



Gaggenuau embodies gourmet, design and cultural experiences for a sophisticated life. Gaggenuau offers cutting-edge appliances for the most discerning home chefs. Visibly perfect in function, uncompromising in material and finish, following the principles of classic modern design - European functionality for the American way of life.

The difference is Gaggenuau.

GAGGENAU

Create your own world, fulfill a vision, experience the passion.

Gaggenau's "First Professionals" offers a complete professional-grade kitchen for less than \$15,000.

The appliance package includes:

- 30-inch convection oven
- 36-inch two-door bottom freezer
- 36-inch gas or electric cooktop
- 36-inch wall hood
- 24-inch fully automatic dishwasher

Gaggenau focuses on the kitchen as the center of attention; where the family gathers, where the host and hostess demonstrate their skills, where friends converge and where the very best in built-in home appliances are found.

Each of our appliances embodies the knowledge and expertise of specialists – and the experience of decades. After all, the first built-in appliance on the European market proudly carried the Gaggenau brand name.

Gaggenau sets the standard of what the sophisticated consumer deserves in today's modern world. With knowledge of the secrets of great cuisine, and with the experience of international master chefs, your vision of what is truly essential can be realized.

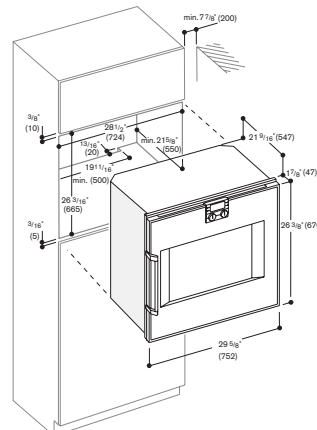
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The 30-inch convection oven BO 280/281

- The new vision of an oven: the stainless steel-backed glass door opens over the full height of the appliance.
 - New electronic LCD display with digital clock and timer functions, cooking time, cooking completion time and short-term timer.
 - 30 inches with a 4.5 cubic foot net volume, for the extra-large roast or turkey.
- Truly every imaginable heating mode, including memory recipes. Always precise temperatures, thanks to the electronic temperature control with settings from 85°F to 570°F. The oven features quadruple glazing and luminous halogen lighting from the sides and top.

Stainless steel-backed glass front





The 36-inch bottom freezer RB 491

– All advantages of the new modular column refrigeration series in one large appliance: 36 inches wide. Can be fully integrated into the cabinetry, even with aluminum or stainless steel doors, as are the two appliances shown here.

– Large refrigerator door that opens to 115 degrees, enabling the three large drawers to fully extend.

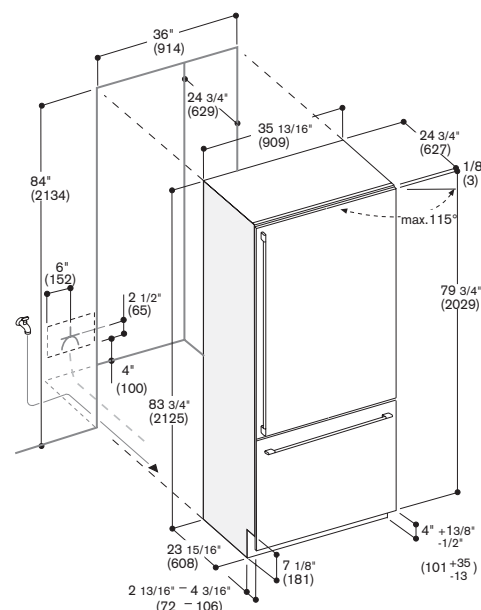
Features light pillars on the sides and spotlights integrated into the ceiling.

– Below the large stainless steel drawer is the split freezer compartment. An integrated ice maker holds up to 3.3 lbs of ice cubes and has a direct water connection.

Two spotlights illuminate for a better interior view.

This all-encompassing appliance also features the high-end signature interior of the modular column refrigeration series, with stainless steel, aluminum and glass, in addition to perfect illumination. Contains adjustable storage shelves made out of security glass, including a motorized top shelf, raising and lowering even when fully loaded. The electronic temperature control for the refrigeration zone ranges from 35°F to 46°F. In the freezer zone and in the freezer drawer, electronic temperature control ranges from 7°F to -9°F.

