

GAGGENAU **EXPRESSIVE SERIES**

Two frames, one circle, a piece of art.





THE NEXT ICONS OF GAGGENAU

Where artistry meets functionality

The Gaggenau Expressive series, inspired by Bauhaus principles and modern architecture, showcases bold, sculptural forms. Each element a stroke of design genius. The outer frame of the Gaggenau Expressive series delineates a clear boundary with its kitchen environment, while the inner frame cradles the innovative passepartout: Gaggenau Stainless Steel behind smoked glass, harmonizing strength with elegance.

The Gaggenau Expressive series is for those who understand that every millimetre of the milled chamfer and the weight of the metal speaks volumes of the craftsmanship behind the design.





Gaggenau Expressive series combi-steam oven, oven and culinary warming drawer



Clockwise from top left: The Gaggenau Expressive series combi-microwave oven, combi-steam oven, oven, culinary warming drawer and fully automatic coffee machine

FRAMING PERFECT SYMMETRY

Designed to perform

The Gaggenau Expressive series exhibits a ground-breaking commonality: a purist cavity designed for maximum functionality. The high-performance bottom heat system, full surface grill behind enamel and three-point core temperature probe ensure an exceptional, bespoke cooking experience.

Strategic lighting illuminates culinary masterpieces without glare, while the control ring, "floating" upon the display, meets both the culinary and aesthetic needs of the discerning chef.

To retain its designer looks, the convenient pyrolytic self-cleaning effortlessly removes residues in under 4 hours at 485 °C as our advanced heated catalyser leaves your kitchen smelling fresher and cleaner than typical systems.



The Gaggenau Expressive series combi-steam oven, oven and culinary warming drawer

Automatic cleaning system

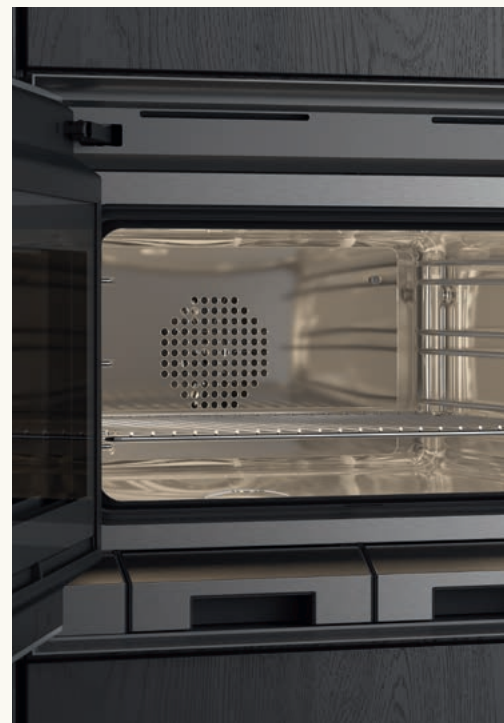


THE COMBI-STEAM OVEN

Your most versatile appliance

Take control over humidity, heat and grill. Unlock culinary mastery with automatic programmes and setting recommendations, blending precision and creativity in your kitchen. The discretely integrated powerful full surface grill produces consistent results for a variety of dishes, while steam modes enhance texture and flavour, expanding culinary possibilities, all via a fixed water inlet or water tanks.

Keeping your stainless steel interior pristine is as simple as inserting a cartridge and starting the automatic cleaning programme. Convenient, effortless, immaculate.



Water tanks beneath the stainless steel cavity



The Gaggenau Expressive series vacuuming drawer

THE VACUUMING DRAWER

Your combi-steam oven's companion

From sous-vide to regeneration, from juicy roasts to complex desserts, the versatility of the combi-steam oven make it a chef's favourite. And to make sous-vide with ease, the addition of the vacuuming drawer is highly recommended.

The vacuuming drawer's three vacuuming levels make it ideal for preparing sous-vide cooking, marinating as well as preserving and resealing wine bottles (with the dedicated accessories).

Simply push to open and reveal its interior of glass and stainless steel for ultimate hygiene as well as aesthetic minimalism.

THE COMBI-MICROWAVE OVEN

Versatile, efficient, creative

With a combination of microwave and hot air or microwave and grill plus circulated air, the chef can vastly reduce cooking time, without compromising either taste or appearance of the dish.

Special applications like “dehydrating” and “low temperature cooking” allow the chef to swiftly prepare a variety of healthy and delicious meals, enhancing both taste and nutrition. Unlock culinary mastery with automatic programmes and setting recommendations,

blending precision and creativity in your kitchen. Save and quickly access up to 30 of your favourite settings, making everyday cooking faster and more efficient.

