64 m)

AD 010 022
 Stainless steel duct cover,
 8' 8" - 9' 11" (2.64 - 3.02 m)

Installation accessories for recirculation mode
AD 010 112

Stainless steel duct cover,
 7' 9" - 8' 8" (2.36 - 2.64 m)

AD 010 122
 Stainless steel duct cover,
 8' 8" - 9' 11" (2.64 - 3.02 m)

KF 001 010
 Activated charcoal filter

Wall hood
AW 200

- Classic Gaggenau design.
- Air extraction or recirculation system.
- Balance at a high level. High air output with minimal sound.
- Adjustable 60 watt soft halogen light: From bright to subdued lighting.

Output

Unobstructed air flow:
 405 CFM with ϕ 6".

Sound pressure level:
 57 dBA (re 1 pW).

Features

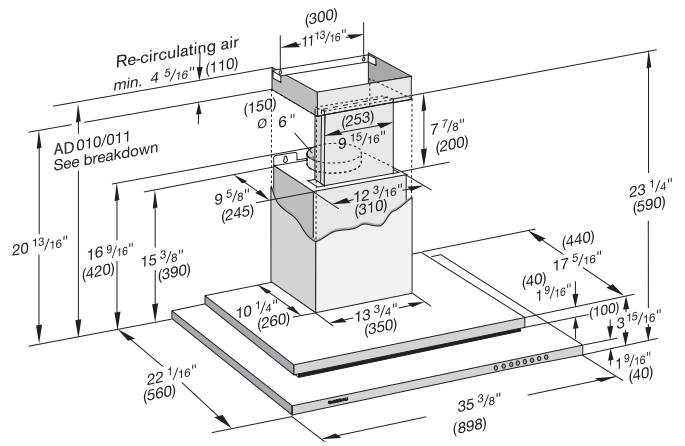
Three electronically controlled speeds and intensive mode, interval ventilation, delayed shut-off function, grease filter saturation indicated by flashing light.
 Stainless steel grease filter, dishwasher-safe.
 Soft-Light.

Planning notes

Plan electrical connection behind the duct cover.
 Minimum clearance from gas and electric appliances: 30".
 The dimensions of the duct covers refer to a distance of 63" from the floor to the bottom edge of the hood. Convert for other installation heights: countertop height + minimum clearance + hood with duct.

Rating

Total rating: 220 W
 Total Amps: 2
 120V / 60Hz
 Connecting cable: 47" with plug.



Exhaust air:

AD 010-012 = 25 9/16" - 40 15/16" (650 - 1040)
 AD 010-022 = 40 15/16" - 56 3/4" (1040 - 1430)

Recirculating air:

AD 010-112 = 29 15/16" - 40 15/16" (760 - 1040)
 AD 010-122 = 40 15/16" - 56 3/4" (1040 - 1430)

Numbers indicated inside parenthesis () = mm



AH 900 761

Stainless steel handle strip
Air extraction/recirculation
Width 24" (60 cm)

AH 900 791

Stainless steel handle strip
Air extraction/recirculation
Width 36" (90 cm)

Installation accessories

LL 010 000

Air deflector for use in recirculation mode.

Installed in upper cabinet on top of duct opening to prevent soiling of ceiling.

Optional accessories

KF 900 055

Activated charcoal filter for AH 900 761

KF 900 090

Activated charcoal filter for AH 900 791

FF 900 056

Metal filter for AH 900 761.

FF 900 091

Metal filter for AH 900 791.

Visor hood

AH 900

- Technology concealed. Design revealed.
- Top performance and low noise output. Easy change of filter.
- Eight-key operation. Direct access to all functions.

Metal grease filter (dishwasher-safe). 7-inch pull-out steam visor. Front operation; handle strip not replaceable.

Bright cooking area illumination by compact fluorescent lamp. 1 x 36 watt in the case of AH 900 76 1/2 x 24 watt in the case of AH 900 791.

Output

Unobstructed air flow:
390 CFM with ø 6".

Sound pressure level:

Exhaust air: 54 dBA (re 1 pW).
Recirculating air: 64 dBA (re 1 pW).

Features

Three electronically controlled speeds plus intensive mode. Delayed shut-off function (power level can be chosen). Special function: interval ventilation. Light can be switched on separately. Grease filter saturation display indication by flashing light. Cartridge-type filter, dishwasher-safe

Planning notes

Minimum clearance 30" above gas appliances, 27 1/2" above electric appliances.

To be installed in an upper cabinet without front frame (hood slides into side brackets from the front). Front panel of pull-out visor is not removable.

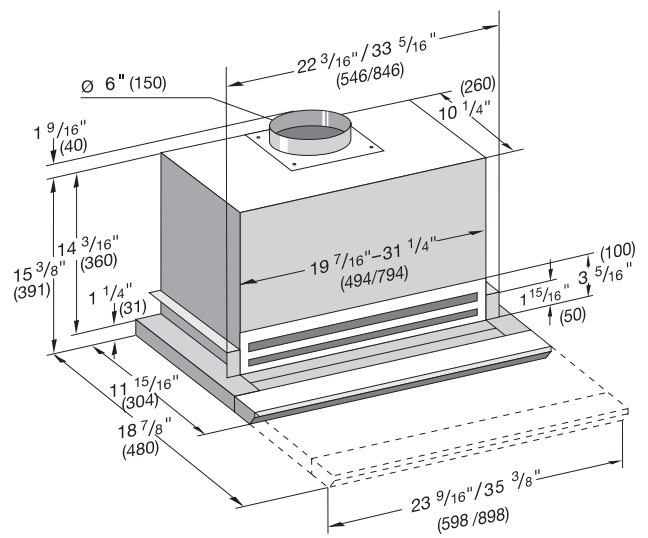
Plan electrical connection behind the extension flue.

The door of the cabinet must be completely open to change the filter.

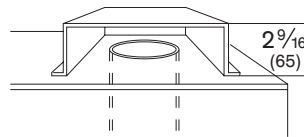
Weight: AH 900 761 = 36 lbs.
AH 900 791 = 44 lbs.

Rating

Total ratings:
AH 900 761: 230 W
Total Amps: 2
AH 900 791: 240 W
Amps: 2.2
120V / 60Hz
Connecting cable: 59" with plug.



LL 010 000 air deflector



Numbers indicated inside parenthesis () = mm



Inline blower
AR 400

- AR 400 740 for maximum output for downdraft ventilation and blowerless hoods
- Installation in a separate room reduces noise level in the kitchen
- To be combined with blowerless hoods or downdrafts

AR 400 740

Metal housing
810 CFM
Inside installation
Air extraction

Installation accessories

AA 009 910

Ceiling installation set

Part# 653556

Additional \varnothing 6" connection piece
Required when installing up to 3
or 4 VL 414 downdraft with
AR 400 inline blower.

Output

810 CFM unobstructed air flow.
Noise level depends on the built-in
situation.

Features

Metal housing, zinc-plated.
Duct connections air intake: (1) \varnothing 8" round, (4) \varnothing 6" round.
Duct connection pressure side:
(1) \varnothing 8" round.
Spare cover for closing air intake.

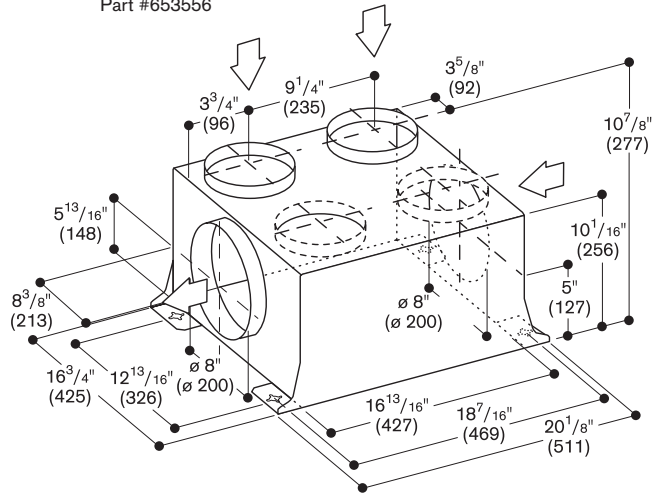
Planning notes

Inline blower for use with
Vario 400/
200, VL downdraft, AL 400
retractable downdraft or AI/
AW 402 720 island/wall hood.
Up to 4 Vario 400 VL 414 downdraft
units can be used with AR 400
inline blower with one AA 490
control knob.
Installations using extraction with
a chimney-vented furnace require
a circuit breaker for the hoods
power supply line.
Installation in the drawer area with
double height or on the floor with
cut-out in the cabinet base. Air
intake with duct max. (2) \varnothing 6"
behind the drawers requires
countertop depth of min. 27".
Cabinets without toe-kick
possible.
If second AR 400 blower is added
in combination with Vario 400/200
series VL downdraft or AL 400
retractable downdraft, circuit
amplifier AA 090 700 is required.

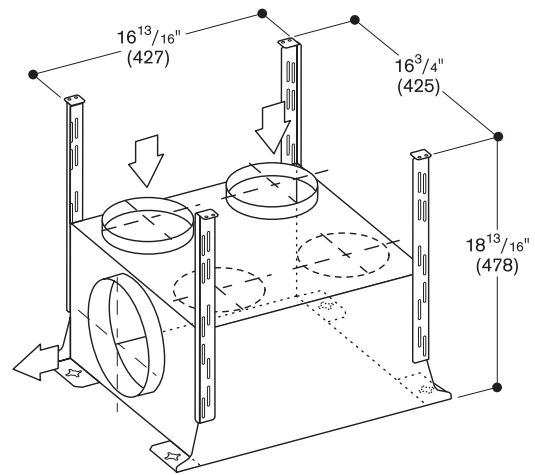
Rating

Total rating: 520 W.
Total Amps: 6.
120V / 60 Hz
Plan for a $41\frac{9}{16}$ " connecting
cable without plug.

4x \varnothing 6" (\varnothing 150)
2 connecting pieces included
Additional connection piece must be ordered separately.
Part #653556



AA 009 910 ceiling installation set



Numbers indicated
inside parenthesis () = mm



AR 401 740
Stainless steel
665 CFM
Outside wall/roof installation
Air extraction

Installation accessories
AD 702 052
ø 8" Telescopic wall-duct
AA 401 920
Roofplate for mounting blower
on roof

Optional accessories
AA 401 400
Air outlet cover stainless steel
AA 401 610
Silencer for air outlet of AR 401
Stainless steel
Not to be combined with air outlet
cover AA 401 400

Remote blower
AR 401

- AR 401 740 for maximum output for downdraft ventilation and motorless hoods
- Outside installation reduces noise level in the kitchen
- To be combined with motorless hoods or downdrafts

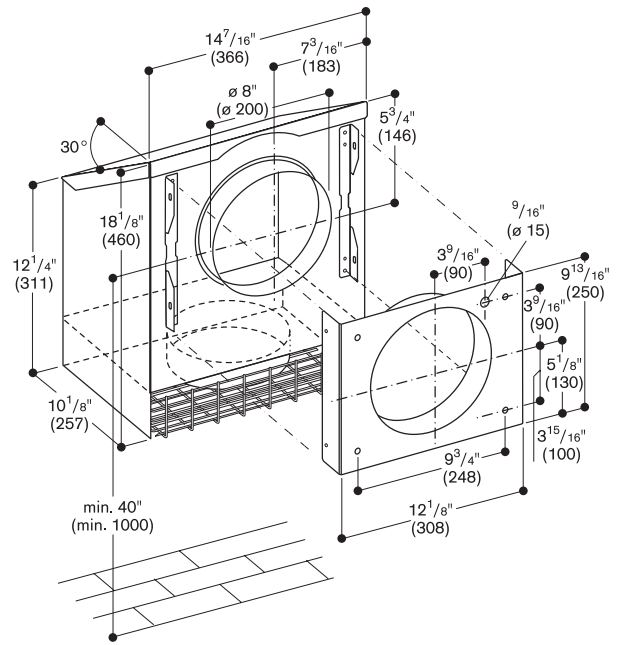
Output
665 CFM unobstructed air flow.
Noise level depends on the built-in situation.

Features
All-stainless steel housing.
Duct connections air intake:
(1) ø 8" round.

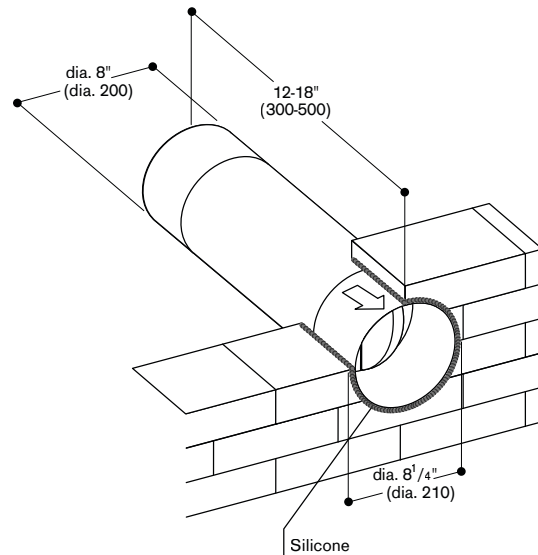
Planning notes
Remote blower for use with Vario 400/200 VL downdraft units, AL 400 retractable downdraft or AI/AW 402 720 island/wall hood. Up to two Vario 400 VL 414 downdraft units can be used with the AR 401 remote blower. For this installation a Y-adaptor is required and can be purchased at a local hardware store. Installations using extraction with a chimney-vented furnace require a circuit breaker for the hoods power supply line. Roof installation with roof installation set AA 401 920 and telescopic wall duct AD 702 052 in slanted roofs with an angle of 10°. If second AR 400 blower is added in combination with Vario 400/200 series VL downdraft or AL 400 retractable downdraft, circuit amplifier AA 090 700 is required.

Please note: The second blower cannot be independently controlled if used with Vario 200 VL downdraft and AL 400 retractable downdraft. In combination with Vario 400 VL downdraft, blower can be independently controlled if a second AA 490 control knob is used.

Rating
Total rating: 520 W.
Total Amps: 6
120V / 60 Hz
Plan for a 41⁵/₁₆" connecting cable without plug.



AD 702 052



Numbers indicated
inside parenthesis () = mm



AR 413 720

Metal housing
Inside installation
Air recirculation

Installation accessories

AA 010 410

Air exhaust grill recirculation mode
Stainless steel colored, 36", including installation fittings, height adjustable.

Optional accessories

AA 413 160

Activated charcoal filter for AR 413

Recirculation blower

AR 413

- Easy and compact installation of downdrafts without exhaust ducts. Perfect for cooking islands.
- To be combined with one or two downdrafts

Output

448 CFM unobstructed air flow.
Noise level depends on the built-in situation.

Features

Metal housing, zinc-plated.
Duct connections air intake: (2) \varnothing 6" round.
Spare cover for closing air intake.

Planning notes

A circuit breaker for the hood's power supply line is required if AR 413 is installed in areas with a different ambient air than the hood's location (e.g. basement) and in connection with a chimney-vented furnace, similar to extraction ventilation.

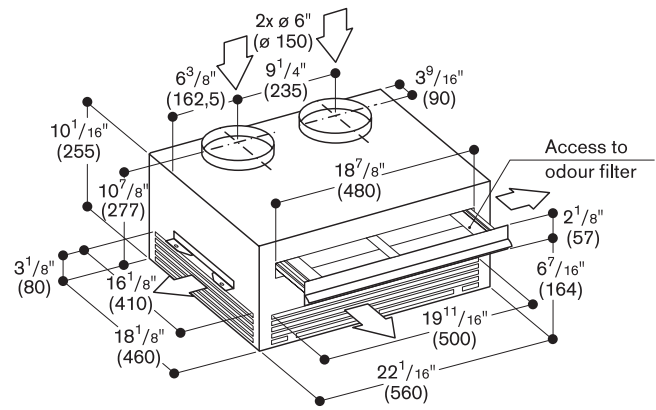
Installation in the drawer area with double height or on the floor with cut-out in the furniture base. Air intake with duct max. (2) \varnothing 8" behind the drawers requires countertop depth of min. 27". Cabinets without toe-kick possible.

Up to two Vario 400 VL 414 downdraft units can be used with the AR 413 recirculation blower. If second AR 413 is used in combination with Vario 400 series downdraft and AL 400 retractable downdraft, circuit amplifier AA 090 700 is required.

Please note: The second blower cannot be independently controlled if used with Vario 200 VL downdraft and AL 400 retractable downdraft. In combination with Vario 400 VL downdraft, blower can be independently controlled if a second AA 490 control knob is used.

Rating

Total rating: 150 W.
Total Amps: 2.
120V / 60 Hz
Plan for a 59 $\frac{1}{16}$ " connecting cable without plug.

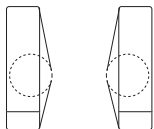


Numbers indicated inside parenthesis () = mm

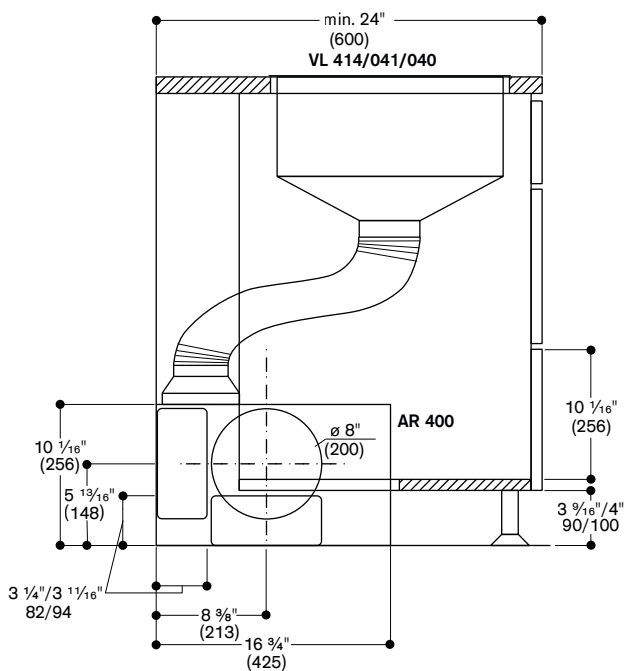
Please respect depth of cabinet body and protruding of the countertop for the required depth of the countertop.
For required ducting, please visit your local hardware store.



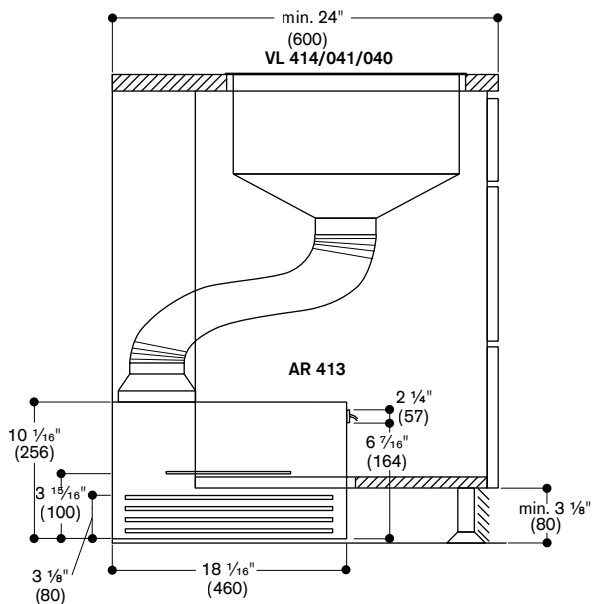
Connection of round ducting to the bottom side of VL with \varnothing 5" flexible ducting.



Connecting Vario 400/200 series VL downdraft to AR 400 inline blower using \varnothing 5" flexible duct



Connecting Vario 400/200 series VL downdraft to AR 413 recirculation kit using \varnothing 5" flexible duct



Numbers indicated inside parenthesis () = mm

Ventilation products that come without blowers have a motor connection cable that is used to connect the external Gaggenau blowers. The cable transports the actuation of the four power levels to its six wires.

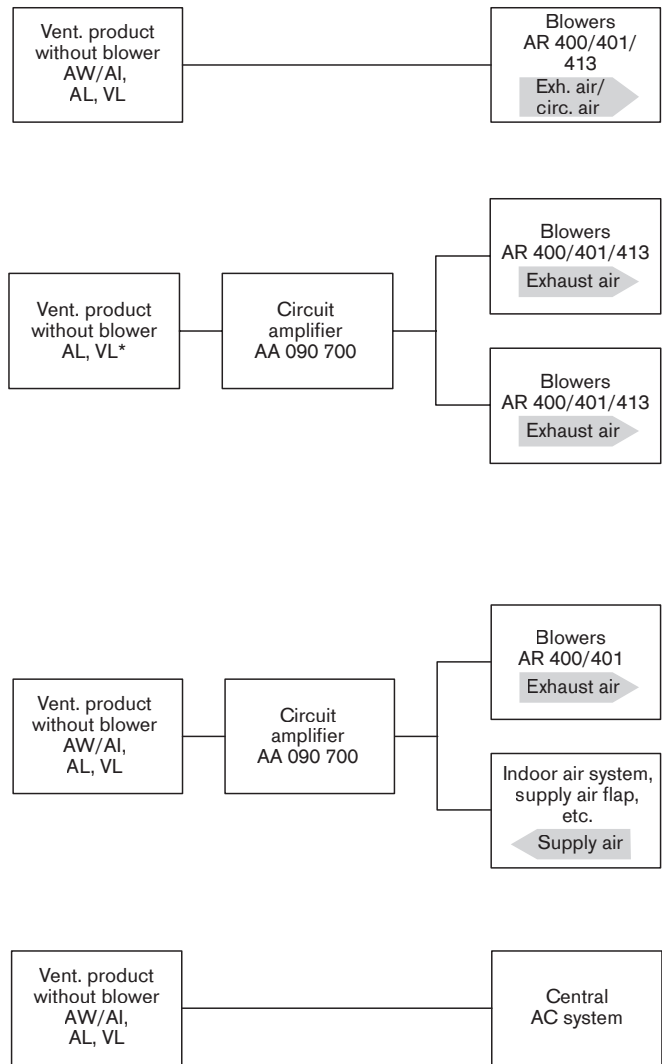
To connect two blowers, the control unit is split into two blower connection cables using the switching circuit amplifier. For the required double switching capacity, the switching amplifier has an additional connecting cable with Schuko plug.

Further control options

On request, there is an option to connect the signal of the motor connection cable to an existing on-site ventilation system so that this can respond accordingly to the activity of the Gaggenau ventilation system.

The relevant ventilation planner is then responsible for the effectiveness of the entire ventilation system.

The warranty for the electrical function remains valid for as long as its specifications are complied with.

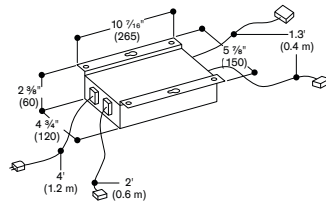


- AW = AW/AI 402 wall/island hood
- AL = AL 400 retractable downdraft
- VL = Vario 400 VL 414 downdraft or Vario 200 VL 041/040 downdraft
- AR 400 = inline blower
- AR 401 = remote blower
- AR 413 = recirculation blower

* When second blower is added to Vario 400 VL 414 downdraft, 1x AA 090 circuit amplifier and 1x AA 490 control knob is required to operate both blowers or 2x AA 490 control knobs to operate blowers independently by each of the knobs.

AA 090 700

Circuit amplifier
Required when connecting two
blowers.



AD 702 052

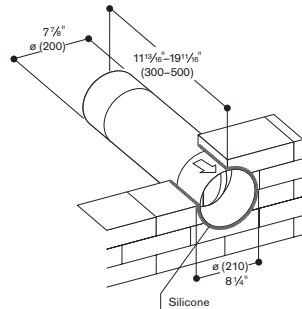
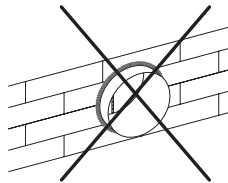
Telescopic wall-duct
ø 8 round

Features

ø 8 round transition
Integrated one-way flap.