Stainless steel or custom panel doors



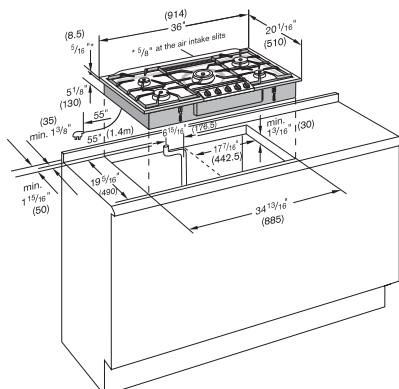


The powerful 36-inch gas cooktop KG 291

- The 36-inch gas cooktop features a full range of power outputs and a stainless steel control panel, as shown here.
- A huge range of power outputs: a total of 60,000 BTUs from five burners. Constant low heat starting as low as 500 BTUs.
- Includes a wok burner.

Automatic electric ignition and a cast iron pan support with a flat surface, for optimum ease of use. Offers the same convenience as an electric cooktop: automatic quick ignition, where you simply press, turn and release. The gas cooktop features a stainless steel frame and space for five large pans at one time.

Stainless steel with brass burners

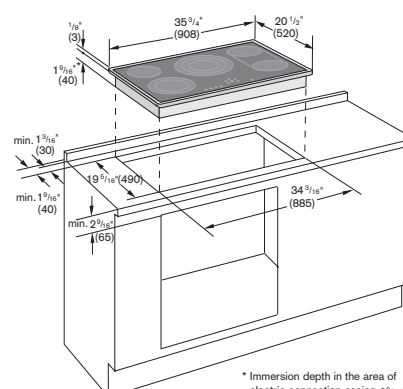


The precise 36-inch electric cooktop CE 491

- Generous space – even when cooking with the large paella pan.
- Five flexible cooking zones for a variety of cookware.
- Twist-Pad control – the removable magnetic knob selects and controls the cooking zones and can be removed for cleaning.

Five flexible cooking zones enable the use of large cookware or the preparation of several dishes simultaneously. The CE 491 offers exceptionally high power output. The largest cooking zone encompasses a diameter of up to 10.5 inches for a large pan or pot. The CE 491 has a maneuverable magnetic knob that activates and controls the cooking zones. This removable Twist-Pad control creates more open space on the glass ceramic surface, enabling the home chef to seamlessly clean the surface.

Stainless steel frame, glass ceramic cooktop



Passion accepts no boundaries. Home chefs always long for more. More power, more options, more flexibility. Select one or many appliances to upgrade your "First Professionals" kitchen package with innovative technology made by Gaggenau. Additions come at list price and will be added to the package.

- 30-inch double oven
- 30-inch combination steam and convection oven with water tank
- 36-inch induction cooktop
- 30-inch refrigerator
- 24-inch freezer
- 24-inch wine storage unit
- 30-inch warming drawer
- 24-inch coffee machine

Gaggenau offers even more add-on options with its modular cooktops from the Vario 200 and Vario 400 Series.

- 15-inch induction cooktop
- 15-inch glass ceramic cooktop
- 15-inch electric barbeque grill
- 15-inch Teppan Yaki
- 15-inch electric deep fryer
- 15-inch in-counter steamer
- 15-inch two gas burner cooktop
- 15-inch wok burner
- 12-inch glass ceramic cooktop
- 12-inch two gas burner cooktop
- 12-inch wok burner
- 12-inch electric deep fryer
- 12-inch electric barbeque grill
- 12-inch in-counter steamer

Gaggenau's mission is to bring the passion of cooking to every home. Gaggenau is an innovative leader, focusing on the creation of cutting-edge appliances for the most discerning home chefs.

The difference is Gaggenau.



The 30-inch double oven BX 280/281

- Two 30-inch ovens vertically stacked.
- 17 heating modes per oven compartment. Prepare several courses simultaneously.
- Pyrolytic self cleaning system for easy oven cleaning.

Universal heating system with 17 heating modes. Electronic temperature control from 85°F – 570°F. Net volume per cooking compartment 4.5 cu.ft. LCD function display. Rotary knob and touch key operation.



The 30-inch Combination Steam and Convection oven with water tank BS 260/261

- Extra-wide 30-inch to match other appliances.
- Cooking with steam and without pressure at humidity levels up to 100% and temperatures up to 450°F.