The sleek design of heat-resistant glass base within a stainless steel cavity complements the glass and steel door. A door that, via the magic of the Gaggenau Home Connect app, can be opened with your voice.

The Gaggenau Expressive series combi-microwave oven



The Gaggenau baking stone



ACCESSORIES

The baker's secrets

Breads are one of the simplest foods, yet difficult to achieve in any but the best ovens. The use of the baking stone, which is capable of up to 300 °C, is the secret to a crisp crust and soft inside. It also makes the perfect Tarte Flambée and flat breads.

The three-point core temperature probe takes the guesswork out of large joints of meat or whole fish. It constantly measures the temperature at multiple points within the meat and keep you informed onscreen.

There are a number of accessories available to the chef, such as trays and pizza paddle, designed to complement your Gaggenau.

The three-point core temperature probe





The Gaggenau Expressive series fully automatic coffee machine

FULLY AUTOMATIC COFFEE MACHINE

Elevate your coffee experience

When creating your perfect coffee, you have two options: Classic mode for quick, simple preparation and Barista mode for professional-level customisation, where inputting the roast level of your beans will automatically adjust the grind and a variety of other parameters. These perfected settings can then be saved in personalised favourites, to be repeated quickly, easily, automatically.

Cleaning and descaling are also automatic, while intuitive animations and images provide clear, visual instructions on how to efficiently operate your coffee machine. Convenience, personalisation and precision turn a daily routine into a joy.





The Gaggenau Expressive series oven, fully automatic coffee machine with culinary warming drawer, combi-steam oven and vacuuming drawer



A selection of the coffees and teas that can be perfected



The Gaggenau Expressive series culinary warming drawer





The Gaggenau Expressive series culinary warming drawer

THE CULINARY WARMING DRAWER

Warm your cups, dishes and ingredients

Enjoy the precise and stable temperature control of six direct power levels ranging from 30-80 °C, along with four direct heating methods: preheating cups, plates or cookware, low temperature cooking and keeping food and dishes warm. The 28 cm height option boasts one of the largest drawer capacities in its class. Enhanced by a second-level grid, it maximizes space and enables the culinary management of multiple courses and elements.

The sleek push-to-open function offers straightforward, handleless opening with a light push: convenient and elegant. Every interaction, no matter how small, provides elevated function and not just ease of use, but enjoyment.



The 28 cm high Gaggenau Expressive series culinary warming drawer





GAGGENAU MINIMALISTIC SERIES

Two lines, one circle, a statement.

SHAPING INFINITE OPENNESS

Considered, quiet, confidence

The Gaggenau Minimalistic series is perfection, revealed through restraint. Every element distilled to its purest form. Two lines, one circle, a statement.

This is luxury at its most assured, expressed not in ornamentation, but in precision. From the handleless design to the display integrated behind glass, every element is considered, allowing the entire appliance to recede quietly into the background, becoming one with the surrounding space. The two-line ventilation profiles, crafted from milled aluminium with a subtle metallic sheen, exist in harmony – each line distinct, yet unified.

User experience is at the core. A floating ring. Intuitive. Effortless. Precise. Meticulously crafted from stainless steel, it is a tactile statement – where interaction meets instinct.

Explore the Gaggenau Minimalistic series
at gaggenau.com





Gaggenau Minimalistic series oven, fully automatic coffee machine, culinary warming drawer, combi-steam oven and vacuuming drawer



Gaggenau Minimalistic series oven, fully automatic coffee machine, culinary warming drawer, combi-steam oven and vacuuming drawer

Gaggenau Minimalistic series colours: Gaggenau Onyx
and Gaggenau Sterling



The control ring and display

THE ESSENCE OF MINIMALISM

Vision, realised

Choose your colour: the silver hue of Gaggenau Sterling or the darkness of Gaggenau Onyx, both with metallic flecks adding a further dimension to the flush-fitted appliances.

Minimalism is demanding. It requires the absolute unification of design, engineering and craftsmanship. The perfectly judged lines at the top and bottom of the glass door function as ventilation, as well as an aesthetic triumph.

The ring: a universally understood shape, its function is intuitive, its suspended nature provides an element of joy to daily activity. Anticipating intent, it illuminates the interface upon your approach, then responds to your touch; visually, audibly and haptically.

The display is restrained, informative as well as enjoyable. Invisible until use, it is customisable and informs you of your dish's or coffee's progress with a rising sun graphic that slowly fills the circle.

OVEN

The elevation of cuisine

The Gaggenau Minimalistic series represents form and function, not in opposition, but aligned.

Each element is refined to its most essential state: a high-performance full surface grill, out of sight behind the enamel, delivers a powerful, even heat from above.