Planning notes

For use with wall outlet AD 700 051
or remote blower unit AR 401.
Wall breakthrough ø 8 1/4".



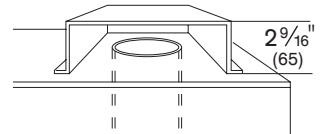
Air deflector

LS 041 000
for VL 040/041 downdraft
next to gas cooktops.



Air deflector

LL 010 000
Fitted on upper cabinet above
duct opening, recirculating air.
This accessory prevents soiling of
the ceiling.
For use with AH 900 visor hood.



AS 070 000

Downdraft connection piece for
extension used beside VK steamer
or VF fryer.



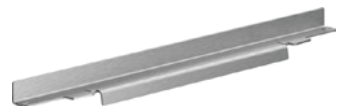
AA 401 610

Silencer for air outlet of AR 401
remote blower



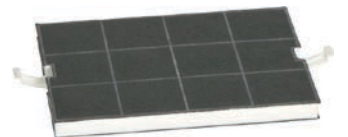
AA 414 010

Air deflector used with VL 414
downdraft adjacent to gas cooktops



KF 001 010

Activated charcoal filter
For use with AI/AW 280 hoods



AA 413 160

Activated charcoal filter
For recirculation blower

Numbers indicated
inside parenthesis () = mm

AA 409 400
Furniture support for AT 400/
AL 400, 36" width



AA 409 430
Furniture support for AL 400,
48" width



AA 010 410
Air exhaust grill, 36"
for recirculation mode. For use with
AT 400 or AL 400.



ZB 020 090
Additional louvers for air exhaust
grill AA 010 410



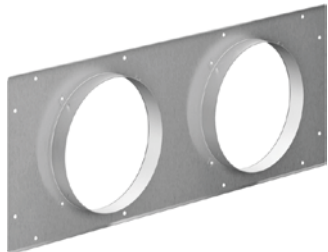
AA 400 010
Wooden cutting board for use with
AT 400



AA 400 200
Glass cover, satin finish, for AT 400



AD 754 045
Connecting piece to 2x 6" round
ducts, either mounted on front or
back of AL 400



AD 724 040
Transition to 5" round
Required accessory for ducting
downwards/right/left side of VL
downdraft units



AD 724 041
Rectangular adaptor piece.
Must order AD 724 040 transition
to 5" round to vent downwards /
left or right and AD 724 041 when
venting to left or right side of
VL 414 downdraft. No duct
connection pieces are included.



Downdraft ventilation.



Appliance type	Retractable ventilation	Retractable ventilation	Backsplash ventilation
Series	-	-	-
Stainless steel	AL 400 720	AL 400 790	AT 400 700
Air extraction / recirculation	•/•	•/•	•/•
Dimensions			
Height of overall frame in inches	(cm) 1/8" (0.3)	1/8" (0.3)	-
Installation surface-mount / flush	•/•	•/•	•/-
Height when fully retracted in inches	(cm) 13" (33)	13" (33)	-
Width on countertop in inches	(cm) 46 5/8" (118.4)	35 3/4" (90.8)	41 5/8" (105.7)
Width in lower cabinet in inches	(cm) 44 7/8" (114)	33 7/8" (86)	33 7/8" (86)
Depth on countertop in inches	(cm) 5 1/2 (14)	5 1/2 (14)	7 1/2" (19)
Height in lower cabinet surface-mount / flush in inches	(cm) 21 5/8-33 7/8" (55-86)	21 5/8-33 7/8" (55-86)	26 3/8"-31 1/2" (67-80)
Net weight in pounds	108	79	137
Maximum air output (CFM)			
Air recirculation	(CFM)		465
Maximum air output (CFM) with blowers			
Exhaust air with AR 400 740 for inside installation, outlet ø 8	(CFM) 810	810	
Exhaust air with AR 401 740 for outside installation	(CFM) 665	665	
Recirculation air with AR 413 740 for inside installation	(CFM) 448	448	
Features			
Glass cover			AA 400 200 ¹
Closing element			
Retractable ventilation unit	•	•	
Metal grease filter	Stainless steel	Stainless steel	Centrifugal
Grease drain channel	•	•	•
Output levels	(No.) 3	3	3
Intensive mode	•	•	•
Delayed shut-off function	•	•	•
Interval ventilation	•	•	•
Grease filter saturation display optically/acoustically	•/-	•/-	•/-
Control panel arrangement	Control buttons on the front	Control buttons on the front	Control buttons on the front
Infrared remote control			
Function indicators/display	•/-	•/-	•/-
LED lighting	(W) 2x10	2x10	
Compact fluorescent tube lighting	(W)		30 W
Illuminance	(lx) 191	191	750
Duct connection bottom / side / top / back	•/-/•	•/-/•	•/•/-
Duct connection piece ø 5"	-	-	-
Duct connection piece ø 6"	AD 754 045 ¹	AD 754 045 ¹	•
Connecting cable length in inches	60"	60"	70"
Rating			
Total rating	(W) depending on blower	depending on blower	310
Total Amps	10	10	2.6
Electrical	120V/60Hz	120V/60Hz	120V/60Hz

• Included. - Not available.

¹ Optional accessory.



Downdraft	Downdraft	Downdraft
400 series	200 series	200 series
Ventilation unit	Control unit	Expansion element for VL 041
VL 414 110	VL 041 714	VL 040 714
•/•	•/•	•/•
1/8" (0.3)	3/8" (0.85)	3/8" (0.85)
•/•	•/-	•/-
4 5/16" (11)	3 3/8" (8.5)	3 3/8" (8.5)
3 3/8" (8.5)	3 1/8" (7.8)	3 1/8" (7.8)
20 1/16" (51)	20 1/16" (51)	20 1/16" (51)
6 11/16" / 6 13/16" (17.0/17.3)	7 7/8" /- (20/-)	7 7/8" /- (20/-)
9	9	9
1x VL 414	VL 041 solo	
810	810	
665	665	
448	448	
•		
Stainless steel	Stainless steel	Stainless steel
•	•	•
3	4	
•		
•		
Knob on the front AA 490 710	Knob on top	
•/-	-/-	
•/•/-	•/•/-	•/•/-
AD 724 040 ¹	AD 724 040 ¹	AD 724 040 ¹
-	-	-
59"	59"	39"
depending on blower	depending on blower	depending on blower
-	-	-
60Hz	120V/60Hz	120V/60Hz



Appliance	Island hood
Stainless steel	AI 280 720
Air extraction/recirculation	•/•
Dimensions with ventilation duct	
Width in inches	(cm) 48" (120)
Depth in inches	(cm) 27 9/16" (70)
Height, air extraction/recirculation (inches min. – max.)	26 3/8" – 54 5/16" / 33 1/16" – 54 5/16"
Net weight (lbs. min. – max.)	90 – 99
Air extraction performance unobstructed airflow (CFM)	
Air extraction	400
Noise: sound pressure level (dBA)	
Max. normal level including tolerance, air extraction/recirculation	63/68 ¹
Features	
Coanda effect	•
Glass cover	
Rim extraction/rim extraction filters	
Stainless steel grease filter	•
Fan: number of levels	3
Intensive mode	•
Delayed shut-off function	•
Interval ventilation	•
Grease filter saturation display	•
Function indicators/display	•/-
Halogen lighting	(W)
Compact fluorescent tube lighting	(W) 2 x 36
Soft-Light	
Duct connection piece	(ø inches) 6
Minimum clearance above cooking points in inches	
In the case of gas appliances	30"
In the case of electric appliances	30"
Electrical rating	
Total rating	(W) 332
Total Amps	3.3
Electrical	120V/60Hz

• Included – Not available

¹ If the air output is high during the air circulation mode, a considerable drop in output and clearly increased noise in comparison with air extraction is to be expected.



Island hood

AI 400 720

•/•¹

48" (120)

27 ⁹/₁₆"

24 ³/₁₆" – 54 ³/₄" / 31 ⁷/₈" – 54 ³/₄"

88 – 130

630

62/73¹

•

•/•

•

3

•

•

•

•

•/–

3 x 20

•

6

27 ⁹/₁₆"

23 ⁵/₈"

320

2.8

120V/60Hz

Island hood

AI 200 702

•/•¹

40" (100)

25 ⁹/₁₆"

25 ³/₁₆" – 55 ¹/₈" / 32 ⁵/₁₆" – 55 ¹/₈"

121 – 160

465

61/71¹

•

3

•

•

•

•

•/–

4 x 20

6

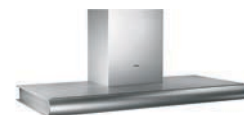
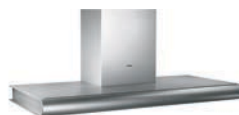
25 ⁹/₁₆"

23 ⁵/₈"

295

2.5

120V/60Hz

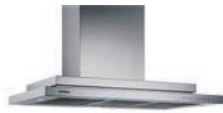


Appliance	Wall hood	Wall hood
Stainless steel	AW 280 720	AW 280 790
Air extraction/recirculation	•/•	•/•
Dimensions with ventilation duct		
Width in inches	(cm) 48" (120)	36" (90)
Depth in inches	(cm) 21 1/4" (54)	21 1/4" (54)
Height, air extraction/recirculation (inches min.–max.)	25 9/16"–55 1/2"/29 15/16"–55 1/2"	25 9/16"–55 1/2"/29 15/16"–55 1/2"
Net weight (lbs. min.–max.)	72–77	63–68
Air extraction performance: unobstructed airflow (CFM)		
Air extraction	415	415
Noise: sound pressure level (dBA (re 1 pW))		
– Max. normal level including tolerance, air extraction/recirculation	47	47
Features		
Coanda effect	•	•
Glass cover		
Rim extraction/rim extraction filters		
Stainless steel grease filter	•	•
Fan: number of levels	3	3
Intensive mode	•	•
Delayed shut-off	•	•
Interval ventilation	•	•
Grease filter saturation display	•	•
Function indicators/display	•/–	•/–
Halogen lighting	(W)	
Compact fluorescent tube lighting	(W) 2 x 36	2 x 36
Soft-Light		
Exhaust air connection piece	(ø inches) 6	6
Minimum clearance above cooking points in inches		
– In the case of gas appliances	30"	30"
– In the case of electric appliances	30"	30"
Rating		
Total rating	(W) 295	295
Total Amps	3.3	2.5
Electrical	120V/60Hz	120V/60Hz

• Included – Not available

¹ If the air output is high during the air circulation mode, a considerable drop in output and clearly increased noise in comparison with air extraction is to be expected.

² The Coanda effect allows for operation at lower output levels.

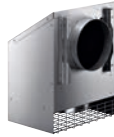


Wall hood	Wall hood
AW 400 720	AW 200 792
•/• ¹	•/•
48" (120)	36" (90)
21 5/8"	22 1/8"
25 3/16" - 55 7/8"/29 1/2" - 55 7/8"	25 9/16" - 55 7/8"/29 15/16" - 55 7/8"
62-77	46-62
495	405
59/71	57/66
•	•
•/•	•
•	•
3	3
•	•
•	•
•	•
•	•
•/–	•/–
3 x 20	3 x 20
•	•
6	6
30"	30"
27"	27"
320	220
2.4	2
120V/60Hz	120V/60Hz



Appliance		Visor hood	Visor hood
Stainless steel		AH 900 791	AH 900 761
Air extraction/recirculation		••	••
Dimensions			
Width in inches	(cm)	36 (90)	24 (60)
Depth in inches	(cm)	11 13/16"	11 13/16"
Depth when steam screen extended in inches		18 7/8"	18 7/8"
Height in inches		16 15/16"	16 15/16"
Net weight (lbs.)		44	35
Air extraction performance: unobstructed airflow (CFM)			
Air extraction		390	390
Noise: sound pressure level in dBA (re 1 pW)			
- Max. normal level including tolerance, air extraction/recirculation		54/64	54/64
Features			
Metal grease filter type		Drawer	Drawer
Fan: number of levels		3	3
Intensive mode		•	•
Delayed shut-off		•	•
Interval ventilation		•	•
Grease filter saturation display		•	•
Arrangement of controls		Keys at front	Keys at front
Function indicators/display		•/-	•/-
Compact fluorescent tube lighting	(W)	2 x 24	2 x 24
Exhaust air connection piece in inches		5 7/8"	5 7/8"
Minimum clearance above cooking points (inches)			
In the case of gas appliances		30"	30"
In the case of electric appliances		27"	27"
Rating			
Total rating	(W)	240	240
Total Amps		2	2
Electrical		120V/60Hz	120V/60Hz

• Included - Not available



Version	Remote blower	Inline blower	Recirculation blower
Stainless steel	AR 401 740		
Metal zinc plated		AR 400 740	AR 413 720
Air extraction / recirculation	•/-	•/-	-/•
Installation possibility			
Roof	AA 401 920 ¹		
Outside wall	•		
Inside wall		•	•
Bottom cupboard		•	•
Attic		•	•
Cellar		•	•
Dimensions			
Width	(in inches) 14 7/16"	20 1/8"	23 5/8"
Depth	(in inches) 10 1/8"	16 3/4"	18 7/8"
Height	(in inches) 18 1/8"	10 1/16"	10 1/16"
Net weight	(in lbs.) 33	33	42
Air extraction performance with unobstructed airflow, maximum			
	ø 8	ø 8	
Air extraction	(CFM) 665	810	
Recirculation	(CFM)		448
Features			
Exhaust air intake connection piece, intake discharge ends	(ø in inches) 8"	8/4 x 6"	2 x 6"
Exhaust air outlet connection piece	(ø in inches) –	8"	
Number of fans	1	1	1
Motor output	(W) 520	520	150
Connecting cable length	(in inches) 39"	39"	39"
Additional connector pair for extension	•	•	
Rating			
Total rating	(W) 520	520	150
Total Amps	6	6	2
Electrical	120V/60Hz	120V/60Hz	120V/60Hz

• Included. – Not available.

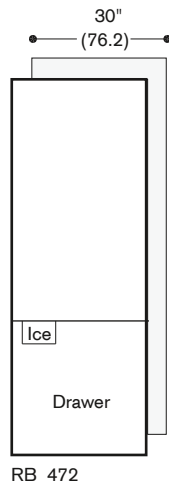
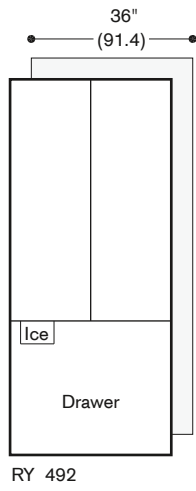
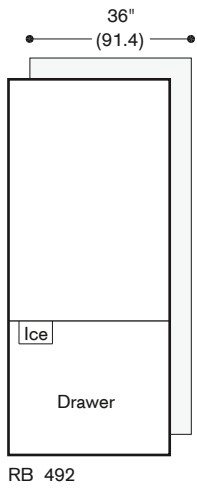
¹ Optional accessory.



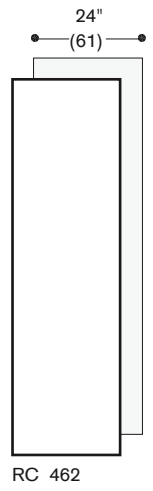
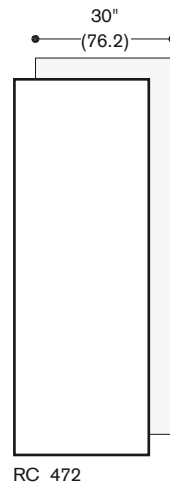
Refrigeration.

Overview of refrigerator and freezer columns & wine storage units.	158
Bottom freezer.	159–161
Refrigerator.	162
Freezers.	163–164
Wine storage units.	165–166
Gaggenau planning guide for modular refrigeration.	167–183
Included and optional accessories.	184–187
Technical specifications.	188–191

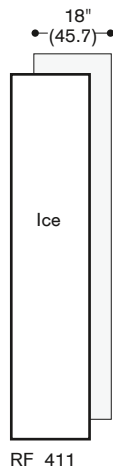
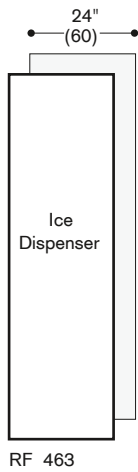
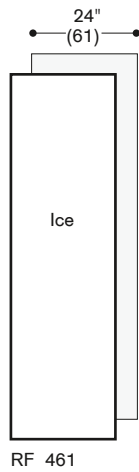
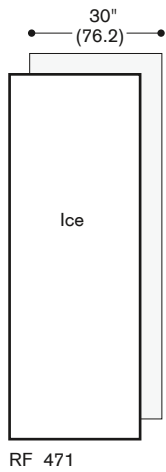
Bottom-Freezers



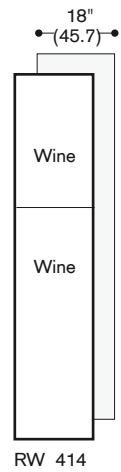
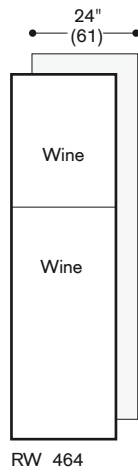
Refrigerators



Freezers



Wine Storage



Star-K certified
 All Gaggenau refrigeration appliances are Star-K certified
 and may be used on the Holy days and the Sabbath.



Three-door bottom freezer

RY 492

- Width 36" (91.4 cm)
- Stainless steel interior
- Generous LED lighting concept
- Solid aluminum door bins
- Net volume 19.7 cu.ft.
Integrated automatic ice maker with fixed water connection in the freezer drawer
- One motorized glass shelf, adjustable when fully loaded
- One asymmetrically split glass shelf
- Fully extendable freezer drawer with practical divider
- ENERGY STAR® qualified
- Star-K certified

Operation

Electronic precision temperature control with digital temperature display.

Technical features

Dynamic cool air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Activated charcoal air filter.
Energy-saving vacation mode.
Open-door and malfunction warning system.

Cooling compartment

Net volume 14.3 cu. ft.
No-frost technology with fast cooling.
Temperature adjustable from 35°F to 46°F (+2°C to +8°C).
2 safety glass shelves, 1 of which is motorized.
1 asymmetrically split safety glass shelf, manually adjustable.
2 fully extendable drawers with transparent front.
2 door bins with transparent front flap.
Bright interior lighting with LED sidewall pillars.
4 height adjustable door bins, two of which are gallon door bins.

Temperature controlled drawer

Net volume 0.9 cu. ft.
No-frost technology.
1 continuous, fully-extendable temperature controlled drawer (just above 32°F) with transparent front and integrated lighting.

Freezer compartment

Net volume 5.7 cu. ft.
No-frost technology with fast freezing.
Temperature adjustable from 7°F to -9°F (-14°C to -25°C).
2 fully extendable drawers.
Interior lighting with two spot lights.
Freezing capacity 51 lbs./24h.
Storage time after malfunction 22h.

Ice dispenser

Integrated automatic ice maker in the freezer compartment, with fixed water connection.
Ice maker can be switched off independently.
Ice cube production approx. 3.1 lbs. (1.4 kg)/24 h.
Removable ice storage bin with approx. 3.3 lbs. (1.5 kg) capacity.

Planning notes

Flat hinge.
Door opening angle of 115°, optional 90° door stop.
Max. door panel weight:
Each door 55 lbs.

Drawer 22 lbs.
Requires custom toe-kick.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.
Cold water connection required.
Electrical location 6" above ground in lower left corner of unit.
Water pressure 29 to 116 psi.

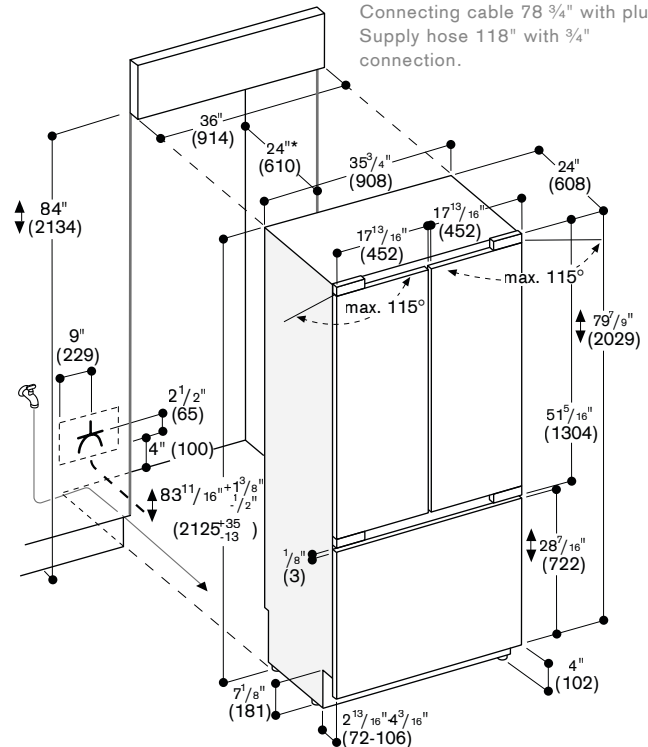
For details, please refer to the refrigeration planning guide on pages 167-183.

Consumption data

Energy consumption 1.227 kWh/24 h; annually: 448 kWh.
Noise level 41 dB.

Rating

Total rating 0.588 kW.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 78 3/4" with plug.
Supply hose 118" with 3/4" connection.



The door face dimensions are designed for a maximum gap of 1/8" (3 mm).
* For a flush-mounted appearance, the minimum cut-out depth must be 25". See more details on pages 170 and 177.

RY 492 701

Three-door bottom freezer with integrated ice maker
Fully integrated
Width: 36"

Included accessories

- 1 ice scoop
- 1 egg holder with lid

Installation accessories

RA 460 000

Installation kit for side-by-side installation (for connecting any two columns) Side-by-side kit comes already attached to all RF freezer and RW wine units.

RA 460 010

Heating kit if columns are not attached (in separate niches) and less than 6" apart

Optional accessories

RA 423 910

Cladding set in stainless steel
Transforms RB/RY 492 into free-standing unit. Door panels and toe-kicks must be ordered separately.

(W 37 13/16" / H 84 5/8" / D 24 13/16")

RA 425 110

Long stainless steel handle for fresh food door, length 44 1/2", with three brackets, drilling distance between each mount 21 13/16"

RA 425 910

Short stainless steel handle for freezer door, length 31 7/8", with two brackets, drilling distance between the mounts 31"

RA 460 030

Connecting element for vertically split fronts
(for bottom freezer combination)

RA 421 912

Stainless steel door panels with handles
Panel thickness 3/4".

RA 461 910

Ventilation grill
Stainless steel



Numbers indicated inside parenthesis () = mm



RB 492 701

Two-door bottom freezer with integrated ice maker Fully integrated Width: 36"

Included accessories

- 1 ice scoop
- 1 egg holder with lid

Required installation accessories

RA 460 000

Installation kit for side-by-side installation (for connecting any two columns) Side-by-side kit comes already attached to all RF freezers and RW wine units

RA 460 010

Heating kit if columns are not attached (in separate niches) and less than 6" apart

Installation accessories

RA 423 910

Cladding set in stainless steel Transforms RB/RV 492 into free-standing unit. Door panels and toe-kicks must be ordered separately.

(W 37 13/16" / H 84 5/8" / D 24 13/16")

RA 425 110

Long stainless steel handle for fresh food door, length 44 1/2", with three brackets, drilling distance between each mount 21 13/16"

RA 425 910

Short stainless steel handle for freezer drawer, length 31 7/8", with two brackets, drilling distance between the mounts 31"

RA 460 030

Connecting element for vertically split appliance fronts (for bottom freezer combination)

RA 421 910

Stainless steel door panels with handles Panel thickness 3/4".

RA 461 910

Ventilation grill Stainless steel

Two-door bottom freezer

RB 492

- Stainless steel interior
- Generous LED lighting concept
- Solid aluminum door bins
- Net volume 19.7 cu.ft.
- Integrated automatic ice maker with fixed water connection in the freezer drawer
- One motorized glass shelf, adjustable when fully loaded
- One asymmetrically split glass shelf
- Fully extendable freezer drawer with practical divider
- ENERGY STAR® qualified
- Star-K certified

Operation

Electronic precision temperature control with digital temperature display.