- The water tank - for easy installation anywhere, independent from the water supply.

Convection from 85°F – 450°F at variable humidity levels of 0%, 30%, 60%, 80% or 100%. Cooking modes: combi-steaming, steam baking, juice extraction, low temperature steaming, low temperature cooking.



The 30-inch modular column refrigerator RC 472

- Fully integrated appliance. Door opens to a 115-degree angle, so that the large drawers can be pulled out completely.
- Temperature control drawer (32°F to 37°F).
- Motorized glass shelf, raising and lowering, even when fully loaded.

This appliance also features the high-end signature interior of the modular column refrigeration series, with stainless steel, aluminum and glass.

Net volume 17.0 cu.ft.



The 24-inch modular column freezer RF 461

- Fully integrated appliance. Door opens to a 115-degree angle.
- Stainless steel, aluminum and glass interior to keep the refrigerator naturally hygienic.
- Integrated automatic ice maker in the freezer drawer, with water connection.

This appliance also features the high-end signature interior of the modular column refrigeration series, with stainless steel, aluminum and glass.

Net volume 11.2 cu.ft.



The 24-inch modular wine storage unit RW 464

- Two separate temperature zones, both continuously variable from 40°F to 65°F.
- Fully extendable trays in aluminum and beech.
- Optional special display trays to showcase valuable bottles and an aluminum tray for opened bottles or decanters.

This appliance features Gaggenau's high-end stainless steel interior of the modular column refrigeration series.

Capacity 101 bottles.



The 36-inch induction cooktop CI 491-610

- Precise cooking. Heat only when you need it.
- With stainless steel frame.
- Twist-Pad control: the removable magnetic knob selects and controls the cooking zones and can be removed for cleaning.

The new induction technology is as fast and precise as gas. No excess heat, very energy efficient. Five cooking zones. Automatic pot detection. Automatic quick boil, automatic cooking timer and memory cooking.



The 30-inch warming drawer WS 282

- Extra-wide 30-inch warming drawer, with stainless steel or aluminum-backed glass front. Perfect for combination with BO/BS/BX 280/281.
- Large temperature range from 85°F – 175°F. It not only warms plates, but also reheats and keeps food and drinks warm or finishes a roast – a versatile addition to your kitchen.
- Integrated base plate heating. Maximum usable interior volume.

Timer functions: time remaining, Sabbath mode. Four temperature levels. The stainless steel interior of the warming drawer warms dishes hygienically. The glass base makes cleaning easy.



The 24-inch fully automatic coffee machine CM 200

- Elegantly integrated into the cabinet: high-tech in aluminum or brushed stainless steel.
- Full aroma: the drip grind is whirled during the brewing process so that water reaches each coffee granule.
- Full flavor: the water pipes are rinsed after each cycle. No residual water, 100% hygienic.

A high-end professional coffee machine, just like the one in your local coffee bar. Make espresso, cappuccino and cafe latte. You can foam milk and brew coffee without any delay.



VI 411-611
400 Series Vario
Induction cooktop
Width 15-inch



VC 422-610
400 Series Vario
Glass ceramic cooktop
Width 15-inch



VR 421-611
400 Series Vario
Electric barbecue grill
Width 15-inch



VP 421-610
400 Series Vario
Teppan Yaki
Width 15-inch



VF 411-610
400 Series Vario
Electric deep fryer
Width 15-inch



VK 411-610
400 Series Vario
Electric in-counter steamer
Width 15-inch



VG 421-210 CA
400 Series Vario
Gas cooktop
Width 15-inch



VG 411-210 CA
400 Series Vario
Gas wok
Width 15-inch



VC 230-613
200 Series Vario
Glass ceramic cooktop
Width: 12-inch



VG 232-232 CA
200 Series Vario
Gas cooktop
Width 12-inch



VG 231-231 CA
200 Series Vario
Gas wok
Width: 12-inch



VF 230-610
200 Series Vario
Electric deep fryer
Width 12-inch



VR 230-612
200 Series Vario
Electric barbecue grill
Width 12-inch



VK 230-710
200 Series Vario
Electric in-counter steamer
Width 12-inch



For more information please call
our planning and installation experts
at 877-4GAGGENAU, or email
info@gaggenau-usa.com.

For a complete product listing
and CAD drawings please visit
www.gaggenau-usa.com.

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