Technical features

Dynamic cool air distribution with Multi-Flow Air System. Automatic defrosting with defrost water evaporation. Activated charcoal air filter. Energy-saving vacation mode. Open-door and malfunction warning system.

Cooling compartment

Net volume 14.3 cu. ft. No-frost technology with fast cooling. Temperature adjustable from 35°F to 46°F (+2°C to +8°C). 2 safety glass shelves, 1 of which is motorized. 1 asymmetrically split safety glass shelf, manually adjustable. 2 fully extendable drawers with transparent front. Bright interior lighting with LED sidewall pillars. 2 height adjustable door bins, one large gallon door bin. 1 door bin with transparent front flap.

Temperature controlled drawer

Net volume 0.9 cu. ft. No-frost technology. 1 continuous, fully extendable temperature controlled drawer close to 32F with transparent front, manually controllable.

Freezer compartment

Net volume 5.8 cu. ft. No-frost technology with fast freezing. Temperature adjustable from 7°F to -9°F (-14°C to -25°C). 2 fully extendable drawers. Interior lighting with two spot lights. Freezing capacity 51 lbs./24h. Storage time after malfunction 22h.

Ice dispenser

Integrated automatic ice maker in the freezer compartment, with fixed water connection. Ice maker can be switched off independently. Ice cube production approx. 3.1 lbs. (1.4 kg)/24 h. Removable ice storage bin with approx. 4.4 lbs. (2 kg) capacity.

Planning notes

Flat hinge. Door hinge right, reversible. Door opening angle of 115°, optional 90° door stop.

Max. door panel weight:

Door 77 lbs.

Drawer 22 lbs.

Requires custom toe-kick. Shut-off valve for water connection must be planned next to the appliance and always be accessible.

If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set. Cold water connection required. Electrical location 6" above ground in lower left corner of unit. Water pressure 29 to 116 psi.

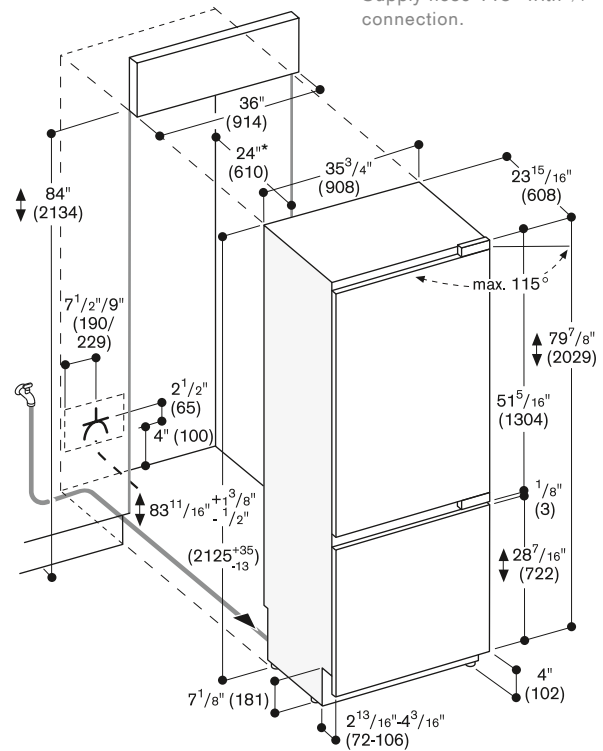
For details, please refer to the refrigeration planning guide on pages 167-183.

Consumption data

Energy consumption 1.238 kWh/24h.; annually: 452 kWh Noise level 41 dB.

Rating

Total rating 0.588 kW. Total Amps: 15 A. 120 V / 60 Hz Connecting cable 78 3/4" with plug. Supply hose 118" with 3/4" connection.



The door face dimensions are designed for a maximum gap of 1/8" (3 mm). * For a flush-mounted appearance, the minimum cut-out depth must be 25". See more details on pages 170 and 177.

Numbers indicated inside parenthesis () = mm





RB 472 701

Two-door bottom freezer with integrated ice maker fully integrated
Width: 30"

Included accessories

- 1 ice scoop
- 1 egg holder with lid

Required installation accessories

RA 460 000

Installation kit for side-by-side installation (for any two columns). Side-by-side kit comes already attached to all RF freezers and RW wine units.

RA 460 010

Heating kit if columns are not attached (in separate niches) and less than 6" apart

Installation accessories

RA 421 712

Stainless steel door panels with handles
Panel thickness 3/4".

RA 425 110

Long stainless steel handle for fresh food door, length 44 1/2", with three brackets, drilling distance between each mount 21 13/16"

RA 425 710

Short stainless steel handle for freezer drawer, length 25 7/8", with two brackets, drilling distance between the mounts 25 1/16"

RA 461 716

Ventilation grill
Stainless steel

RA 460 030

Connecting element for vertically split fronts (for bottom freezer combination).

Two-door bottom freezer

RB 472

- Stainless steel interior
- Generous LED lighting concept
- Solid aluminum door bins
- Net volume 16 cu.ft.
- Integrated automatic ice maker with fixed water connection in the freezer drawer
- One motorized glass shelf, adjustable when fully loaded
- Fully extendable freezer drawer with practical divider
- ENERGY STAR® qualified
- Star-K certified

Operation

Electronic precision temperature control with digital temperature display.

Technical Features

Dynamic cool air distribution with Multi-Flow Air System. Automatic defrosting with defrost water evaporation. Activated charcoal air filter. Energy-saving vacation mode. Open-door and malfunction warning system.

Cooling compartment

Net volume 11 cu. ft. No-frost technology with fast cooling. Temperature adjustable from 35°F to 46°F (+2°C to +8°C). 3 safety glass shelves, 1 of which is motorized. 1 fully extendable drawer with transparent front. Bright interior lighting with LED sidewall pillars. 2 height adjustable door bins, one large gallon door bin. 1 door bin with transparent front flap.

Temperature controlled drawer

Net volume 0.7 cu. ft. No-frost technology. 1 continuous, fully extendable temperature controlled drawer with transparent front

Freezer compartment

Net volume 4.8 cu. ft. (136 liters). No-frost technology with fast freezing. Temperature adjustable from 7°F to -9°F (-14°C to -25°C). 2 fully extendable drawers. Interior lighting with 1 spot. Freezing capacity 31 lbs./24h. Storage time after malfunction 18h.

Ice dispenser

Integrated automatic ice maker in the freezer compartment, with fixed water connection. Ice maker can be switched off independently. Ice cube production approx. 3.3 lbs. (1.7 kg)/24 h. Removable ice storage bin with approx. 6.6 lbs. (3 kg) capacity.

Planning notes

Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, optional 90° door stop.
Max. door panel weight:
Door 56 lbs.
Drawer 22 lbs.
Requires custom toe-kick.

Shut-off valve for water connection must be planned next to the appliance and always be accessible. If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set. Cold water connection required. Electrical location 6" above ground in lower left corner of unit. Water pressure 29 to 116 psi.

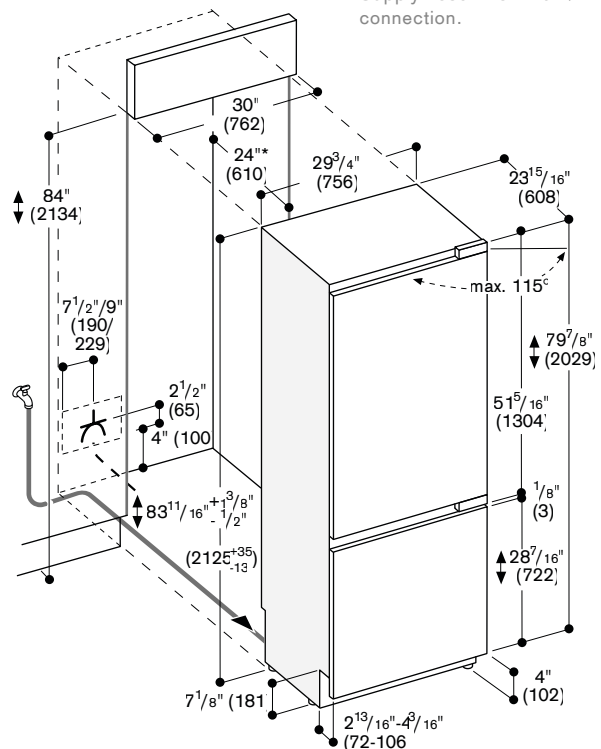
For details, please refer to the refrigeration planning guide on pages 167-183.

Consumption data

Energy consumption 1.112 kWh/24h; annually: 406 kWh
Noise level 43 dB.

Rating

Total rating 0.588 kW.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 78 3/4" with plug.
Supply hose 118" with 3/4" connection.



The door face dimensions are designed for a maximum gap of 1/8" (3 mm).

* For a flush-mounted appearance, the minimum cut-out depth must be 25". See more details on pages 170 and 177.

Numbers indicated inside parenthesis () = mm





Refrigeration column
RC 462/RC 472

- Stainless steel interior
- Generous LED lighting concept
- Solid aluminum door bins
- Net volume (24") 13.1 cu.ft., (30") 17.1 cu.ft.
- Temperature control drawer (32°F to 37°F)
- One motorized glass shelf, height adjustable when fully loaded
- ENERGY STAR® qualified
- Star-K certified

Operation

Electronic precision temperature control with digital temperature display.

Technical features

Dynamic cool air distribution with Multi-Flow Air system.
 Automatic defrosting with defrost water evaporation.
 Activated charcoal air filter.
 Energy-saving vacation mode.
 Open-door and malfunction warning system.

Cooling compartment

Net volume 13.1/17.1 cu.ft.
 No-frost technology with fast cooling. Temperature adjustable from 35°F to 46°F (+2°C to +8°C).
 4 safety glass shelves (one is motorized, two are manually adjustable).
 2 fully extendable drawers (low and high) with transparent front.
 Bright interior lighting with LED sidewall pillars.
 3 height adjustable door bins, one of which is a large gallon door bin.
 1 door bin with transparent front flap.

Temperature controlled drawer

Net volume 2/2.6 cu. ft.
 Separate automatic temperature control with settings for fish (32°F), meat (35°F) and produce (37°F).
 1 large, fully-extendable deli drawer (just above 32°F) with transparent front and integrated lighting.

Planning notes

Flat hinge.
 Door hinge right, reversible.
 Door opening angle of 115°, optional 90° door stop.
 Max. door panel weight 50 lbs. (24"), 64 lbs. (30").
 Requires custom toe-kick.

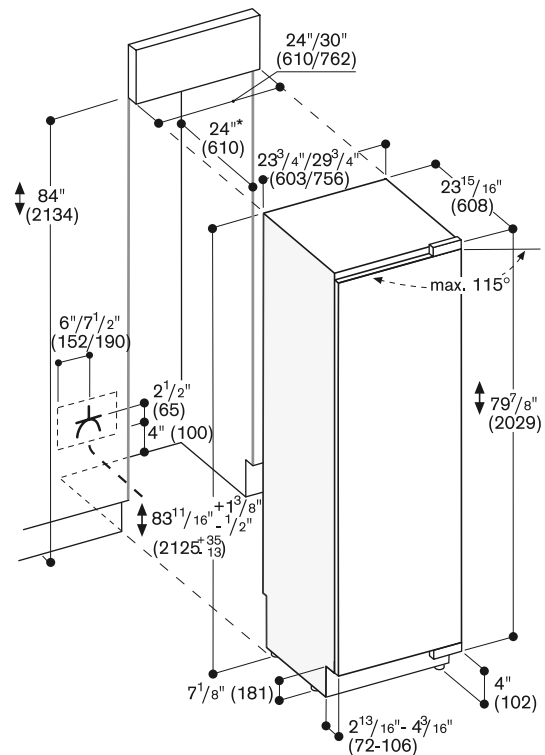
For details, please refer to the refrigeration planning guide on pages 167-183.

Consumption data

Energy consumption 0.762/0.875 kWh/24 h.; annually: 278/319 kWh.
 Noise level 39 dB.

Rating

Total rating 0.180 kW.
 Total Amps: 15 A.
 120 V / 60 Hz
 Connecting cable 78 3/4" with plug.



The door face dimensions are designed for a maximum gap of 1/8" (3 mm).
 * For a flush-mounted appearance, the minimum cut-out depth must be 25". See more details on pages 170 and 177.

RC 462 701

Fully integrated
 Width 24"

RC 472 701

Fully integrated
 Width 30"

Required installation accessories

RA 460 000

Installation kit for side-by-side installation (for any two columns). Side-by-side kit comes already attached to all RF freezers and RW wine units.

RA 460 010

Heating kit if columns are not attached (in separate niches) and less than 6" apart

Installation accessories

RA 421 610

Stainless steel door panel with handle for RC 462
 Panel thickness 3/4".

RA 421 710

Stainless steel door panel with handle for RC 472
 Panel thickness 3/4".

RA 461 612

Ventilation grill
 Stainless steel, for RC 462 right-hinged

RA 461 613

Ventilation grill
 Stainless steel, for RC 462 left-hinged

RA 461 712

Ventilation grill
 Stainless steel, for RC 472 right-hinged

RA 461 713

Ventilation grill
 Stainless steel, for RC 472 left-hinged

RA 425 110

Long stainless steel handle, length 44 1/2", with three brackets, drilling distance between each mount 21 13/16"

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front)



Numbers indicated inside parenthesis () = mm



Freezer column

RF 463

- Stainless steel interior
- Integrated automatic ice maker with fixed water connection
- Illuminated dispenser for ice cubes, crushed ice and chilled water
- Solid aluminum door bins
- Net volume 12 cu.ft.
- ENERGY STAR® qualified
- Star-K certified

Operation

Electronic precision temperature control with digital temperature display.

Technical features

Dynamic cool air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Energy-saving vacation mode.
Open-door and malfunction warning system.

Freezer compartment

No-frost technology with fast freezing.
Temperature adjustable from 7°F to -9°F (-14°C to -25°C).
4 solid metal shelves, two of which are manually adjustable.
2 fully extendable drawers with transparent front, one of which is large, one is regular.
Bright interior lighting with LED sidewall pillars.
One gallon door bin.
1 door bin with transparent front flap.

Ice and water dispenser

Illuminated ice and water dispenser.
Integrated, with fixed water connection.
Ice maker can be switched off independently.
Ice cube production approx. 4.2 lbs. (1.9 kg)/24 h.
Ice cubes and crushed ice.
Removable ice storage bin with approx. 6.6 lbs. (3 kg) capacity.
Chilled water supply approximately 1.3 quarts.

Planning notes

Flat hinge.
Door opening angle of 115°, optional 90° door stop.
Max. door panel weight 50 lbs.
Requires custom toe-kick.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.
Cold water connection required.
Electrical location 6" above ground in lower left corner of unit.
Water pressure 29 to 116 psi.

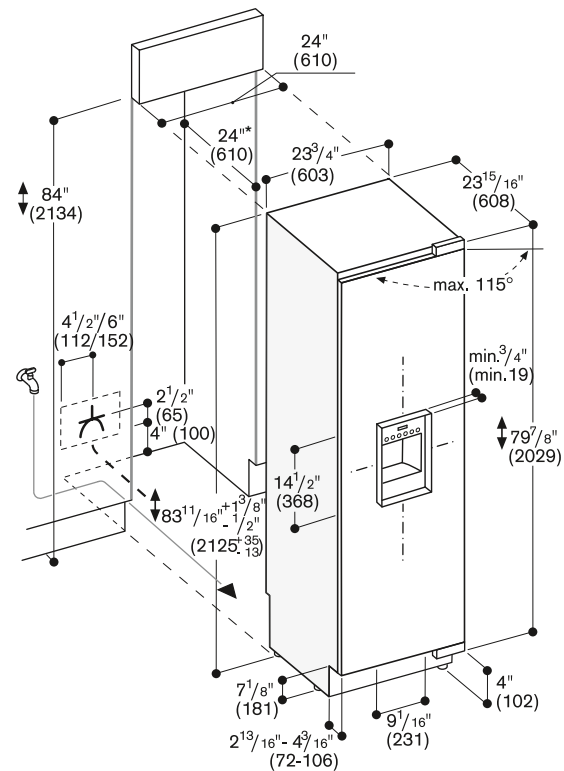
For details, please refer to the refrigeration planning guide on pages 167-183.

Consumption data

Energy consumption 1.425 kWh/24h.; annually: 520 kWh.
Noise level 39 dB.

Rating

Total rating 0.565 kW.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 78 3/4" with plug.



The door face dimensions are designed for a maximum gap of 1/8" (3 mm).
* For a flush-mounted appearance, the minimum cut-out depth must be 25". See more details on pages 170 and 177.

RF 463 702

Fully integrated with ice and water dispenser
Right-hinged
width 24"

RF 463 703

Fully integrated with ice and water dispenser
Left-hinged
width 24"

Required installation accessories

RA 460 010

Heating kit if columns are not attached (in separate niches) and less than 6" apart

Installation accessories

RA 422 610

Stainless steel door panel with handle for RF 463
Panel thickness 3/4".

RA 450 010

Activated charcoal filter for water filter system including saturation indication.

RA 425 110

Long stainless steel handle, length 44 1/2", with three brackets, drilling distance between each mount 21 13/16"

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front)

RA 461 614

Ventilation grill
Stainless steel, for RF 463, right-hinged.

RA 461 615

Ventilation grill
Stainless steel, for RF 463, left-hinged.

RA 460 000

Installation kit for side-by-side installation (for connecting any two columns) Side-by-side kit comes already attached to all RF freezers and RW wine units



Numbers indicated inside parenthesis () = mm



RF 411 701

Fully integrated with integrated ice maker
Width 18"

RF 461 701

Fully integrated with integrated ice maker
Width 24"

RF 471 701

Fully integrated with integrated ice maker
Width 30"

Included accessory

1 ice scoop

Required installation accessories

RA 460 010

Heating kit if columns are not attached (in separate niches) and less than 6" apart

Installation accessories

RA 421 110

Stainless steel door panel with handle for RF 411
Panel thickness 3/4".

RA 421 610

Stainless steel door panel with handle for RF 461
Panel thickness 3/4".

RA 421 710

Stainless steel door panel with handle for RF 471
Panel thickness 3/4".

RA 460 000

Installation kit for side-by-side installation (for connecting any two columns) Side-by-side kit comes already attached to all RF freezers and RW wine units

RA 460 020

Connecting element for vertically split appliance fronts (for a flush front)

RA 461 110

Ventilation grill
Stainless steel for RF 411, right-hinged

RA 461 111

Ventilation grill
Stainless steel for RF 411, left-hinged

RA 461 610

Ventilation grill
Stainless steel for RF 461, right-hinged

RA 461 611

Ventilation grill
Stainless steel for RF 461, left-hinged

Freezer column

RF 411/RF 461/RF 471

- Stainless steel interior
- Net volume (18") 8.5 cu.ft., (24") 12.2 cu.ft., (30") 15.9 cu.ft.
- Integrated automatic ice maker with fixed water connection
- Solid aluminum door bins
- ENERGY STAR® qualified
- Star-K certified

Operation

Electronic precision temperature control with digital temperature display.

Technical features

Dynamic cool air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Energy-saving vacation mode.
Open-door and malfunction warning system.

Freezer compartment

No-frost technology with fast freezing.
Temperature adjustable from 7°F to -9°F (-14°C to -25°C).
4 solid metal shelves, three of which are manually adjustable.
2 fully extendable drawers with transparent front, one of which is large, one is regular.
Bright interior lighting with LED sidewall pillars.
4 height-adjustable door bins, one of which is a gallon door bin.
1 door bin with transparent front flap.

Ice dispenser

Integrated, with fixed water connection.
Ice maker can be switched off independently.
Ice cube production approx. 3.9 lbs. (1.8 kg)/24 h.
Removable ice storage bin with approx. 8.8 lbs. (4 kg) capacity.

Planning notes

Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, optional 90° door stop.
Max. door panel weight 37 lbs. (18"), 50 lbs. (24"), 64 lbs. (30").
Requires custom toe-kick.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.
Cold water connection required.
Electrical location 6" above ground in lower left corner of unit.
Water pressure 29 to 116 psi.

For details, please refer to the refrigeration planning guide on pages 167-183.

Consumption data

Energy consumption 1.013/1.274/1.416 kWh/24 h.; annually: 370/465/517 kWh.
Noise level 39 dB.

Rating

Total rating 0.367/0.444/0.565 kW.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 78 3/4" with plug.
Supply hose 118" with 3/4" connection.

RA 425 110

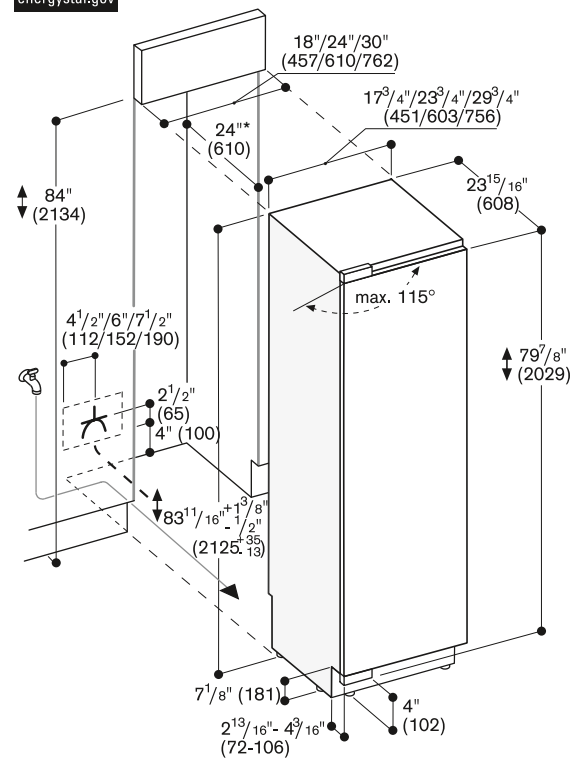
Long stainless steel handle, length 44 1/2", with three brackets, drilling distance between each mount 21 13/16"

RA 461 710

Ventilation grill
Stainless steel for RF 471, right-hinged

RA 461 711

Ventilation grill
Stainless steel for RF 471, left-hinged



The door face dimensions are designed for a maximum gap of 1/8" (3 mm).

* For a flush-mounted appearance, the minimum cut-out depth must be 25". See more details on pages 170 and 177.

Numbers indicated inside parenthesis () = mm



Wine storage unit
RW 414/RW 464

- Two individual temperature zones, both continuously variable
- Consistent temperatures, adjustable from 41°F to 64°F
- Humidity control
- Stainless steel interior
- Fully extendable bottle trays in beech and aluminum
- Presentation light option
- Low-vibration operation
- Capacity 99 bottles (24"); 70 bottles (18")
- Star-K certified

Operation

Electronic precision temperature control with digital temperature display.

Technical features

Dynamic cool air distribution with Multi-Flow Air System.
 Automatic defrosting with defrost water evaporation.
 Activated charcoal air filter.
 UV-protection.
 Energy-saving vacation mode.
 Open-door and malfunction warning system.

Features

Net volume 9.7 cu. ft. (18"), 13.9 cu. ft. (24")
 Capacity 99 bottles (24"); 70 bottles (18") (based on standard bottles).
 10 fully extendable bottle trays, up to four can store magnum bottles.
 Space for max. 13 bottle trays or aluminum shelves
 Interior lighting with 2 ceiling spots in the upper and 1 ceiling spot in the lower climate zone, can be used as display light.

Planning notes

Flat hinge.
 Door hinge right, reversible.
 Door opening angle of 115°, optional 90° door stop.
 Max. door panel weight 37 lbs. (18"); 50 lbs. (24").
 Custom front panel must not completely cover glass door front.
 Requires custom toe kick.

For details, please refer to the refrigeration planning guide on pages 167–183.

Consumption data

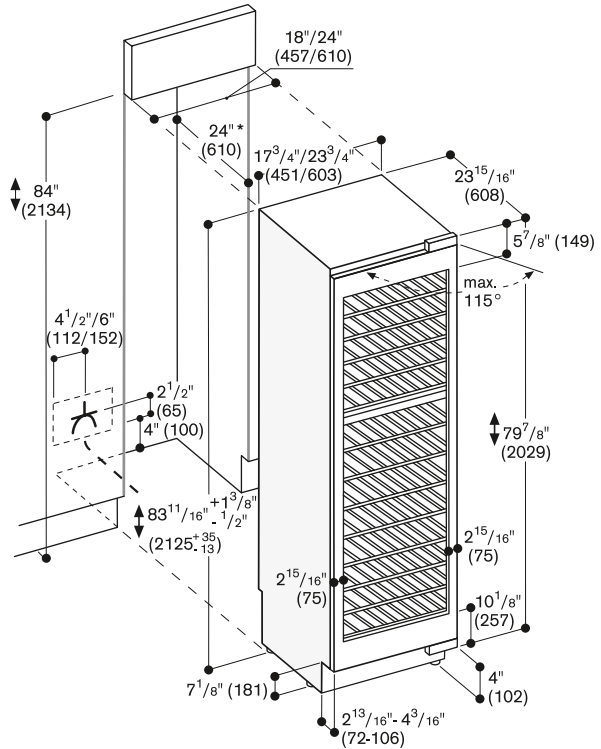
Energy consumption 1 kWh/24 h (18"), 1.041 kWh/24 h (24").
 Noise level 43 dB.

Rating

Total rating 0.092 kW (18")/ 0.102 kW (24").
 Total Amps: 15 A.
 120 V / 60 Hz
 Connecting cable 78 3/4" with plug

Optional accessories

- RA 491 131 Fully extendable tray in beech with aluminum profiles for RW 414
- RA 491 631 Fully extendable tray in beech with aluminum profiles for RW 464
- RA 493 030 Special display trays in aluminum (set of 3 for 3 bottles)
- RA 492 130 Fully extendable shelf for RW 414
- RA 492 630 Fully extendable shelf for RW 464



The door face dimensions are designed for a maximum gap of 1/8" (3 mm).
 * For a flush-mounted appearance, the minimum cut-out depth must be 25". See more details on pages 170 and 177.

RW 414 761

Fully integrated
 With two temperature zones
 Width 18"

RW 464 761

Fully integrated
 With two temperature zones
 Width 24"

Required installation accessories

RA 460 010 Heating kit if columns are not attached (in separate niches) and less than 6" apart

Installation accessories

RA 421 111 Stainless steel door frame with handle for RW 414, left-hinged

RA 421 112 Stainless steel door frame with handle for RW 414, right-hinged

RA 421 612 Stainless steel door frame with handle for RW 464, right-hinged

RA 425 110 Long stainless steel handle, length 44 1/2", with three brackets, drilling distance between each mount 21 13/16"

RA 460 000 Installation kit for side-by-side installation (for connecting any two columns) Side-by-side kit comes already attached to all RF freezers and RW wine units

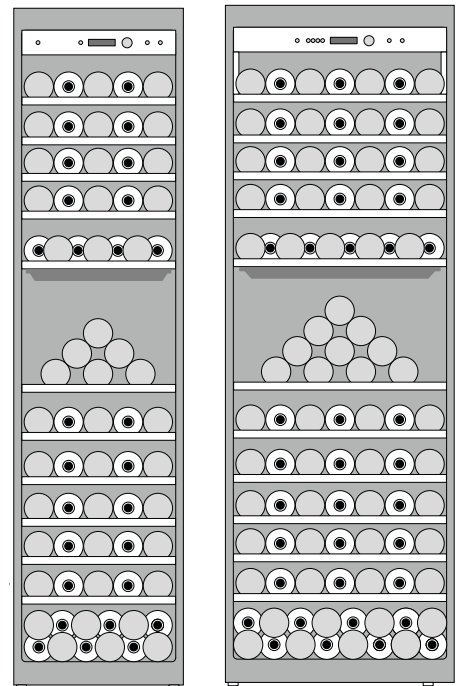
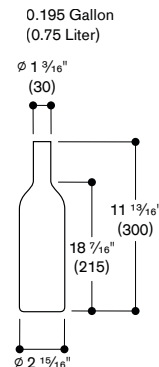
RA 461 112 Ventilation grill Stainless steel for RW 414, right-hinged

RA 461 113 Ventilation grill Stainless steel for RW 414, left-hinged

RA 461 612 Ventilation grill Stainless steel for RW 464, right-hinged

RA 461 613 Ventilation grill Stainless steel for RW 464, left-hinged

RA 420 010 Mechanical door lock (Includes a special drill kit)



Numbers indicated inside parenthesis () = mm



RW 404 760

Under-counter unit with stainless steel-framed glass door
Width 23 5/8" (60cm)

Included accessories

3 bottle drawers.

Optional accessories

RA 491 630

Extendable bottle tray in beech with aluminum profiles.

This fourth drawer can be installed above the temperature divider.

RA 050 200

Replacement activated charcoal air filters (set of 2) for upper and lower temperature zone.

Wine storage unit

RW 404

- Two individual temperature zones, both continuously variable
- Consistent temperatures with exact control from 41°F to 64°F
- Extendable bottle trays in beech and aluminum
- Presentation light option
- Door lock

Operation

Electronic precision temperature control with digital temperature display.

Lighting is integrated into the ceiling and control panel and can be switched on even when the door is closed.

Interior light dims automatically when opening and closing the door.

Technical features

Dynamic cool air distribution with Multi-Flow Air System.

Humidity control.

2 activated charcoal air filters, one per zone.

UV-protection.

Energy-saving vacation mode.

Open-door and malfunction warning system.

Features

Net volume 4.4 cu.ft.

Capacity 41 bottles (based on standard bottles).

5 bottle trays, three of which are extendable.

Storage of magnum bottles possible.

Planning notes

Door hinge right, reversible.

Height-adjustable feet.

Door opens up to 95° and can be fixed.

For integration next to a side wall a clearance of 5 7/8" hinge side is necessary.

Plan a power outlet outside of the cut-out niche.

Consumption data

Energy consumption 0.6 kWh/24 h.; annually 253 kWh.

Noise level 42 dB.

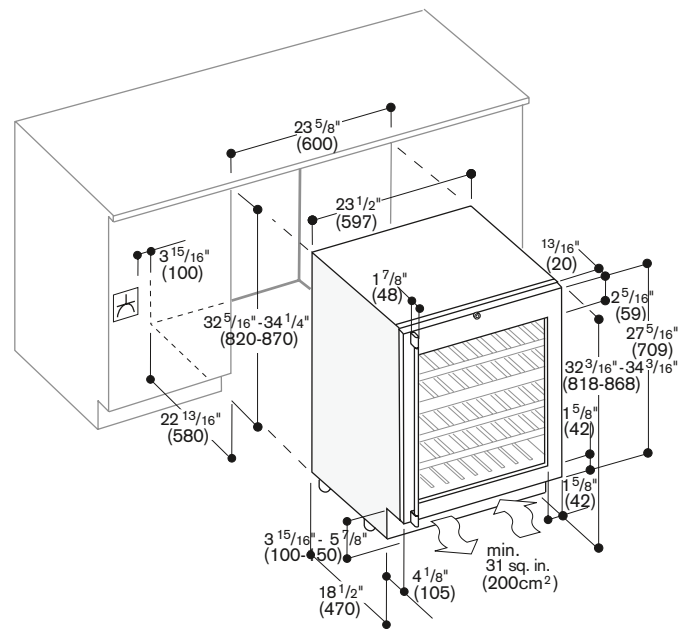
Rating

Total rating 0.200 kW.

Total Amps: 10 A.

115 V / 60 Hz

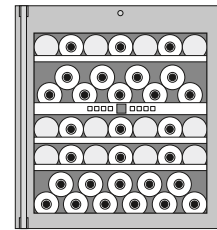
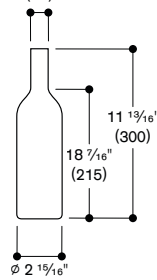
Connecting cable 71" with plug.



Bottle storage

0.195 Gallon
(0.75 Liter)

ø 1 3/16"
(30)



Numbers indicated inside parenthesis () = mm

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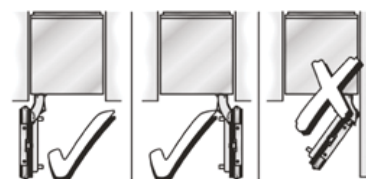


The modular refrigerator and freezer column concept from Gaggenau offers you a variety of installation possibilities. In some instances, special accessories are required!

Individual column installations

Any appliance can be installed as a stand-alone unit. Ensure a cutout flush to the appliance at a depth of minimum 4" (102mm), preferably 6" (152 mm) on the top and sides.

Note: It is absolutely essential to ensure that the appliance is installed in such a way that the doors do not interfere with an adjacent wall or other kitchen elements.



Side-by-Side installations (SxS)

The proper installation of any side-by-side two column combination requires an installation kit (RA 460 000). It combines two individual units into a side-by-side unit. For combinations that involve freezers and wine columns, this kit is already pre-installed to the unit. For all other SxS combinations or instances where any appliances are installed less than 6" (152 mm) apart from another but not connected SxS, a heating kit (RA 460 010) is required.

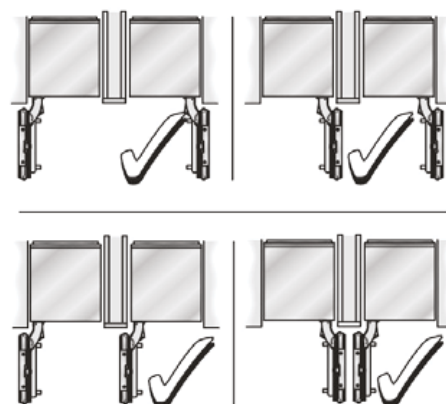
Note: A partition of minimum 5/8" (16 mm) is required to ensure the doors do not interfere with one another when opened. Use a partition to separate appliances and observe the door swivel range. (See page 171 for details on door swivel range dimensions.)



Multiple column installations with partition walls between

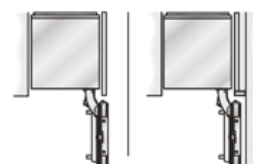
When dimensioning the partition, note the thickness of the door panel (including handles) as well as the swivel range (see page 171 on swivel range) to prevent damage if the doors are opened at the same time. If the thickness of a partition between two products is less than 6", then a heating kit (RA 460 010) is required. It must be installed on the right side wall of the left-side appliance.

Three appliances can be installed together only if a partition — minimum 5/8" (16 mm) — is placed between two of the appliances. Ensure that door panel thickness (including handles) as well as the swivel range are accounted for.



At the end of a cabinetry run

All Gaggenau refrigeration appliances must be completely enclosed on the top and sides. If one side of the appliance is visible, a decorative side panel must be used for covering it. This side panel must be properly affixed to the floor, room wall and any overhead furniture/fixtures before the appliance is placed in the cutout.



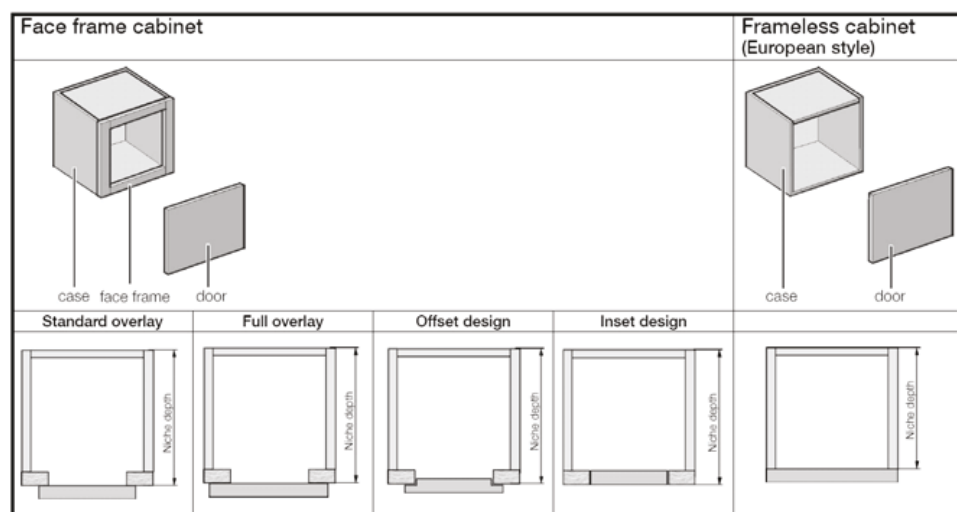
To clarify the terms which are used in this planning guide, please refer to the following definitions:

Case	This is the main body of a kitchen cabinet.
Face Frame (Cabinet)	This is a decorative frame at the front of a kitchen cabinet and is typical for North America. Variations by manufacturer in kitchen design construction may purposely have a clearly visible face frame that is a part of the kitchen aesthetics. European design and styling of cabinets (frameless cabinetry) typically do not have a frame.
Door	The kitchen cabinetry door panel is the element of kitchen furniture largely defining the aesthetic design of a kitchen. It can have any conceivable look – from modern to traditional. In this planning guide a ¾" (19 mm) thick door panel is presumed.
Appliance Door Panel	The modular refrigerator and freezer columns from Gaggenau are intentionally designed to be equipped and delivered with custom made appliance door panels that perfectly match the end-user's installed kitchen cabinetry. Typically the normal appliance door panel thickness is expected to be ¾" (19 mm). However, a thicker appliance door panel can be accommodated if such door panels are used on the end-user's kitchen cabinetry or in order to emulate the look of the visible face frame (addition to the door) on the refrigerator as well.
Cutout (Niche)	The cutout is the cavity where a Gaggenau refrigerator or freezer is installed. The width of the cutout (18", 24", 30", ...) is dependent on the appliance. The cutout depth is equal to the depth of the kitchen cabinet (case+face frame). It does NOT include the thickness of the cabinetry door panel. For proper planning of the cutout depth, please refer to the respective chapter on page 174 in this planning guide.

The main idea of the Gaggenau modular refrigerator and freezer column concept is, that you can simply replace any standard size kitchen cabinet with a refrigerator column. You can create a suitable cutout by leaving a respective gap between two tall cabinets. Alternatively you may create an enclosure, that the appliance will fit into. However this is not the original design intent (basic idea).

When planning the installation cutout, it is important that the side walls are completely flush! Please make sure that there is not any kind of face frame at the front of the cutout. If, for some reason this is not the situation, please make sure that the depth of this face frame (furniture return) is more than 4" (100 mm) so that the appliances can be properly secured.

Kitchen Cabinetry Illustration



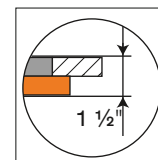
As previously described, the required depth of the installation cavity is mainly dependent on the kitchen design. Gaggenau refrigerator and freezer columns are designed for a cutout depth of 24" (610 mm). So, if the kitchen cabinet (case + face frame) is 24" deep, this should accommodate many standard installations.

Please be advised that additional depth may be required for kitchen designs intending the look of flush fascia across the cabinetry and the refrigerator door panel.

The below cabinetry styles detail requirements for the cutout and custom panel.

A) Standard Overlay Design – 25" (635 mm) cutout depth

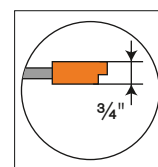
On a kitchen with standard overlay cabinetry, the face frame is also an important part of the design. If the same aesthetics are to be continued on the refrigerator, then not only the door cabinetry panel thickness (e.g. $\frac{3}{4}$ ") is included, additionally the face frame thickness must be emulated. Thereby the resulting thickness of the appliance door panel is $\frac{3}{4}$ " + $\frac{3}{4}$ " = $1\frac{1}{2}$ " (face frame emulation + door panel = custom appliance door panel). This cumulative thickness of the resulting custom appliance door panel requires added depth for the installation cavity. Example $24" + \frac{3}{4}" = 24\frac{3}{4}"$ (recommended is 25").



appliance door panel
(emulating a face frame)

B) Full Overlay Design – 25" (635 mm) cutout depth

The above mentioned requirements are of course also valid for kitchens with full overlay design. However there are some chances to work with a cutout depth of 24": For this, the small remaining visible area of the fully overlaid face frame has to be emulated within the standard appliance door panel thickness of $\frac{3}{4}$ ". This can be done by simply ignoring the visible area of the face frame on the refrigerator ("extended size" of the appliance door panel) or by emulating the face frame by creating a respective "nose" on the appliance door panel (see drawing).



appliance door panel with nose
(emulating a face frame)

C) Offset Design, Flush Inset Design – 25" (635 mm) cutout depth

Here, the kitchen cabinetry door panels are NOT completely mounted on the cabinet, but partially or fully inserted into the face frame. Due to this, such offset or inset design kitchens do not gain sufficient installation depth by the door panel. If any appliance door panel (thickness e.g. $\frac{3}{4}$ ") is installed on the refrigerator, the complete depth dimension of the "paneled refrigerator" will be $24" + \frac{3}{4}" = 24\frac{3}{4}"$ (629mm). The minimum depth of the cutout is therefore also $24\frac{3}{4}"$ (recommended is 25").

D) European style kitchen cabinetry – 24" (610 mm) cutout depth

If the kitchen design is based on European style cabinetry, there is no need to emulate the look of a face frame, as such a frame does not exist on any of the kitchen cabinets. Therefore a 24" (610 mm) deep cutout will always be sufficient.

24" Cutout depth is sufficient for:

- frameless cabinetry kitchen design with any kind of appliance door panels
- standard overlay or full overlay kitchen design with appliance stainless steel door panels.
- full overlay kitchen design with appliance custom door panels with "extended size" or with "nose" (to emulate face frame look).

25" Cutout depth is required for:

- standard or full overlay kitchen design with appliance door panels with thickness bigger than $\frac{3}{4}$ " (to emulate face frame look)
- offset or inset design kitchens with any kind of appliance door panels

Additional planning notes

Read all instructions in the installation manual completely and carefully prior to installation. Installation manuals are supplied with the appliance and are also available at www.gaggenau-usa.com.

Refrigeration appliances are top heavy and must be secure to prevent the possibility of tipping forward. Anti-tip protection is required.

Keep doors closed until the appliance is completely installed and secured per installation instructions.

Due to size and weight of appliance and to reduce risk of personal injury or damage to the product – **TWO PEOPLE ARE REQUIRED FOR PROPER INSTALLATION.**

When installing a refrigeration appliance next to a BO/BS oven with handle (optional), a side clearance of 2 3/8" (60 mm) is required if the BO/BS handle is on the same side as the hinge of the refrigeration appliance.

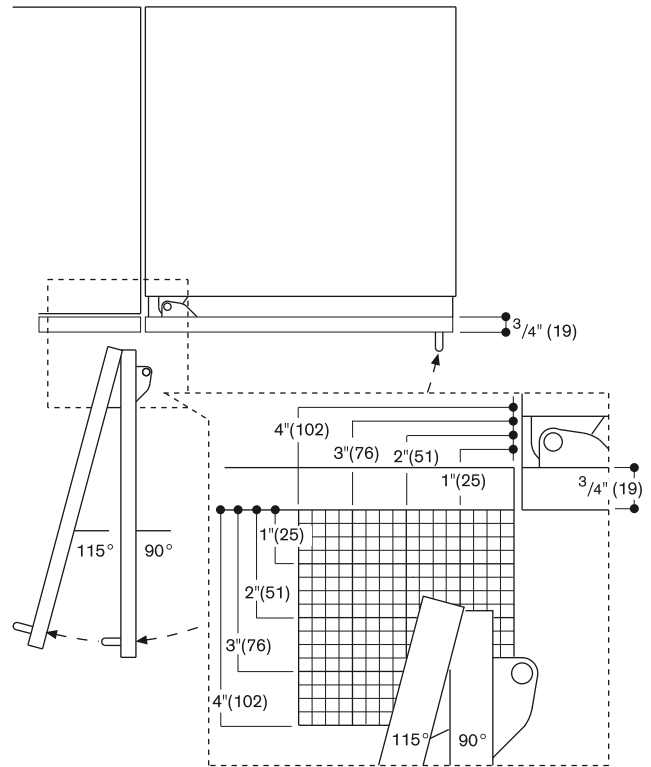
Door swivel range

To ensure correct kitchen planning it is essential to take opening angle of the appliance door into account (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 3/4".

- Restrict the door opening angle to 90° (standard 115°) with a door stop pin installed into the hinge.
- Install a spacer between the appliance and the kitchen element that creates the interference.
- Rearrange surrounding cabinetry or appliance.

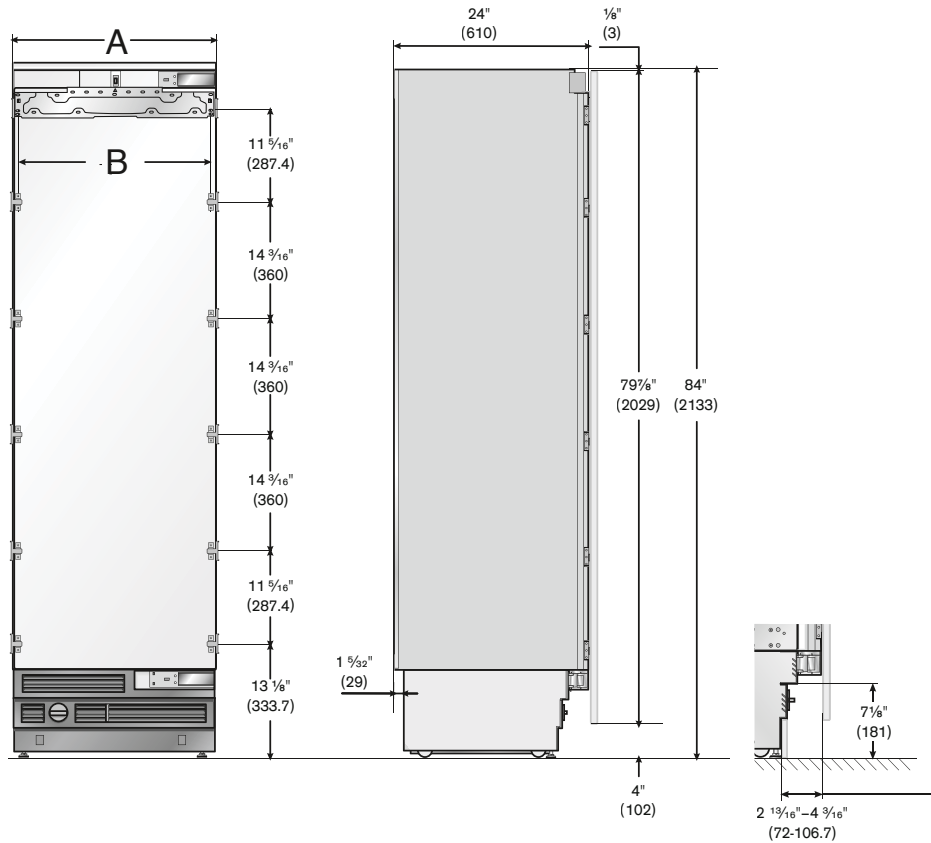
Door opening angle



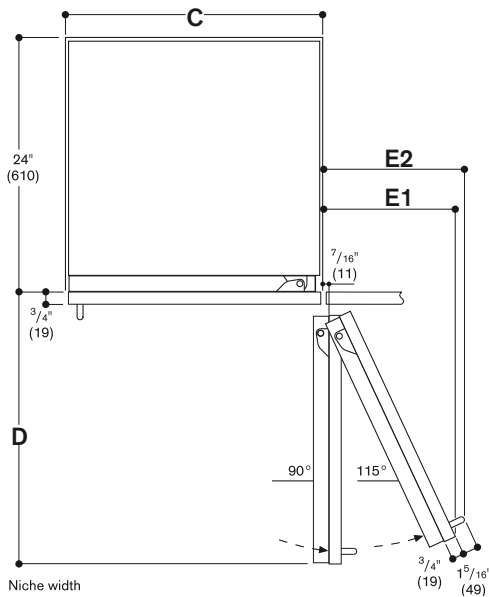
The space required for the hinge and the consequential distance to the adjacent unit and its handle can be seen in the above drawing, depending on the thickness. The drawing assumes a panel thickness of 3/4" (19 mm).

Numbers indicated inside parenthesis () = mm

Appliance dimensions & Wall clearance RC/RF/RW (single-door columns).



Wall clearance RC/RF/RW



Appliance type	A	B	C	D	E1	E2
18" models	17 3/4" (451)	14 1/8" (385)	18" (457)	20 11/16" (525)	9 1/4" (235)	10 7/16" (265)
24" models	23 3/4" (603)	21 3/16" (538)	24" (610)	26 5/8" (677)	11 3/4" (299)	13" (330)
30" models	29 7/8" (756)	27 3/16" (690)	30" (762)	32 11/16" (830)	14 5/16" (363)	15 9/16" (395)

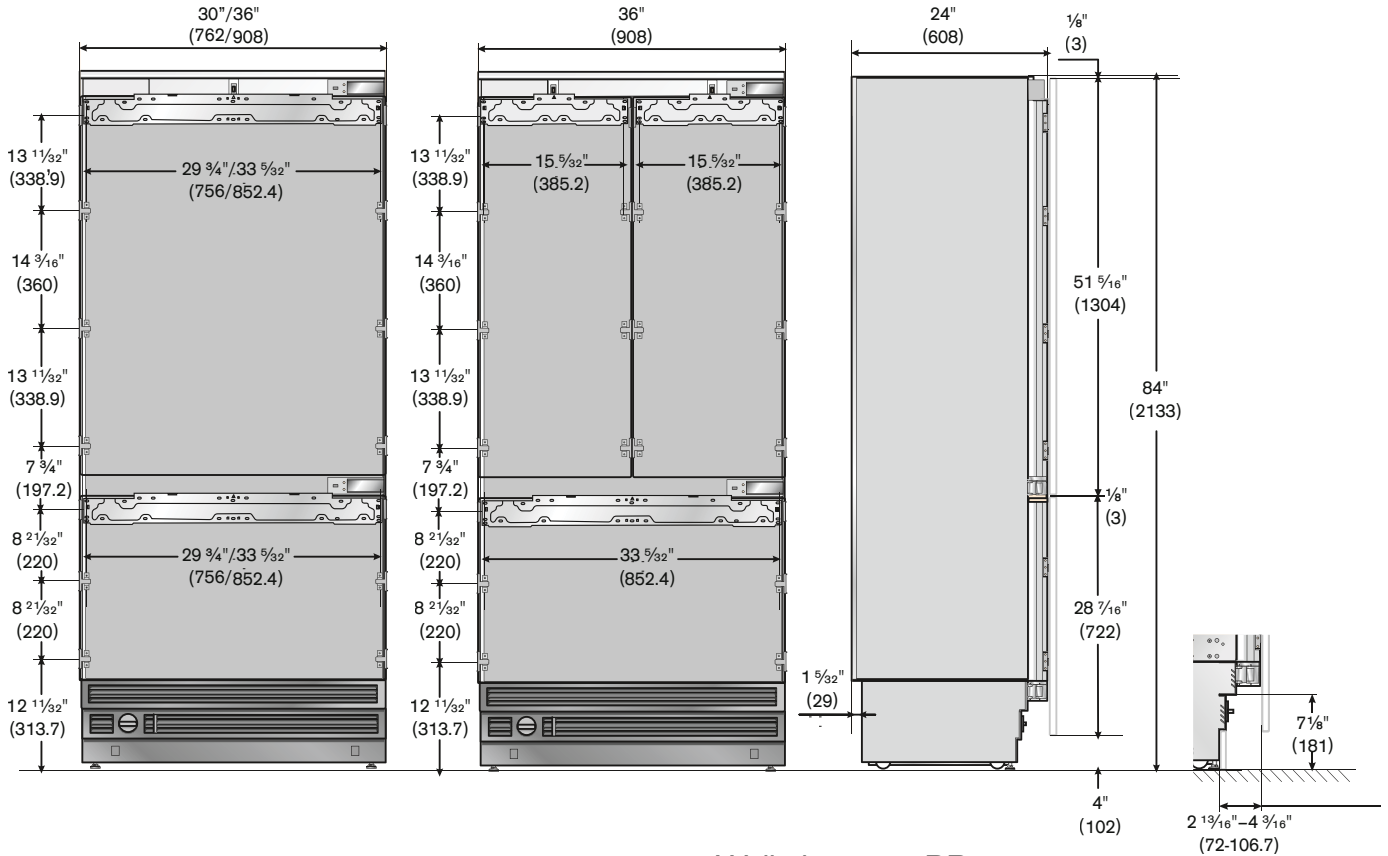
Notes

- The leveling feet have an adjustment range of +1 3/8" to -1/2". The standard height displayed in the pictures is 1/2".
- For proper ventilation of the appliance, the clearance between the floor and bottom edge of the

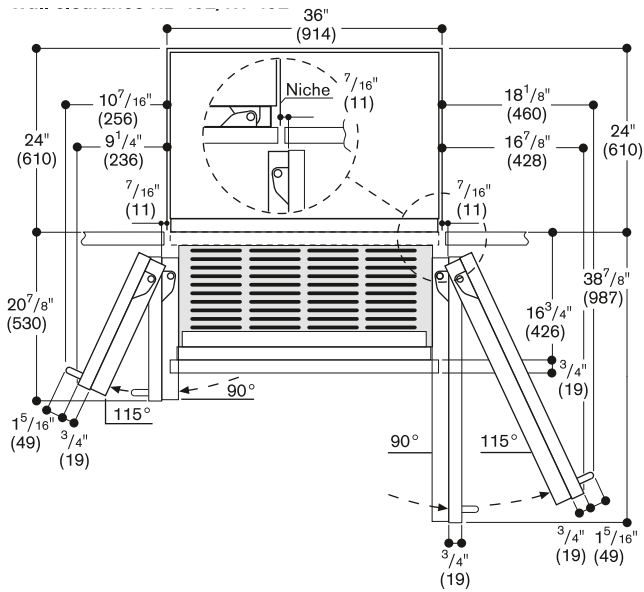
- cabinet front must be at least 3 5/16".
- Dimension "B" indicates width position of door panel fixation brackets.
- The panel thickness of customized doors can range from between 3/4" to 1 7/16".

Numbers indicated inside parenthesis () = mm

Appliance dimensions & Wall clearance RB/RY (bottom freezers).

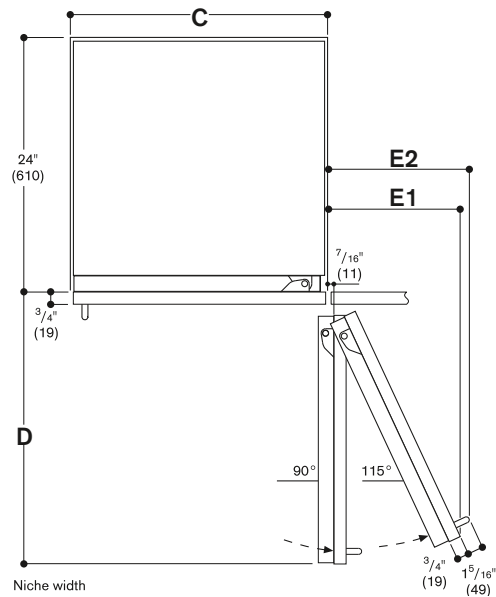


Wall clearance RB/RY 492



The drawing is based on a cabinet panel width of 3/4" (19 mm) and a Gaggenau cabinet handle height of 1 5/16" (49 mm).

Wall clearance RB 472



Notes

- The leveling feet have an adjustment range of +1 3/8" to -1/2". The standard height displayed in the pictures is 1/2".
- For proper ventilation of the appliance, the clearance between the floor and bottom edge of the

- cabinet front must be at least 3 5/16".
- Dimension "B" indicates width position of door panel fixation brackets.
- The panel thickness of customized doors can range from between 3/4" to 1 7/16".

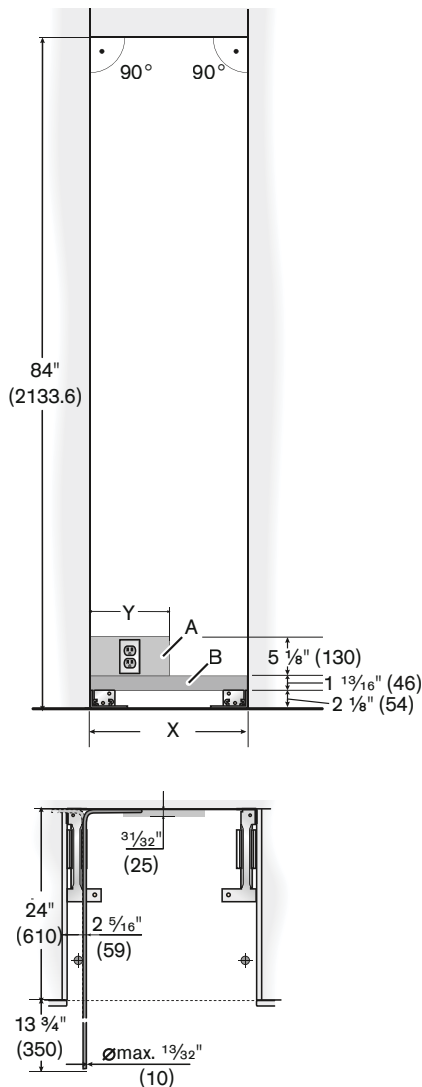
Numbers indicated inside parenthesis () = mm

Important!

The walls and the top panel of the installation cutout must be made of a solid material with a thickness of at least $\frac{5}{8}$ " , to guarantee the secure installation of the appliance. Make sure that the upper boundary is completely flush for a depth of at least 4".
The side walls of the installation cutout must be completely even and flat along their entire depth.

Unlike conventional built-in appliances, Gaggenau refrigerators stand on the floor. This means that the installation cutout is a space in a line of kitchen units.

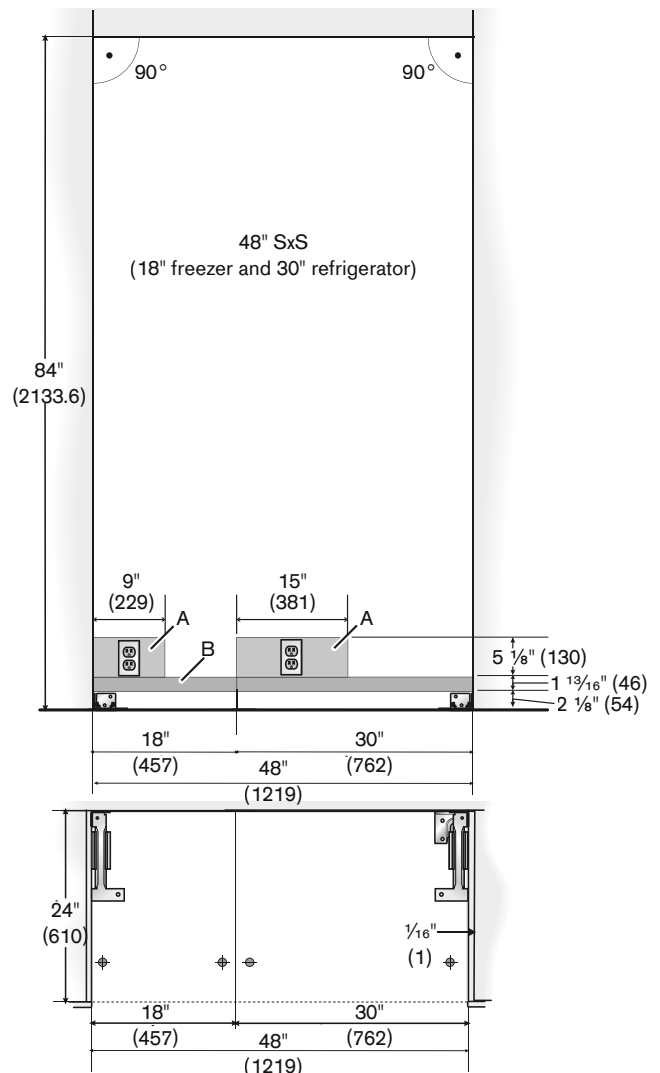
Installation cutout for an individual appliance:



Appliance type	X	Y
18" models	18"	9"
24" models	24"	12"
30" models	30"	15"
36" models	36"	18"

Installation cutout for a side-by-side solution:

In a side-by-side solution, there are many ways to combine the appliances. The cutout width is calculated from the sum of the widths of the individual appliances. The picture shows an example of an installation niche with a width of 48", for installing a freezer (18") on the left-hand side and a refrigerator (30") on the right-hand side. The height and depth of the installation cutout 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.



- A: Area where the electrical connection is installed (appliance socket).
- B: Area for running the water line (if required). It is recommended to position the water box adjacent to the installation cutout so that maintenance and repair work is possible without dismantling the appliance.

Numbers indicated inside parenthesis () = mm

Gaggenau refrigeration appliances are designed to be equipped with a decorative door panel. A panel can be custom-made or purchased as a stainless steel accessory. Below diagrams illustrate the dimensions of the stainless steel panel accessories and can be used as a guide in creating custom panels. At 79 7/8" (2029 mm) tall, they are designed for a toe kick height of 4" (102 mm), and a total cutout height of 84" (2134 mm) yielding 1/8" (3 mm) reveals. At 3/4" (19 mm) deep, they are designed to attach to the 24" (610 mm) deep appliance for an overall depth of 24 3/4" (629 mm). See page 170 for cutout planning.

When using custom panels, always ensure that the panel reverse is finished to match the exterior, as parts of the panel reverse will be visible when the refrigerator door is opened.

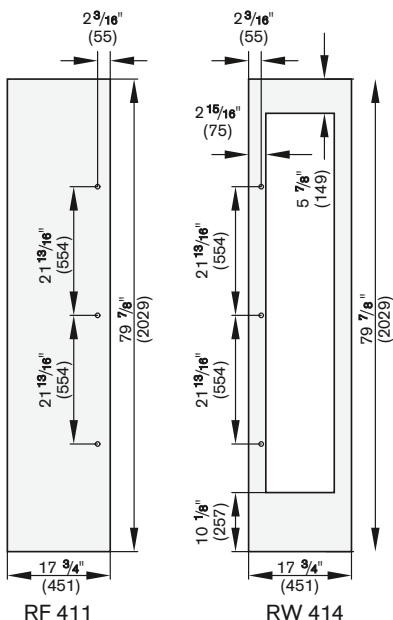
Important!

While these diagrams can serve as a general guide in planning panel dimensions, the correct panel dimensions are dictated by design choices including style and dimensions of surrounding kitchen cabinetry, case and toe kick height, etc. Please ensure careful planning based on the specific kitchen design.

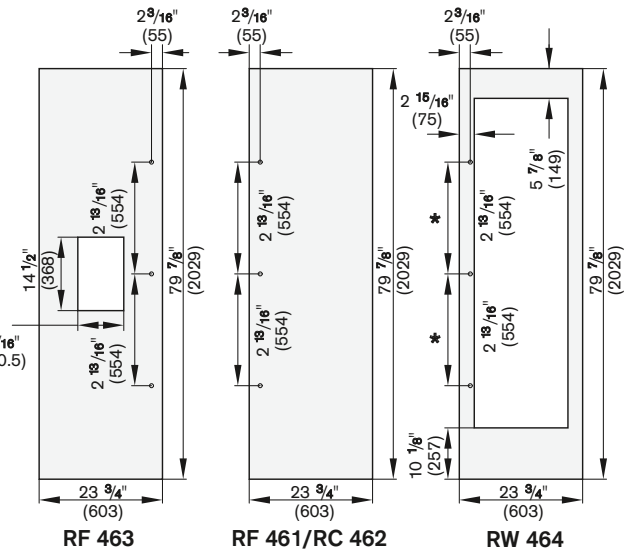
**Maximum permitted door panel weight
(for each door front)**

Appliance width		
18"	without ice and water	40 lbs.
24"	with ice and water	139 lbs.
24"	without ice and water	88 lbs.
30"	Cooling zone with one door (RB 472)	77 lbs.
36"	Cooling zone with one door (RB 492)	77 lbs.
	Cooling zone with two doors (RY 492)	126 lbs.
	Freezer compartment drawer (RB/RY 492/RB 472)	22 lbs.

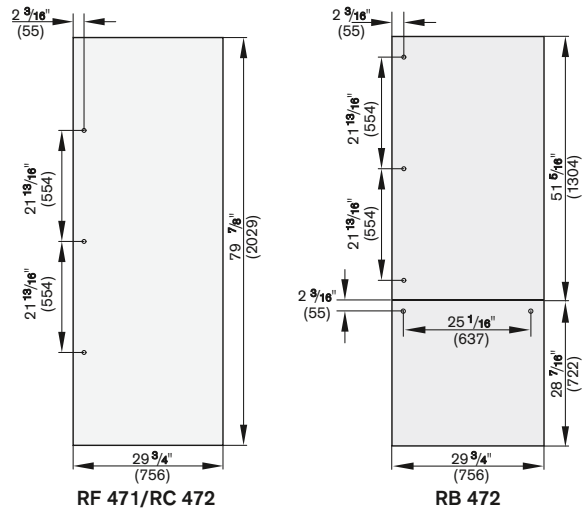
Appliance width 18"



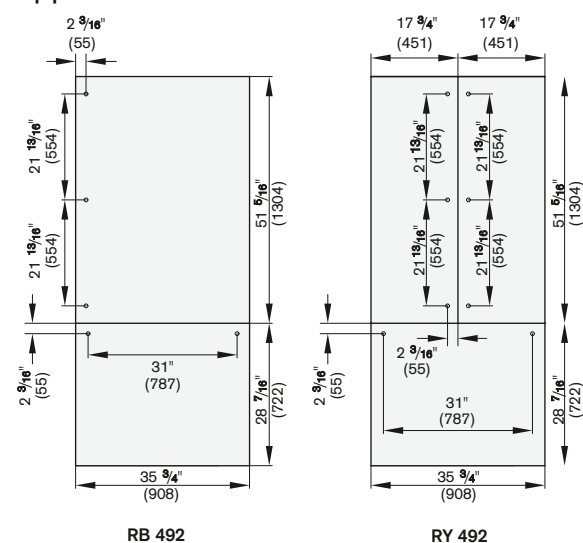
Appliance width 24"



Appliance width 30"



Appliance width 36"

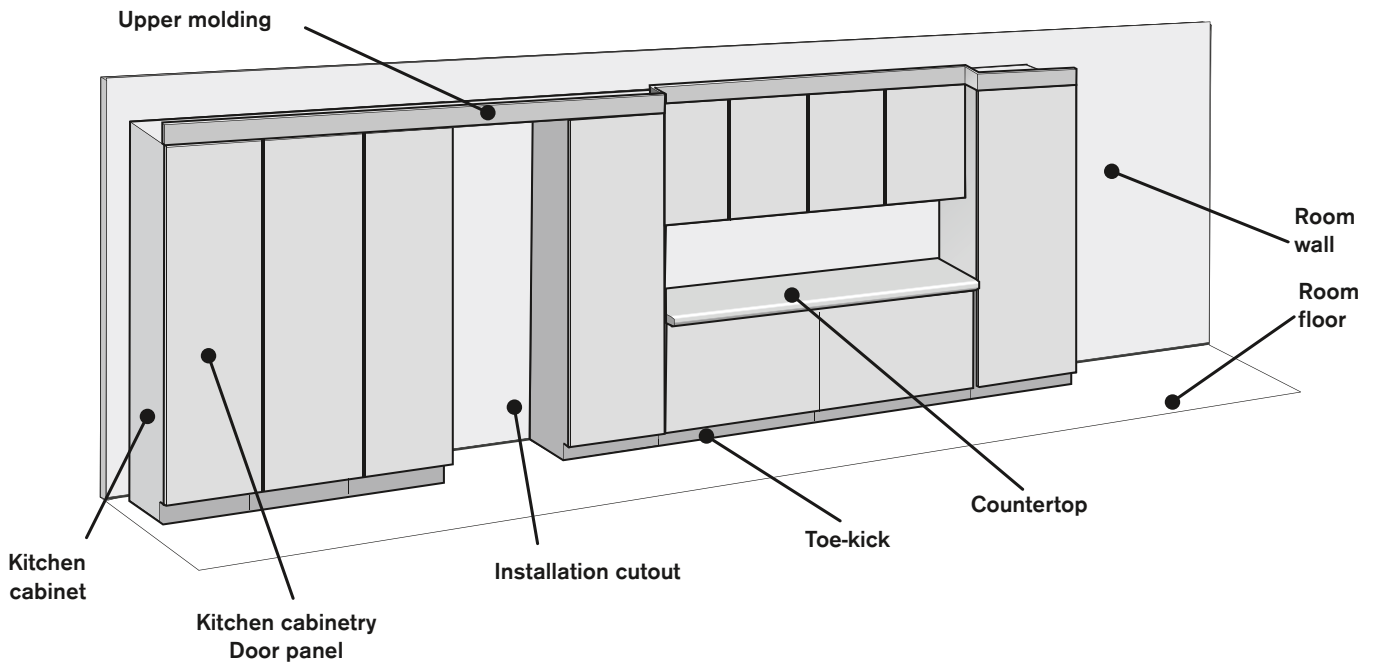


The panel thickness is 3/4".

A: The cut-out for the ice and water dispenser must be horizontally and vertically aligned (centered).

B: The width of the side frame parts for the door for the wine storage unit can vary between 2 1/2" and 3 1/4". However, a width of 2 15/16" is recommended

Numbers indicated inside parenthesis () = mm



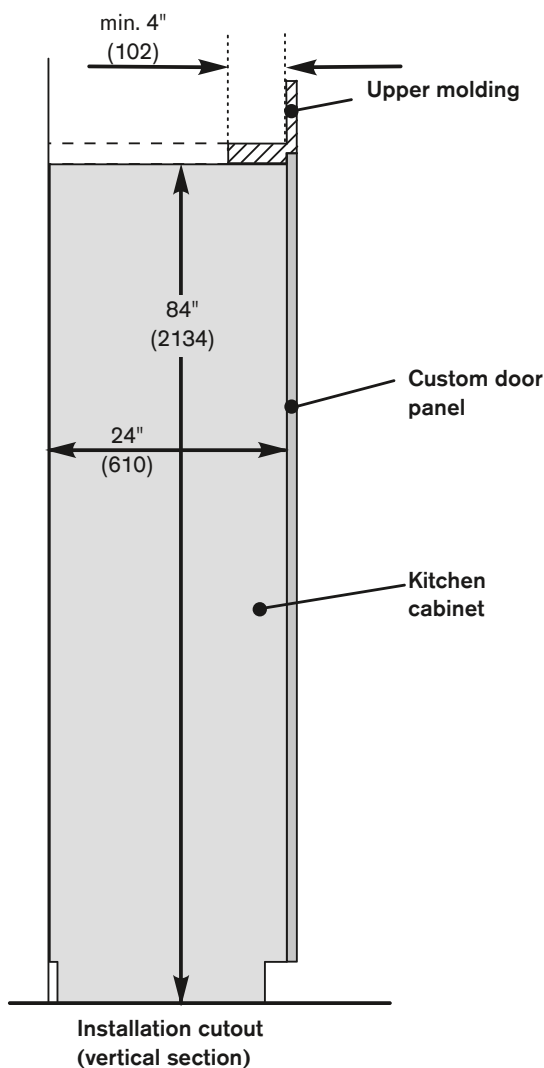
Cutout for an individual 30" refrigeration appliance

In this example, the installation cutout is formed by two tall cupboards (left and right) with an appropriate upper molding to the niche.

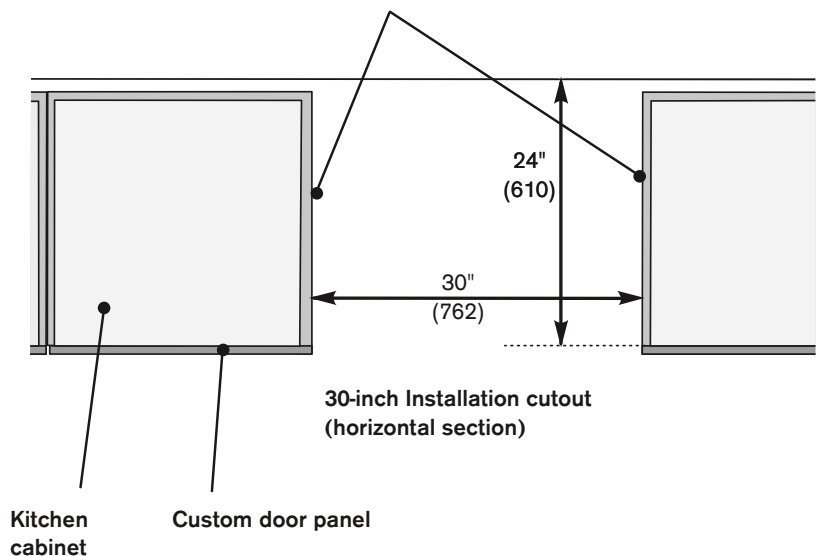
The custom door panel $\frac{3}{4}$ " for the appliance comes in an identical design to the other kitchen cabinetry.

Requirements for the cutout:

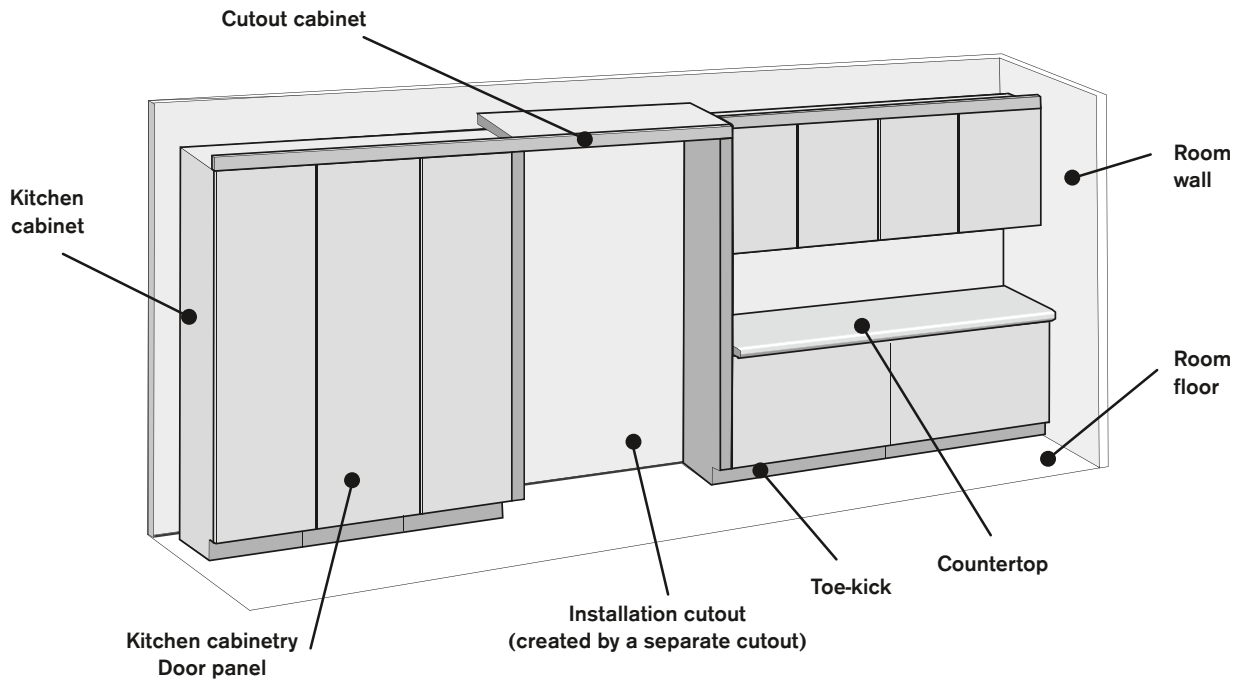
- The top and side walls of cutout interior are completely flush, of solid material and at least 4" (120 mm) deep.
- Cutout width is exactly 30" (762 mm)
- Cutout (case) depth is 24" (610 mm) – does not include door panel.



The side walls of installation cutout must be completely even and flush to appliance.



Numbers indicated inside parenthesis () = mm

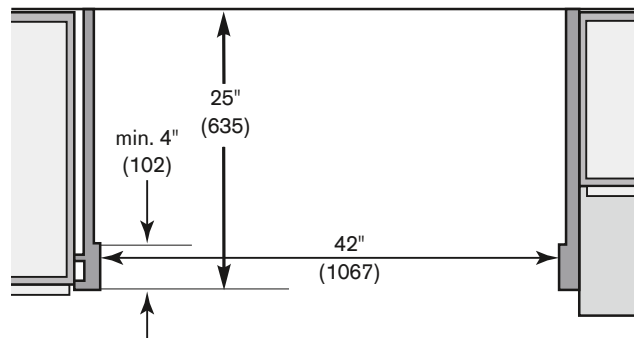
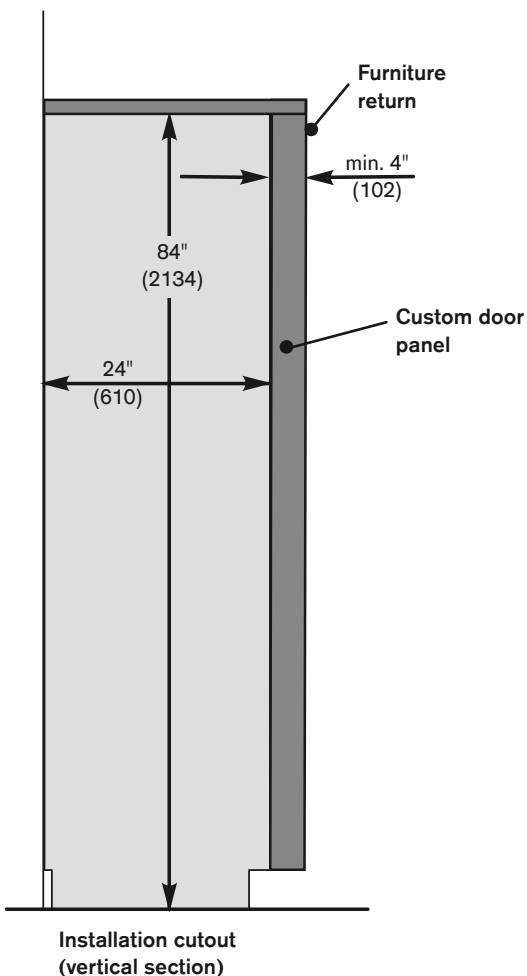


Cutout for a 42" side-by-side combination

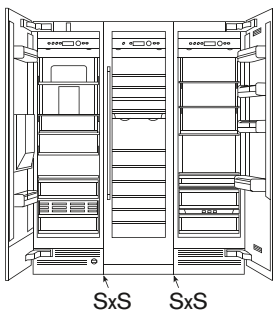
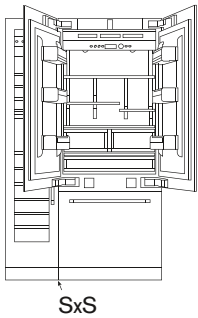
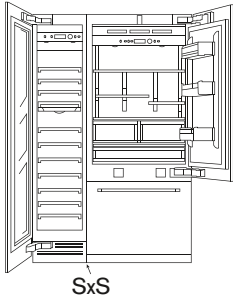
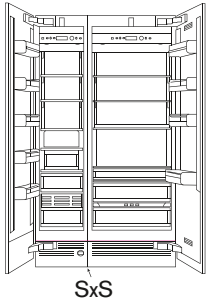
In this example, the installation cutout is formed by creating a separate cutout around the appliances. It yields a look that deviates from the general kitchen design.

The custom door panel has a cumulative thickness of 1 1/2" (38 mm), 3/4" (19 mm) emulating the face frame and 3/4" (19 mm) for the actual door panel). Thus, a 25" (635 mm) deep installation cutout is required.

- cutout width is exactly 42" (for an 18" + 24" = 42" side-by-side combination)
- cutout (case) depth is 25" (635 mm) due to 1 1/2" (38 mm) custom door panel
- any furniture return must be at least 4" (102 mm) deep, on interior top and sides, of solid material and should be finished to match the exterior at the same depth (4" or 102 mm)



Numbers indicated inside parenthesis () = mm



Side-by-side combination

RF 414 / RC 472

Usability limitations: No limitation.

Installation accessories: None (Side-by-side kit RA 460 000 comes already pre-installed on all RF freezer and RW wine columns.)

Notes: Door hinges on the outside.

Side-by-Side combination with 36" RB 492 bottom freezer

RW 414 / RB 492

Usability limitations: No limitation.

Installation accessories: None (Side-by-side kit RA 460 000 comes already pre-installed on all RF freezer and RW wine columns.)

Notes: Side-by-side combination of a single column with a bottom freezer, door hinges on the outside.

Change door hinge of RW wine column.

Side-by-Side combination with 36" RY 492 French door bottom freezer

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: None (Side-by-side kit RA 460 000 comes already pre-installed on all RF freezer and RW wine columns.)

Notes: Fitting the left RY doors at 90° is recommended. Change door hinge of RW wine column.

Combination of 3

RF 463 / RW 464 / RC 462

Usability limitations: The doors of RW and RC cannot be opened at the same time.

Installation accessories: None (Side-by-side kit RA 460 000 comes already pre-installed on all RF freezer and RW wine columns.)

1 x RA 460 010 HK* (between RW and RC)

Notes: All three appliances must be connected to each other before installation and pushed together into the installation cutout. Independent removal of a single unit not possible.

Maximum distance

RF 471 / RF 463 / RW 464 / RC 472

Usability limitations: No limitation.

All doors can be opened fully.

Installation accessories: None (Side-by-side kit RA 460 000 comes already pre-installed on all RF freezer and RW wine columns.)

Notes: Two separate installation cutouts.

Clearance is large enough to open all doors at the same time.

Change door hinge of RW wine column.



Distance larger than 6"

RF 471 / RF 463 / RW 464 / RC 472

Usability limitations: It may be necessary to open the middle doors one after the other, rather than at the same time.

Installation accessories: None. SxS* kit comes already pre-installed on RF and RW.

Notes: Two separate installation cutouts. The clearance between the two installation cutouts is larger than 6". Change door hinge of RF 471 and RW wine column.

Distance less than 6"

RF 471 / RF 463 / RW 464 / RC 472

Usability limitations: It may be necessary to open the middle doors one after the other, rather than at the same time.

Installation accessories: None. SxS* kit comes already pre-installed on RF and RW.

1x RA 460 010 HK*

Notes: Two separate installation niches with a stable plinth between them.

The clearance between the two installation niches is less than 6".

Therefore, an additional heating kit is required.

Change door hinge of RW wine column.

RF 471 / RF 463 / RW 464 / RC 472

Usability limitations: Only one of the middle doors can be opened at once.

Installation accessories: None. SxS* kit comes already pre-installed on RF and RW.

1x RA 460 010 HK*

Notes: All 4 appliances must be connected to each other before installation and pushed together into the installation niche.

Independent removal of a single unit not possible. Change door hinge of RW wine column.

Combination of 4 – alternative

RF 471 / RF 463 / RW 464 / RC 472

Usability limitations: If the middle door is open, then neither of the outer doors can be opened.

Installation accessories: None. SxS* kit comes already pre-installed on RF and RW.

Notes: The appliances in the middle are connected side-by-side. Connecting the others will require additional side-by-side kits.

All 4 appliances must be connected to each other before installation and pushed together into the installation cutout.

*SxS side-by-side kit for side-by-side installation

*HK additional side heating kit

Location



Important

Do not install appliance

- outdoors
- in damp rooms
- in rooms with a risk of frost

The appliance should be installed in a dry, ventilated room. It may not be installed outdoors. The ambient temperature of the room must be between 55°F

(13°C) and 100°F (43°C).

The appliance should not be exposed to constant direct sunlight or excessive heat. If installation next to a heat source, such as an oven, radiator, etc. is unavoidable, use a suitable insulating plate or observe the following minimum distances from the heat source:

- 1 ¼" (30 mm) from an electric cooking appliance,
- 11 ⅜" (300 mm) from an oil or solid-fuel cooking appliance.

Installation and cutout dimensions

It is important to observe the specified dimensions of the installation cutout for a trouble-free installation of the appliance and for the subsequent appearance of the door panel.

- In particular ensure that the cutout is square. Squareness can be checked by suitable means, e.g. spirit level, diagonal measurements, etc.
- The side walls of the cutout must be flush. The minimum thickness of the side and top walls is ⅝" (16 mm). The minimum thickness of toe kick panel is ¼" (6 mm).

Furniture/fixtures

During installation, the appliance is fastened to adjacent and overhead furniture/fixtures and it is therefore essential that all such furniture/fixtures are well secured to the substructure or adjacent wall.

Flooring/substructure



Important

A fully loaded appliance is very heavy.
Can weigh up to 1,200 lbs.

On account of the heavy weight of a fully loaded appliance, a load-bearing substructure is required. To ensure correct installation and function, the support must be flat, level and made of hard, rigid material. If in doubt, contact an architect or a building expert.

Refer to the following table for load-bearing capacity:

Appliance	Load bearing capacity
24" Refrigeration Column	890 lbs. / 400 kg
30" Refrigeration Column	1,110 lbs. / 500 kg
18" Freezer Column	560 lbs. / 250 kg*
24" Freezer Column	780 lbs. / 350 kg*
30" Freezer Column	950 lbs. / 425 kg
30" Bottom Freezer	900 lbs. / 410 kg
36" Bottom Freezer	1,200 lbs. / 540 kg

*without water dispenser

Electrical requirements



Important

Electrical shock hazard

- plug into a grounded 3-prong outlet
- do not remove grounding prong
- do not use an adapter
- do not use an extension cord

The appliance comes with a 3-wire power supply cord. UL listed in the USA.

The appliance requires a 3-wire receptacle that is fitted with a 15 Amp fuse or higher.

The receptacle must be installed by a licensed electrician only. For the installation position of the receptacle refer to diagram in "Electrical Location".

Grounding instruction

This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance for the electric current.

Additional grounding procedure

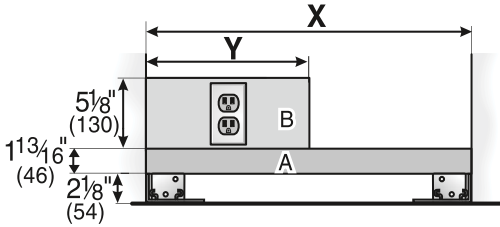
Some local regulations may require a separate ground. In such cases, the required accessory ground wire, clamp and screw must be purchased separately. Never ground the appliance to plastic plumbing lines, gas lines or water pipes.

A 4-conductor cord shall be used when the appliance is installed in an area where local codes do not permit grounding through the neutral. Power supply cord must be replaced by a licensed electrician only.

Warning

Improper connection of the equipment grounding conductor may result in electric shock. Have the appliance checked by a qualified electrician or service technician if you are in doubt as to whether the appliance has been properly grounded.

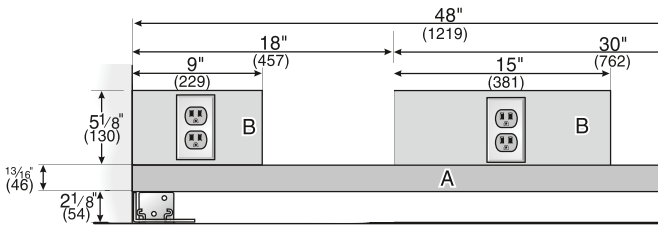
Electrical location



Split column installation

	18-inch	24-inch	30-inch
X	18" (457 mm)	24" (610 mm)	30" (762 mm)
Y	9" (229 mm)	12" (305 mm)	15" (381 mm)

Side-by-side installation



Water location

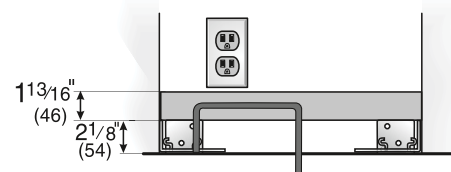
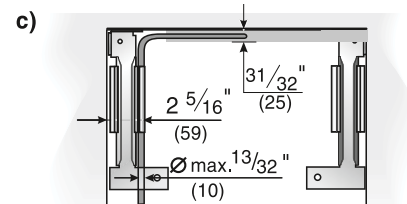
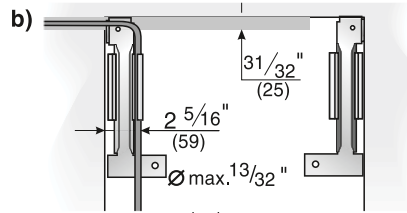
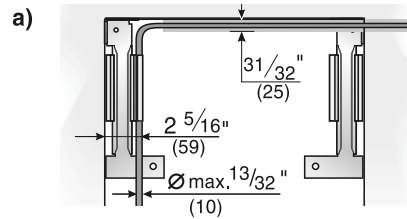
A cold water connection is required for appliances that feature an ice maker or an ice and water dispenser.

The water pressure must be between 40 and 120 p.s.i. (2.75-8.25 bar). The installation must comply with local plumbing regulations.

A separate shut-off valve must be installed for the appliance water connection.

The shut-off valve for the water connection may not be behind the appliance. It is recommended to place the shut-off valve outside the cutout next to the appliance or in another easily accessible location. When installing the water connection, observe the permitted installation areas for the water supply line.

The supply line can be located to the right (a), to the left (b), or underneath (c).



Gaggenau warranty

GAGGENAU

5

year standard warranty

Built-in cooking
Ventilation
Refrigeration
Dishwashers

Gaggenau is the only appliance brand that offers a **5-year** standard warranty on all built-in cooking appliances, ventilation, refrigeration and dishwashers.

For 5 years, from the date of purchase, Gaggenau will provide, free of charge, parts and service labor. A 7 year limited warranty will be provided on sealed refrigeration system*, on parts and labor. A 12 year limited warranty will be provided on sealed refrigeration system, on parts only.

* Sealed refrigeration system includes compressor, evaporator, condenser, dryer/strainer and connecting tubing.

Numbers indicated inside parenthesis () = mm

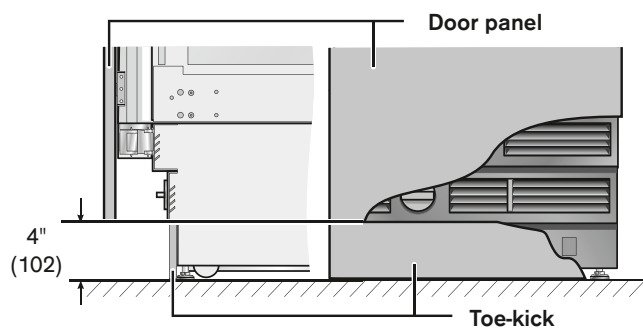
Toe-kick and venting grill



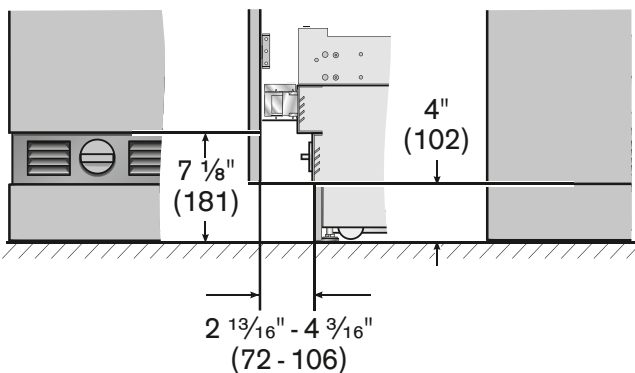
Poor ventilation leads to damage to the appliance. Under no circumstances is it permitted to cover the air inlets and the exhaust air outlets of the appliance in the lower base area.

You must observe the minimum distance of 4" between the upper edge of the floor and the bottom edge of the door panel of the appliance. Pay attention to the height adjustment for the appliance by leveling the legs.

In relation to the standard height, the maximum height of the toe-kick is 4". The toe-kick can be maximum 3/4" thick. Velcro adhesive strips are supplied on the front panel of the appliance to fasten the toe-kick to the appliance. The venting grill and the exhaust air outlets of the appliance, as well as the access to the water filter (if available) are located above the toe-kick area. They must not be covered.



For design reasons, it may be necessary to increase the distance between the upper edge of the floor and the bottom edge of the door panel of the appliance, so that it extends beyond the standard dimension of 4". The maximum dimension is 7 1/8". The toe-kick thickness must not exceed 3/4". If this is the case, ventilation grill, exhaust air outlets and the access to the water filter would become visible.



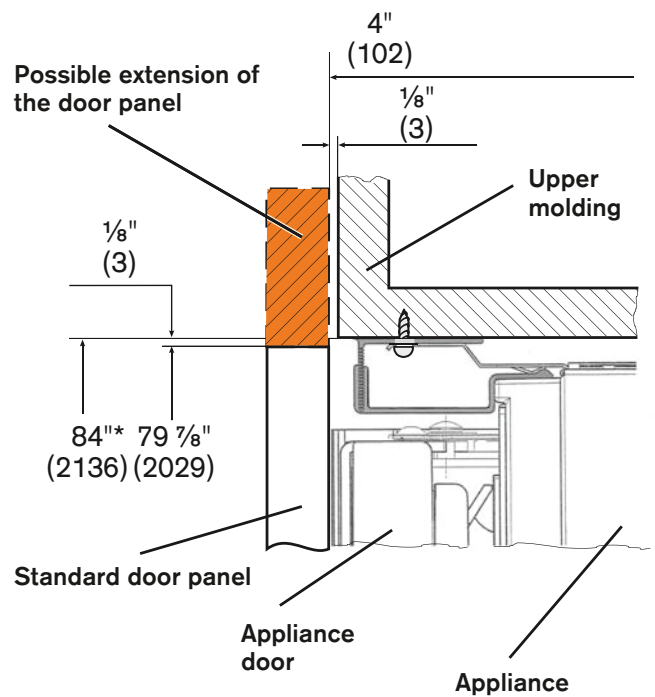
Upper molding

The planning of decorative upper molding above the cutout requires taking into account the actual or desired height of the door panel.

The overall height of the door panel will depend on:

- the height of the appliance, typically 84" (2134 mm) – leveling legs allow height adjustment ranging from -1/2" (-13 mm) to +1 3/8" (+35 mm)
- the installed height of the door panel (distance from the bottom edge of the door panel to the floor, typically 4" (102 mm), and, if desired, any extension of the custom panel above the appliance cutout)
- the appliance type (single door or bottom freezer)

Vertical section, side view



* Adjustment in leveling legs: -1/2" (-13 mm) to 1 3/8" (35 mm)



Please recall that a panel should be installed at a minimum height of 4" (102 mm) from the floor to allow proper ventilation of the appliance.

Always ensure that the top of the cutout or upper decorative molding is at least 4" (102 mm) deep, so that the refrigerator can be properly secured to the cutout wall. This is particularly important if a protruding cutout is specially created and configured with a face frame. Furniture returns for any face frame must be a minimum of 4" (102 mm) deep.

Numbers indicated inside parenthesis () = mm

RA 460 000 Side-by-Side kit

When two single columns are connected to a side-by-side combination, the side-by-side kit must be used.

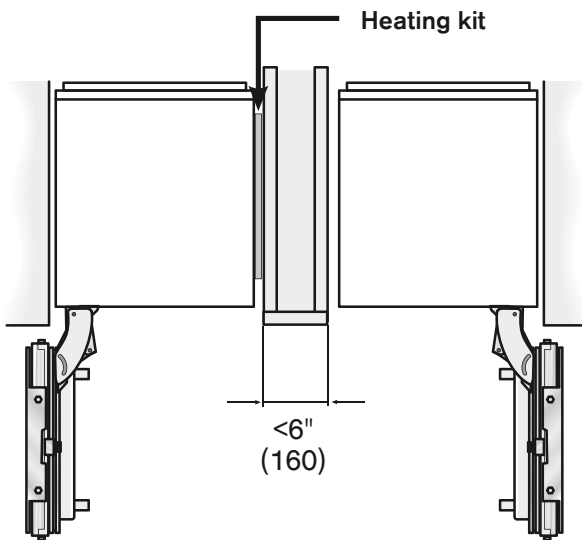
Please note: This kit comes already included with freezer and wine storage units. This kit is only required for combinations that do not include freezer or wine storage (i.e. RC fresh food column and RB/R Y bottom freezer).

RA 460 010 Heating kit

If two columns are installed in separate cutout niches (any configuration) and if the distance in-between these units is less than 6" (160 mm), this special accessory is required. Included is a thin heater blanket for placement on the right side-wall of the left unit. This heater blanket will eliminate the temperature influence of the close installation so that humidity effects and condensation will not occur.

If the installation distance exceeds 6", the accessory is not required.

Please note: This kit is also recommended for use with any installation in areas that are subject to extreme humidity.



RA 425 110

Long handle for RB 472/492 and RY 492. Stainless steel. Length 44 1/2", with three brackets. Drilling distance between each mount 21 13/16".

RA 425 910

Short handle for 36" RB/R Y 492 freezer drawer. Stainless steel. Length 31 7/8" with two brackets. Drilling distance between the mount 31".

RA 425 710

Short handle for 30" RB 472 freezer drawer. Stainless steel. Length 25 7/8" with two brackets. Drilling distance between the mount 25 1/16".

RA 460 020 / 030 Connecting element for cabinet doors

If an appliance front panel of 30" or 36" wide column needs to be divided into two parts to match the kitchen furniture design, these unification parts can be used for safely combining them. There are two different kits available. For single door models and for bottom freezer models.

RA 461.. Stainless steel ventilation grills

Ventilation grills located on the refrigerator base are also available in stainless steel.

Please note: Stainless-steel grills are available for all models (width/type) and installation options for left-hinged or right-hinged doors.

RA 450 010 Water filter

Replacement water filter for use in all freezer and bottom freezer models.

RA 450 000 Filter by-pass

Filter by-pass for use with existing in-home water filtration systems. For all freezer and bottom freezer models.

RA 050 200

Replacement activated charcoal air filters for RW 404 undercounter wine storage unit, set of two, for upper and lower temperature zone



RA 493 030

Special display trays in aluminum for single bottle display (set of 3) for RW 414/RW 464



RA 420 010

Door lock for RW 414/464 wine storage unit



RA 423 910

Cladding set in stainless steel For freestanding RB/RV 491 (side walls, top, plinth panel). Door panels and ventilation grill in stainless steel must be ordered separately. Cladded appliance measurements overall: Width 37 13/16", height 84 5/8", depth 24 13/16". Appliance must be fixed to the wall at the top rear.



RA 425 110

Long stainless steel handle, length 44 1/2", with three brackets, drilling distance between each mount 21 13/16"



RA 425 710

Short stainless steel handle for 30" RB 472 bottom freezer drawer, length 25 7/8", with two brackets, drilling distance between the mounts 25 1/16"



RA 425 910

Short stainless steel handle for 36" RB/RV 492 bottom freezer drawer, length 31 7/8", with two brackets, drilling distance between the mounts 31"



RA 421 110

Stainless steel door panel with handle For 18" RF freezer, panel thickness 3/4"



RA 421 111

Stainless steel door panel frame with handle For 18" RW wine storage unit, left-hinged, panel thickness 3/4"



RA 421 112

Stainless steel door panel frame with handle For 18" RW wine storage unit, right-hinged, panel thickness 3/4"



RA 421 610
Stainless steel door panel with handle
For 24" RF/RC freezer and fresh food column, panel thickness $\frac{3}{4}$ ".



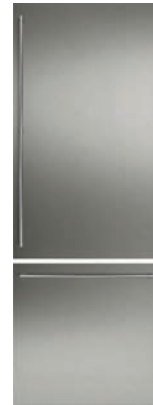
RA 421 710
Stainless steel door panel with handle
For 30" RF/RC freezer and fresh food column, panel thickness $\frac{3}{4}$ ".



RA 421 611
Stainless steel door panel frame with handle
For 24" RW wine storage unit, left-hinged, panel thickness $\frac{3}{4}$ ".



RA 421 712
Stainless steel door panel with handle
For 30" RB bottom freezer, panel thickness $\frac{3}{4}$ ".



RA 421 612
Stainless steel door panel frame with handle
For 24" RW wine storage unit, right-hinged, panel thickness $\frac{3}{4}$ ".



RA 421 910
Stainless steel door panels with handles
For 36" RB bottom freezer, panel thickness $\frac{3}{4}$ ".



RA 422 610
Stainless steel door panel with handle
For 24" RF freezer with ice and water dispenser, panel thickness $\frac{3}{4}$ ".



RA 421 912
Stainless steel door panels with handles
For 36" RY three door bottom freezer, panel thickness $\frac{3}{4}$ ".



RA 450 010

Activated charcoal filter for water filter system including saturation indicator



RA 460 000

Installation kit for side-by-side installation



RA 460 010

Side heating kit



RA 460 020

Connecting element for vertically split appliance fronts (for a flush front)



RA 460 030

Connecting element for vertically split fronts (for two door bottom freezer combination)



RA 461 110

Ventilation grill stainless steel
For 18" RF 411 freezer, right-hinged.



RA 461 112

Ventilation grill stainless steel
For 18" RW 414 wine storage unit, right-hinged.



RA 461 111

Ventilation grill stainless steel
For 18" RF 411 freezer, left-hinged.



RA 461 113

Ventilation grill stainless steel
For 18" RW 414 wine storage unit, left-hinged.



RA 461 610

Ventilation grill stainless steel
For 24" RF 461 freezer, right-hinged.



RA 461 612

Ventilation grill stainless steel
For 24" RC 462 fresh food column, right-hinged.



RA 461 614

Ventilation grill stainless steel
For 24" RF 463 freezer with ice and water dispenser, right-hinged.



RA 461 611

Ventilation grill stainless steel
For 24" RF 461 freezer, left-hinged.



RA 461 613

Ventilation grill stainless steel
For 24" RC 462 fresh food column, left-hinged.



RA 461 615

Ventilation grill stainless steel
For 24" RF 463 freezer with ice and water dispenser, left-hinged.



RA 461 710

Ventilation grill stainless steel
For 30" RF 471 freezer, right-hinged.



RA 461 712

Ventilation grill stainless steel
For 30" RC 472 fresh food column, right-hinged.



RA 461 711

Ventilation grill stainless steel
For 30" RF 471 freezer, left-hinged.



RA 461 713

Ventilation grill stainless steel
For 30" RC 472 fresh food column, left-hinged.



RA 461 716

Ventilation grill stainless steel
For 30" RB 472 bottom freezer



RA 461 910

Ventilation grill stainless steel
For 36" RB/RV 492 bottom freezers



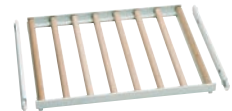
RA 491 131

Fully extendable bottle tray in beech with aluminum profile.
For RW 414.



RA 491 630

Extendable bottle tray in beech with aluminum profile.
Can be installed as forth drawer above the temperature divider.
For RW 404.



RA 491 631

Fully extendable bottle tray in beech with aluminum profile.
For RW 464.



RA 492 130

Fully extendable shelf in aluminum
For RW 414.
Suitable for decanters, open bottles and humidors.



RA 492 630

Fully extendable shelf in aluminum
For RW 464.
Suitable for decanters, open bottles and humidors.



Refrigeration accessories.



Appliance type	Bottom freezer	Bottom freezer	Bottom freezer	Refrigerator	Refrigerator
	RB 492 701	RY 492 701	RB 472 701	RC 462 701	RC 472 701
Door panels / door panel frames					
Stainless steel door panel with handles, panel thickness 3/4"	RA 421 910	RA 421 912	RA 421 712	RA 421 610	RA 421 710
Stainless steel door panel frame with handle, left-hinged					
Stainless steel door panel frame with handle, right-hinged					
RA 420 010	Door lock				
RA 423 910	Cladding set in stainless steel to transform RB/RY 491 into free-standing unit. Door panels and toe kick must be ordered separately. Cladding set measurements: width 37 13/16", height 84 5/8", depth 24 13/16". Appliances must be fixed to the wall at the top rear.				
Ventilation grill					
Stainless steel	RA 461 910	RA 461 910	RA 461 716		
Stainless steel, right-hinged				RA 461 612	RA 461 712
Stainless steel, left-hinged				RA 461 613	RA 461 713
Wine accessories					
Fully extendable bottle trays in beech and aluminum					
Fully extendable shelves in aluminum					
Presenter in aluminum for single bottle display (set of 3)					
Handles					
RA 425 110	Stainless steel, long handle, 44 1/2" length, with three brackets, drilling distance between each mount 21 13/16"				
RA 425 710	Stainless steel, short handle, 25 7/8" length, with two brackets, , drilling distance between each mount 25 1/4"				
RA 425 910	Stainless steel, short handle, 31 7/8" length, with two brackets, drilling distance between each mount 31"				
Miscellaneous					
RA 450 010	Activated charcoal filter for water filter system including saturation indicator				



Freezer IWD
RF 463 702

Freezer IWD
RF 463 703

Freezer
RF 411 701

Freezer
RF 461 701

Freezer
RF 471 701

Wine storage
RW 414 761

Wine storage
RW 464 761

RA 421 110

RA 421 610

RA 421 710

RA 422 610

RA 422 610

RA 421 111

RA 421 611

RA 421 112

RA 421 612

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RA 461 110

RA 461 610

RA 461 710

RA 461 614

RA 461 112

RA 461 612

RA 461 111

RA 461 611

RA 461 711

RA 461 615

RA 461 113

RA 461 613

RA 491 131

RA 491 631

RA 492 130

RA 492 630

RA 493 030

RA 493 030

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Refrigerator, freezer columns and wine storage units.



Appliance type		Bottom freezer	Bottom freezer	Bottom freezer	Refrigerator	Refrigerator
Fully integrated, with two doors, 30-inches				RB 472 701		
Fully integrated, with two doors, 36-inches			RB 492 701			
Fully integrated, with three doors, 36-inches		RY 492 701				
Fully integrated, 30-inches					RC 472 701	
Fully integrated, 24-inches						RC 462 701
Fully integrated, 18-inches						
Fully integrated, with glass-framed door, 24-inches						
Fully integrated, with glass-framed door, 18-inches						
Under counter, 24-inches						
Dimensions						
Height in inches		83 3/4" – 85 7/16"	83 3/4" – 85 7/16"	83 3/4" – 85 7/16"	83 3/4" – 85 7/16"	83 3/4" – 85 7/16"
	(mm)	(2125–2170)	(2125–2170)	(2125–2170)	(2125–2170)	(2125–2170)
Width	(inches)	36	36	30	30	24
Depth including wall clearance	(inches)	24	24	24	24	24
Weight when empty	(lbs.)	556	551	417	448	388
Shipping weight	(lbs.)	604	597	481	489	425
Maximum load weight	(lbs.)	1,371	1,358	955	1,243	1,224
Type and identification						
Door hinge right, left/reversible		-/-	r/rev.	r/rev.	r/rev.	r/rev.
Full stainless steel door panels		◦	◦	◦	◦	◦
Volume/energy efficiency						
Cooling (C)/freezing (F)/fresh cooling (FC) modes		C/F	C/F	C/F	C/FC/-	C/FC/-
Total net volume (cu.ft.)		19.6	19.6	16	17.1	13.1
Storage capacity of 0.75 liter bottles		-	-	-	-	-
Daily energy consumption per 100 l (3.5 cu.ft.) of net volume	(kWh)	1.227	1.238	1.112	0.875	0.762
Features						
Electronic temperature control		•	•	•	•	•
Vacation mode		•	•	•	-	-
Fresh cooling zones with humidity control		-	-	-	1	1
Cooling zones with humidity control		-	-	-	-	-
Temperature display internal/external		•/-	•/-	-/-	•/-	•/-
Automatic defrosting: cooling/fresh cooling/freezer compartment		•/-/•	•/-/•	•/-/•	•/•/-	-/-/•
Malfunction, visual/audible warning signal		•/•	•/•	•/•	•/•	•/•
Door open, visual/audible warning signal or door lock indication		-/•	-/•	-/•	-/•	-/•
Cooling section (fresh cooling zone) with dynamic cold air distribution						
Fast cooling		•	•	•	•	•
Door bins with flap or sliding door (amount)		2	1	1	1	1
Door bins (amount)		6	3	3	3	3
Glass shelves in the cooling compartment continuous (amount)		2	2	3	3	3
Drawers in the cooling compartment (amount)		3	3	3	3	3
Wine and champagne bin		-	-	-	•	•
Aluminum door bins		6	3	3	4	4
Door lock						
Freezing						
Fast freezing		•	•	•	-	-
Storage time after a malfunction (hrs.)		22	22	22	-	-
Interior compartments/containers/ice cube trays (amount)		-/2/1	-/2/1	-/2/1	-	-
Rating						
Total Rating	(W)	588	588	588	180	180
Water connection inlet/outlet		•/-	•/-	•/-	-/-	-/-
Total Amps		15	15	15	15	15

• Included – Not available ◦ Optional accessory

¹ RF 463 702 right only, not reversible; RF 463 703 left only, not reversible.



Freezer

Freezer IWD

Freezer

Freezer

Wine

Wine

Wine

RF 471 701

RF 463 702/703¹

RF 461 701

RF 411 701

RW 464 761

RW 414 761

RW 404 760

RF 471 701	RF 463 702/703 ¹	RF 461 701	RF 411 701	RW 464 761	RW 414 761	RW 404 760
83 3/4" - 85 7/16"	83 3/4" - 85 7/16"	83 3/4" - 85 7/16"	83 3/4" - 85 7/16"	83 3/4" - 85 7/16"	83 3/4" - 85 7/16"	32 3/16" - 34 3/16"
(2125-2170)	(2125-2170)	(2125-2170)	(2125-2170)	(2125-2170)	(2125-2170)	(818-868)
30	24	24	18	24	18	23 1/2
24	24	24	24	24	24	22 13/16
425	384	379	304	386	326	128
463	417	412	335	423	359	127
1,064	884	884	661	1,259	831	133
l/rev.	r/l/-1	l/rev.	l/rev.	r/rev.	r/rev.	r/rev.
o	o	o	o	o	o	o
-/-/F	-/-/F	-/-/F	-/-/F	Wine	Wine	Wine
15.9	12.2	12.2	8.5	13.9	9.7	4.4
-	-	-	-	99	70	41
1.416	1.425	1.274	1.014	1.041	1	0.13
•	•	•	•	•	•	•
-	-	-	-	-	-	-
-	-	-	-	-	-	-
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1	1	1	1	-	-	-
4	1	4	4	-	-	-
-	-	-	-	-	-	-
-	-	-	-	-	-	-
-	-	-	-	-	-	-
5	2	5	5	-	-	-
-	-	-	-	o	o	•
•	•	•	•	-	-	-
19	19	19	14	-	-	-
3/2/1	3/2/1	3/2/1	3/2/1	-	-	-
565	565	444	367	102	92	130
•/-	•/-	•/-	•/-	-/-	-/-	-/-
15	15	15	15	15	15	10



GAGGENAU



35-45°

45-65°

65-75°

AUTO



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START

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GAGGENAU

Dishwashers.

Dishwashers. 194–197

Dishwasher cut-out combinations. 198–199

Included and optional accessories. 200–201

Technical specifications. 202–203



DF 260 761

fully integrated

Appliance height 32 1/16"

DF 261 761

fully integrated

Appliance height 34 1/16"

Included accessories

1 baking tray spray head

Installation accessories

DA 020 010

Stainless steel side trims for DF 260

DA 020 110

Stainless steel side trims for DF 261

DA 021 000

Folding hinge extends toe kick for fully-integrated look.

DA 231 010

Stainless steel-backed full glass door as door panel for DF 260 dishwasher, handle included

DA 231 110

Stainless steel-backed full glass door as door panel for DF 261 dishwasher, handle included

GH 045 010

Handle with 2 mounts, stainless steel, for custom panel length 17 11/16", drilling distance 16 13/16"

GZ 010 011

Aqua stop extension (7.2' long) for all dishwashers

Optional accessories

DA 041 061

Flex Plus drawer for 14 place settings, includes pull-out rails

DA 042 030

Sterling silver cutlery cassette

DA 043 060

Long stemware basket



Dishwasher

DF 260/DF 261

- Power dishwasher: dishes clean and dry in 75 minutes
- Six programs with Aqua sensor and two additional program options
- Flex Plus basket system, extra extendable and smooth running
- Remaining time light that projects cycle status image and time remaining on the kitchen floor.
- Glasscare technology
- Very quiet: 40 dBA
- Aqua stop
- ENERGY STAR® qualified

Operation

Touch key operation.

Display with time remaining indicator.

Electronic refill indicator for rinsing agent in the control panel.

Inflow water indicator.

End of program indicator.

Time delay up to 24 hours.

Technical features

Remaining time projection with image.

Glass care technology.

Aqua sensor.

Load sensor.

Aqua stop.

Dosage Assist.

Automatic detergent function.

Water softener.

Heat exchanges.

Flow-through water heater.

Soft lock.

Triple filter system, self-cleaning.

Child lock.

Programs

6 programs:

Auto 150°F – 160°F

Auto 130°F – 150°F

Auto 113°F – 122°F

Normal 122°F – 131°F

Quick wash 113°F (30 min)

Glasscare 122°F

2 Options:

Power Boost

Intensive Wash

Features

Flex Plus drawer (3rd rack):

Flex Plus upper basket:

Extra-extendable.

Smooth running.

Rackmatic with 3 levels, adjustable in height up to 2".

6 folding tines.

4 folding racks.

2 long stemware support bars.

Flex Plus lower basket:

Dividable glass support.

6 folding tines.

2 folding racks.

Cutlery basket.

Maximum dish sizes

(upper/lower basket)

10 5/8"/9 13/16", 9 5/8"/10 13/16" or

resp. 22/30 cm.

14 place setting capacity.

Consumption data

Total annual energy consumption 239 kWh.

Water usage: 2.6 gallons

Noise level: 40 dBA.

Planning notes

Height-adjustable feet.

Rear toe kick protrusion 3 15/16".

Rear feet adjustable at front.

Door weight up to 22 lbs.

Door panel dimension dependent on toe kick height of kitchen cabinets.

Installation possible in tall unit.

Water connection with 3/4" screw joint.

For length of connection cable, water in- and outlet see detailed drawing on next page.

Please read further planning notes on pages 198–199.

Product rating

Total rating: 2.3 kW.

min. consumption: 0.97 kWh.

Total Amps: 12

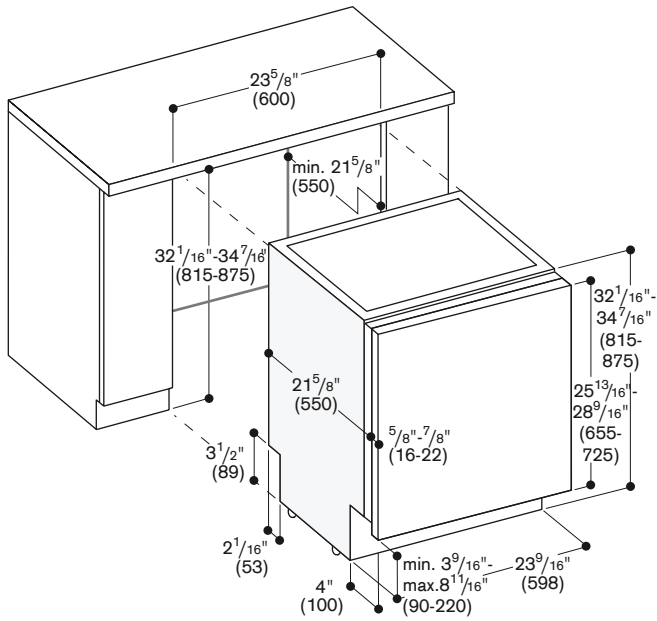
120 V / 60 Hz

Connecting cable 47 1/4" with plug

Euro Tub dishwasher DF 260

Toe kick height

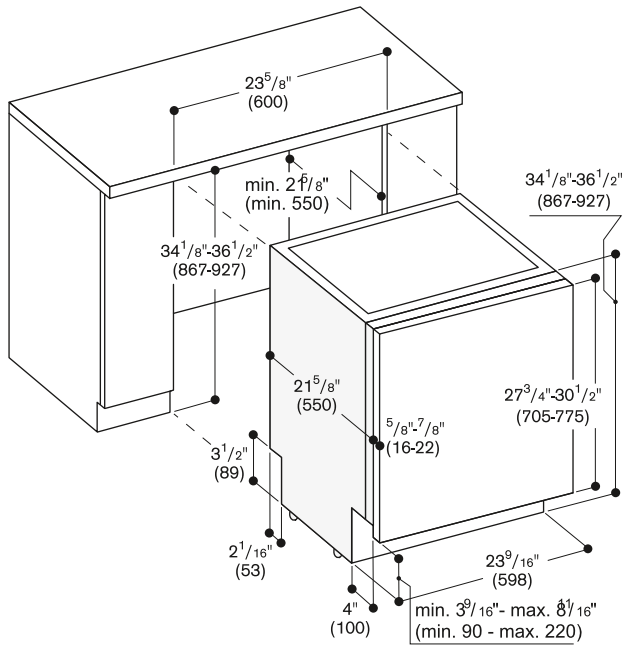
- 3 9/16" - 6 5/16" for a height of 32 1/16"
- 5 7/8" - 8 11/16" for a height of 34 7/16"



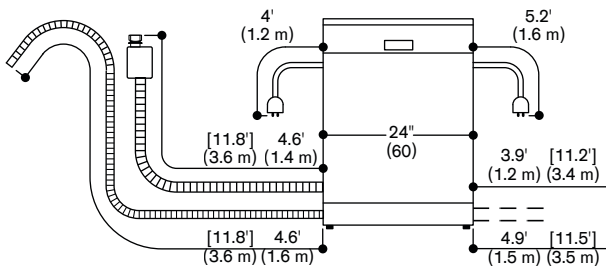
Tall Tub dishwasher DF 261

Toe kick height

- 3 9/16" - 6 5/16" for a height of 34 1/16"
- 5 7/8" - 8 11/16" for a height of 36 9/16"



Connection dimensions for 24" wide dishwasher



Values in [] with AquaStop extension kit GZ 010 011.

Numbers indicated inside parenthesis () = mm



DF 241 761
fully integrated
Appliance height 34 1/16"

Included accessory
1 baking tray spray head

Installation accessories
DA 020 110
Stainless steel side trims
DA 021 000
Folding hinge extends toe kick for fully-integrated look.

DA 231 110
Stainless steel-backed full glass door panel, handle included
GH 045 010
Handle with 2 mounts, stainless steel, for custom panel length, 17 1/16", drilling distance 16 13/16"
GZ 010 011
Aqua stop extension (7.2') for all dishwashers

Optional accessories
DA 042 030
Sterling silver cutlery cassette
DA 043 060
Long stemware basket



Dishwasher
DF 241

- Power dishwasher: cleans and dries dishes in 75 minutes
- Four programs with Aqua sensor and two options
- Glasscare technology.
- Very quiet: 44 dB
- Aqua stop
- ENERGY STAR® qualified

Operation
Touch key operation.
Display with time remaining indicator.
Electronic refill indicator for salt and rinsing agent.
Inflow water indicator.
End of program indicator.
Time delay up to 24 hours.

Technical Features
Info-Light.
Glasscare technology.
Aqua sensor.
Load sensor.
Aqua stop.
Dosage Assist.
Automatic detergent function.
Flow-through water heater.
Soft lock.
Triple filter system, self-cleaning.
Child lock.

Programs
4 programs:
Pots and pans 150°F–160°F.
Auto 130°F–150°F.
Normal 122°F–131°F.
Quick wash 113°F.

2 Options:
Power Boost.

Features
Flex upper basket:
Rackmatic with 3 levels, adjustable in height up to 2".
2 folding tines.
2 folding racks.
1 knife rack.

Flex lower basket:
4 folding tines.
2 folding racks.
Cutlery basket.

Maximum dish sizes
11 7/16" / 11", 10 7/16" / 12" or
9 7/16" / 13".

13 place setting capacity.

Consumption data
Total annual energy consumption 279 kWh.
Water usage: 2.6 gallons
Noise level: 44 dBA.

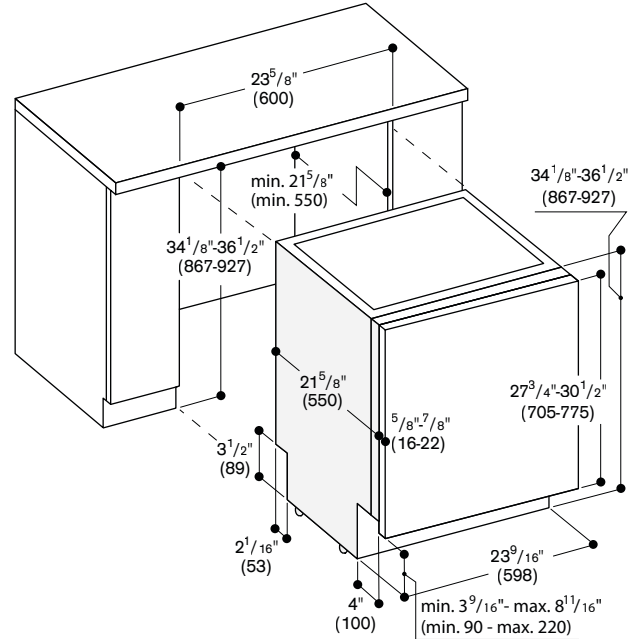
Planning notes
Height-adjustable feet.
Rear toe kick protrusion 3 15/16" (see drawing).
Rear feet adjustable at front.
Door weight up to 22 lbs.
Door panel dimension dependent on toe kick height of kitchen cabinets.
Installation possible in tall unit.
Fixed water inlet connection.
Water outlet hose 55 1/8".

For length of connection cable, water in-and-outlet, see adjacent drawing.

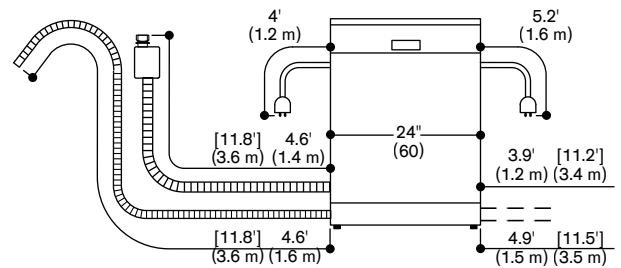
Please read additional planning notes on pages 198–199.

Rating
Total rating 2.3 kW.
Total Amps: 12A
120v/60Hz
Connecting cable 47 1/4" with plug.

Tall Tub dishwasher (34 1/8" (86.7 cm)).



Connection dimensions for 24" wide dishwasher



Values in [] with AquaStop extension kit GZ 010 011.

Numbers indicated inside parenthesis () = mm

Dishwasher cut-out combinations.

When under-counter height of 31 7/8" to 33 7/16" always plan a Euro tub dishwasher, regardless of the toe kick height.

When under-counter height of 34 5/8" to 36 1/4" always plan a tall tub dishwasher, regardless of the toe kick height.

When under-counter height of 33 7/8" to 34 1/4" please note: whether to plan a Euro tub or tall tub dishwasher depends on the toe kick height.

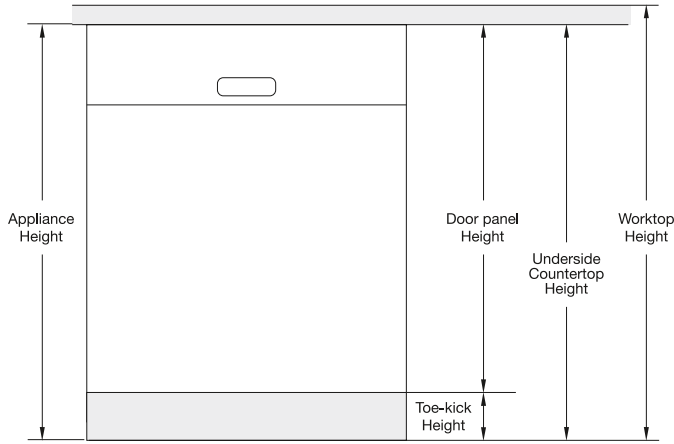
See table below.

Example with 34 1/4" cut-out height:

When toe kick height is between 6 11/16" and 8 11/16" always plan a Euro tub dishwasher (DF 260).

When toe kick height of 3 15/16" to 5 7/8", always plan a tall tub dishwasher (DF 261, DF 241).

When toe kick height is between 5 7/8" to 6 11/16", both heights of the dishwasher can be planned alternatively.



Toe kick height in inches	Under-counter cabinet height 26 3/16" – 28 9/16"										Under-counter cabinet height 27 3/4" – 30 1/2"				
	32 1/16"	32 1/2"	32 7/8"	33 1/4"	33 11/16"	34 1/16"	34 7/16"	34 13/16"	35 1/4"	35 5/8"	36"	36 7/16"			
<3 9/16"	1 (S)	1 (S)	1 (S)	1 (S)	1 (S)	1 6	1 6 (S)	6 (S)	6 (S)	6 (S)	6 (S)	6 (S)			
3 9/16"	1	1 (S/D)	1 (S)	1 (S)	1 (S)	1 (S) 6	1 (S) 6 (S/D)	6 (S)	6 (S)	6 (S)	6 (S)	6 (S)			
3 15/16"	1	1	1 (S/D)	1 (S)	1 (S)	1 (S) 6	1 (S) 6	6 (S/D)	6 (S)	6 (S)	6 (S)	6 (S)			
4 5/16"	1	1	1	1 (S/D)	1 (S)	1 (S) 6	1 (S) 6	6	6 (S/D)	6 (S)	6 (S)	6 (S)			
4 3/4"	1	1	1	1	1 (S/D)	1 (S) 6	1 (S) 6	6	6	6 (S/D)	6 (S)	6 (S)			
5 1/8"	1	1	1	1	1	1 (S/D) 6	1 (S) 6	6	6	6	6 (S/D)	6 (S)			
5 1/2"	1	1	1	1	1	1 (S) 6	1 (S/D) 6	6	6	6	6	6 (S/D)			
5 7/8"	1	1	1	1	1	1 (S) 6	1 (S) 6	6	6	6	6	6			
6 5/16"	1	1	1	1	1	1 (S) 6	1 (S) 6	6	6	6	6	6			
6 11/16"	1	1	1	1	1	1 (S) 6	6	6	6	6	6	6			
7 1/16"			1	1	1	1	1	6	6	6	6	6			
7 1/2"				1	1	1	1		6	6	6	6			
7 7/8"					1	1	1			6	6	6			
8 1/4"						1	1				6	6			
8 11/16"							1					6			

- 1 = Euro tub dishwasher DF 260, (S) = special solution
- 6 = Tall tub dishwasher DF 251, DF 261, (S) = special solution
- (S) = special solution with folding hinge (DA 021 000) / divided kitchen cabinet door
- (D) = special solution with 3/8" gap from the worktop → Spacer batten / child lock not possible

Installation chart for door panel DA 231

Cabinet height 26 3/8" – 28 3/8" 1 Cabinet height 28 3/8" – 30 5/16" 6

Toe kick height in inches	Under-counter cabinet height 26 3/8" – 28 3/8"										Under-counter cabinet height 28 3/8" – 30 5/16"				
	32 1/16"	32 1/2"	32 7/8"	33 1/4"	33 11/16"	34 1/16"	34 7/16"	34 13/16"	35 1/4"	35 5/8"	36"	36 7/16"			
3 9/4"	1						6								
4 1/8"	1	1					6	6							
4 1/2"	1	1	1				6	6	6						
4 15/16"	1	1	1	1			6	6	6	6					
5 5/16"	1	1	1	1	1		6	6	6	6					
5 11/16"	1	1	1	1	1	1 6	6	6	6	6	6				
6 1/8"		1	1	1	1	1	1 6	6	6	6	6	6			
6 1/2"			1	1	1	1	6	6	6	6	6	6			
6 7/8"				1	1	1	6		6	6	6	6			
7 5/16"					1	1	6			6	6	6			
7 11/16"						1	6				6	6			
8 1/16"							6					6			
8 7/16"															
8 7/8"															

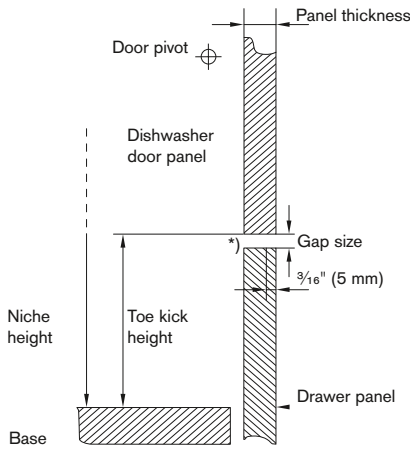
- 1 = Euro tub dishwasher, door panels DA 231 010
- 6 = Tall tub dishwasher, door panels DA 231 110

Note:
The door panel is continuously variable for height over a range of 2".

DF 260 / 261

Dishwasher installation above countertop level without a slanted drawer panel

The table indicates the necessary gap size D (inches) between the cabinet front and the drawer panel in relation to the niche height, toe kick height and panel thickness when using standard cabinetry for built-under dishwashers.



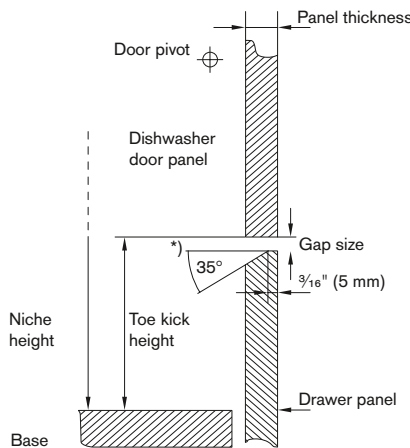
* The pivot area of the door should be at least 3/16" (4 mm).

Niche height A (inches)	Panel thickness (inches)									
	3 9/16"	3 15/16"	4 5/16"	4 3/4"	5 1/8"	5 1/2"	5 7/8"	6 5/16"	6 11/16"	
31 7/8"	5/8"	3/8"	3/8"	3/8"	7/16"	1/2"	9/16"	5/8"	13/16"	
	3/4"	3/8"	7/16"	7/16"	1/2"	9/16"	5/8"	3/4"	7/8"	
	7/8"	7/16"	1/2"	1/2"	9/16"	5/8"	11/16"	13/16"	1"	
32 5/16"	5/8"	3/8"	3/8"	3/8"	7/16"	1/2"	9/16"	5/8"	13/16"	
	3/4"	3/8"	7/16"	7/16"	1/2"	9/16"	5/8"	3/4"	7/8"	
	7/8"	7/16"	1/2"	1/2"	9/16"	5/8"	11/16"	13/16"	1"	
32 11/16"	5/8"	3/8"	3/8"	3/8"	7/16"	1/2"	9/16"	5/8"	13/16"	
	3/4"	3/8"	7/16"	7/16"	1/2"	9/16"	5/8"	3/4"	7/8"	
	7/8"	7/16"	1/2"	1/2"	9/16"	5/8"	11/16"	13/16"	1"	
33 1/16"	5/8"	3/8"	3/8"	3/8"	7/16"	1/2"	9/16"	5/8"	13/16"	
	3/4"	3/8"	7/16"	7/16"	1/2"	9/16"	5/8"	3/4"	7/8"	
	7/8"	7/16"	1/2"	1/2"	9/16"	5/8"	11/16"	13/16"	1"	
33 7/16"	5/8"	3/8"	3/8"	3/8"	7/16"	1/2"	9/16"	5/8"	13/16"	
	3/4"	3/8"	7/16"	7/16"	1/2"	9/16"	5/8"	3/4"	7/8"	
	7/8"	7/16"	1/2"	1/2"	9/16"	5/8"	11/16"	13/16"	1"	
33 7/8"	5/8"	3/8"	3/8"	3/8"	7/16"	1/2"	9/16"	5/8"	13/16"	
	3/4"	3/8"	7/16"	7/16"	1/2"	9/16"	5/8"	3/4"	7/8"	
	7/8"	7/16"	1/2"	1/2"	9/16"	5/8"	11/16"	13/16"	1"	
34 1/4"	5/8"	3/8"	3/8"	3/8"	7/16"	1/2"	9/16"	5/8"	13/16"	
	3/4"	3/8"	7/16"	7/16"	1/2"	9/16"	5/8"	3/4"	7/8"	
	7/8"	7/16"	1/2"	1/2"	9/16"	5/8"	11/16"	13/16"	1"	
34 5/8"	5/8"	3/8"	3/8"	3/8"	7/16"	1/2"	9/16"	5/8"	13/16"	
	3/4"	3/8"	7/16"	7/16"	1/2"	9/16"	5/8"	3/4"	7/8"	
	7/8"	7/16"	1/2"	1/2"	9/16"	5/8"	11/16"	13/16"	1"	
35 1/16"	5/8"	3/8"	3/8"	3/8"	7/16"	1/2"	9/16"	5/8"	13/16"	
	3/4"	3/8"	7/16"	7/16"	1/2"	9/16"	5/8"	3/4"	7/8"	
	7/8"	7/16"	1/2"	1/2"	9/16"	5/8"	11/16"	13/16"	1"	
35 7/16"	5/8"	3/8"	3/8"	3/8"	7/16"	1/2"	9/16"	5/8"	13/16"	
	3/4"	3/8"	7/16"	7/16"	1/2"	9/16"	5/8"	3/4"	7/8"	
	7/8"	7/16"	1/2"	1/2"	9/16"	5/8"	11/16"	13/16"	1"	
35 13/16"	5/8"	3/8"	3/8"	3/8"	7/16"	1/2"	9/16"	5/8"	13/16"	
	3/4"	3/8"	7/16"	7/16"	1/2"	9/16"	5/8"	3/4"	7/8"	
	7/8"	7/16"	1/2"	1/2"	9/16"	5/8"	11/16"	13/16"	1"	
36 1/4"	5/8"	3/8"	3/8"	3/8"	7/16"	1/2"	9/16"	5/8"	13/16"	
	3/4"	3/8"	7/16"	7/16"	1/2"	9/16"	5/8"	3/4"	7/8"	
	7/8"	7/16"	1/2"	1/2"	9/16"	5/8"	11/16"	13/16"	1"	

DF 241

Dishwasher installation above countertop level with slanted drawer panel

The table indicates the necessary gap size D (inches) between the cabinet front and the drawer panel in relation to the niche height, toe kick height and panel thickness when using standard cabinetry for built-under dishwashers.



* The pivot area of the door should be at least 3/16" (4 mm).

Niche height A (inches)	Panel thickness (inches)									
	3 9/16"	3 15/16"	4 5/16"	4 3/4"	5 1/8"	5 1/2"	5 7/8"	6 5/16"	6 11/16"	
31 7/8"	5/8"	7/16"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"
	3/4"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
	7/8"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
32 5/16"	5/8"	7/16"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"
	3/4"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
	7/8"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
32 11/16"	5/8"	7/16"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"
	3/4"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
	7/8"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
33 1/16"	5/8"	7/16"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"
	3/4"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
	7/8"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
33 7/16"	5/8"	7/16"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"
	3/4"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
	7/8"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
33 7/8"	5/8"	7/16"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"
	3/4"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
	7/8"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
34 1/4"	5/8"	7/16"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"
	3/4"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
	7/8"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
34 5/8"	5/8"	7/16"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"
	3/4"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
	7/8"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
35 1/16"	5/8"	7/16"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"
	3/4"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
	7/8"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
35 7/16"	5/8"	7/16"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"
	3/4"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
	7/8"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
35 13/16"	5/8"	7/16"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"
	3/4"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
	7/8"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
36 7/16"	5/8"	7/16"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"
	3/4"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	
	7/8"	7/16"	7/16"	7/16"	5/16"	5/16"	3/8"	7/16"	9/16"	

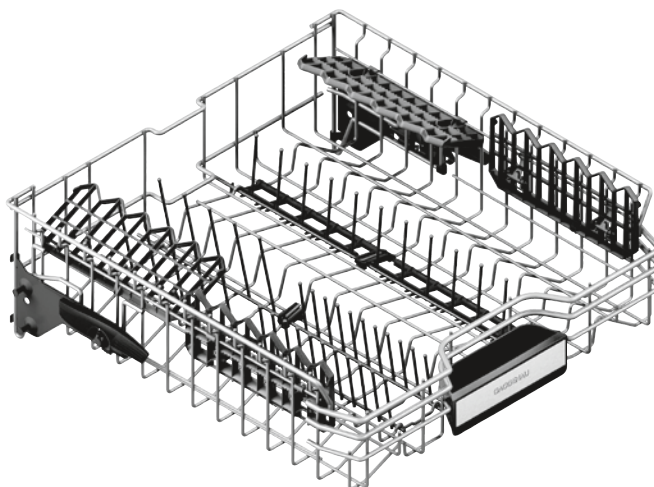
Flex Plus baskets

Included in all automatic dishwashers.

Flex Plus upper and bottom basket for more flexibility and convenience while loading and unloading the dishwasher.

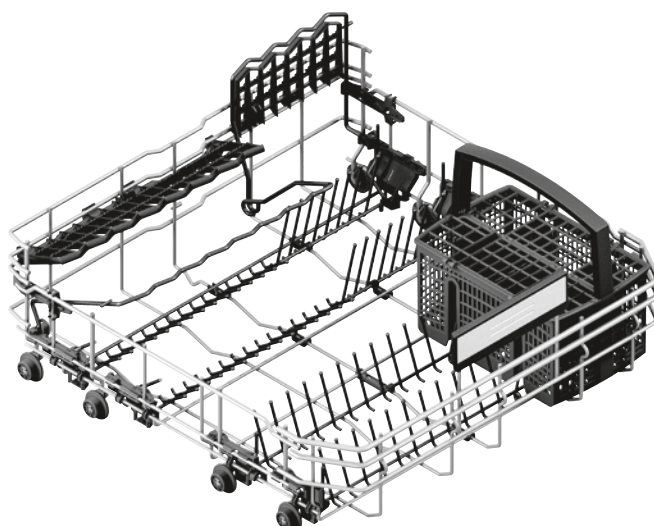
Flex Plus upper basket

Two dividable folding tines, two foldable glass holders, and two foldable knife holders. With smooth running fully extendable pull-out rack, and Rackmatic (adjustable height 2") plus basket handle for easier movement of top basket.



Flex Plus lower basket

Two folding tines in the front. In the back two dividable glass holders. Dividable duo cutlery basket, flexible to be placed in top or bottom basket. Basket handle for easier movement of bottom basket.



Flex Plus drawer

Additional third loading rack includes pull-out rails above the Flex Plus top basket. Also suitable for large pieces of cutlery, cooking utensils and espresso cups. 14 place setting capacity with all 3 levels.



DA 043 060

Long stemware basket

Special glass basket to prevent tipping of cups or long stemmed glasses in 24" deep dishwashers. Fold the folding tines in the bottom basket down to place glass basket.



Holds max. 12 long stemmed glasses or 24 cups.

Glass basket in silver with four cup holders.

W x H x D in inches:
19 5/16" x 13 3/8" x 10 1/4"

DA 042 030

Sterling silver cutlery cassette.

Aluminum silver care cassette to protect corrosion of silver cutlery. Easy placement of cartridge in the cutlery basket.



W x H x D in inches:
2 1/8" x 8 9/16" x 1 7/8"

DA 020 010

Stainless steel trim kit
Euro tub dishwasher

DA 020 110

Stainless steel trim kit
Tall tub dishwasher

Trim kit with two stainless steel connection strips to cover the gap between niche and adjacent furniture and to mount the dishwasher in the niche.

The white corner support is replaced by a stainless steel trim kit.

Two connection strips, one each for both right and left.

W x D in inches: 7/8" x 13/16"

DA 020 010:
24 3/16" height.
DA 020 110:
26 3/16" height.



GH 045 010

Handle with 2 mounts, stainless steel, for custom panel length 17 11/16", drilling distance 16 13/16"



DA 231 010

Stainless steel-backed full glass door panel with handle as door panel for DF 260 Euro tub dishwasher.
Height-adjustable by 2".

DA 231 110

Stainless steel-backed full glass door panel with handle as door panel for DF 241 / DF 261 tall tub dishwasher.
Height-adjustable by 2".

DA 231 010/110

W x D : 23 1/4" x 3/4"

Handle:

W x D x diameter:
17 1/16" x 1 15/16" x 9/16"

DA 231 010:

Height 26 3/8" x 28 5/16"

DA 231 110:

Height 28 3/8" – 30 1/4"



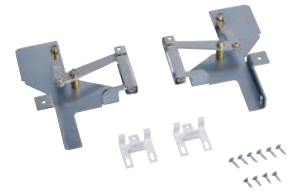
Height-adjustable by 2".

DA 021 000

Folding hinge

Extends the toe kick outward to line up with cabinets for a fully-integrated look.

Installation solution for dishwashers with a niche height of up to 36 1/4".



The hinge is fastened to the base of the appliance. The lower part of the split cabinet door panel is mounted onto it.

GZ 010 011

Aqua stop extension (7.2' long)

For all models

Extends the water supply and waste hose up to 11' 8".



Necessary if distance from water connection to dishwasher is more than 47 1/4" or 55 1/2" (please refer to bottom drawing on pages 195–196).



Appliance		Fully integrated
Appliance height 32 1/16" (Euro tub)		DF 260 761
Appliance height 34 1/16" (Tall tub)		DF 261 761
Width/capacity		
Width in inches	(cm)	24 (60)
Capacity in table settings		14
Plate size up to in inches		11 19/16" / 13"
Consumption values/noise level		
Estimated yearly consumption	(kWh)	180
Noise level	(dBA(re 1 pW))	40
Wash programs		
Number of programs		6+2 programs
Wash programs		Auto 150-160°F
		Auto 130-150°F
		Auto 113-122°F
		Normal 122°-131°F
		Quick Wash 113°F
		Glasscare 122°F
Options		
		Power Boost
		Intensive Wash
Features		
Glass care technology		•
Power Boost		•
Special functions (soften/accelerate function)		Power, Intensive Wash
Aqua sensor		•
Load sensor		•
Dosage assist		•
Automatic detergent function		•
Flow through water heater		•
Automatic detergent function		•
Electronic refill indicator – rinsing agent		•
Electronic inflow water indicator		•
Water softener		•
Time remaining display		•
Remaining time projection		•
Info-Light		
Automatic timer		24h
Child lock		•
Soft lock		•
Filter system cleaning		self cleaning
Flex plus upper basket, extra-extendable and smooth running, with handle		•
Flex plus bottom lower basket with dividable glass support		•
Flex plus drawer (DA 041 060) insertable		•
Top/bottom basket folding tines		6/6
Top/bottom basket folding racks		4/2
Rackmatic		3-level
Aqua stop with warranty		•
Aqua stop extension		•
ENERGY STAR® qualified		•
Baking tray spray head		•
Rating		
Total rating	(kW)	2.3
Total Amps		12
Electrical		120V/60Hz

- Standard – Not available



Fully integrated

DF 241 761

24 (60)

12

11 13/16" / 13 3/4"

290

44

4 programs

Pots and pans 150°-160°F

Auto 130°-150°F

Normal 122°-131°F

Quick Wash 113°F

Power Boost

-

•

Power

•

-

-

•

•

•

•

•

-

•

-

•

19 h

-

•

self cleaning

-

-

-

2/4

2/4

2-level

•

•

•

2.3

12

120V/60Hz

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The data and facts expressed herein are current as of December 2013. Gaggenau reserves the right to implement technical modifications that serve the purpose of progress.

The appliances are for household use only.

Certain appliances in this brochure are not available in all countries. Please contact your Gaggenau supplier for details.

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