Our extra-powerful bottom heating raises the baking stone to temperatures of up to 300 °C, creating the ideal conditions to achieve that perfect crust.

Performance that inspires confidence

The option of automatic programmes and the core temperature probe provide the chef with ease of use and absolute confidence in the cook of the dish. A dedicated air frying mode quickly delivers focused air circulation for evenly browned, crisp textures. And once served, the pyrolytic cleaning and heated catalyser effortlessly, and odourlessly, return the oven to its pristine, aesthetically-pleasing, state. Paired with a sophisticated lighting concept, warm white, diffused, unseen – yet illuminating every detail.





Gaggenau Minimalistic series combi-steam oven, oven and culinary warming drawer



Gaggenau Minimalistic series combi-steam oven

COMBI- STEAM OVEN

Unleash culinary creativity

Experience the power of steam, circulated heat and the discreet integrated full surface grill element that ensures perfectly consistent, evenly browned results every time. Combined with steam modes it creates dishes that are crispy on the outside and juicy on the inside, providing a versatile cooking solution for any culinary challenge.

The cleaning system makes maintaining spotlessness as simple as inserting a cartridge and setting the programme.

COMBI- MICROWAVE OVEN

Precise control, exceptional power

Blend microwave with hot air or with grill plus circulated air for quick, superb, browned results. Expand your cooking capabilities with special applications: "Dehydrating", for healthy snacks like dried bananas or drying herbs to preserve the taste. Use "low temperature cooking" for evenly cooked, juicy results in shorter time. These features open up new possibilities for creative and health-conscious cooking in your kitchen.



Gaggenau Minimalistic series combi-microwave oven





Gaggenau Minimalistic series oven, fully automatic coffee machine, culinary warming drawer, combi-steam oven and vacuuming drawer

Gaggenau Minimalistic series fully automatic coffee machine



FULLY AUTOMATIC COFFEE MACHINE

Perfect your beverages

Choose your mode. Classic mode offers a convenient way to configure your daily beverage, while Barista mode is for professional-level customisation. Every aspect can be adjusted: water and coffee quantity, milk ratio, grinding level, brewing temperature and contact time.

Advanced cleaning and descaling features ensure the purity of your beverage and the impeccable operation of your appliance, whether it is connected to a fixed water supply or relies on a manually filled tank. These cleaning processes are automatically initiated as needed, discreetly following your beverage preparation.

CULINARY WARMING DRAWERS

Cook, warm, create

Experience exceptional temperature control with six distinct levels and four versatile heating modes, catering to a diverse range of culinary applications.



Gaggenau Minimalistic series culinary warming drawer



VACUUMING DRAWERS

Prepare and preserve

Ideal for sous-vide preparation and the meticulous preservation of both food and, with our dedicated accessories, opened bottles.



The EB 333, our 90 cm oven

THE OVEN

EB 333

Cook with an icon

This is a culinary icon, and has been for over 30 years. The entire front, all 90 cm of it, is the door, coming in at 20 kg thanks to five layers of glass keeping the outside cool while the inside is a raging 300 °C. Hand-crafted from a single sheet of 3 mm thick stainless steel, the door is cleverly cantilevered to gently close and easily open while the glass is carefully formulated to insulate without distorting colours, allowing you to see exactly how the three chickens on the rotisserie spit are progressing.

The EB 333 is the professional chef's final aspiration, the level of craftsmanship required to make it is such that daily production rarely exceeds single figures, something you will appreciate as you enjoy it decade after decade.

Watch the award winning EB 333 film and interviews on YouTube and our website.

GAGGENAU EXPRESSIVE SERIES



Oven

GO48.. 



Width 76.0 cm
Height 67.0 cm
19 heating methods
Rotisserie spit
Pyrolysis



Oven

GO47.. 



Width 60.0 cm
Height 60.0 cm
19 heating methods
Rotisserie spit
Pyrolysis



Oven

GO45.. 



Width 60.0 cm
Height 60.0 cm
15 heating methods
Pyrolysis



Combi-steam oven

GS48.. 



Width 76.0 cm
Height 45.0 cm
Fixed water connection
14 heating methods
Automatic cleaning



Combi-steam oven

GS47.. 



Width 60.0 cm
Height 45.0 cm
Fixed water connection
14 heating methods
Automatic cleaning



Combi-steam oven

GS45.. 



Width 60.0 cm
Height 45.0 cm
Water tank
14 heating methods
Automatic cleaning



Vacuuming drawer

GV451/GV051

Width 60.0 cm
Height 14.0 cm
With design front / fully integrated
3 vacuum levels



Fully automatic coffee machine

GC461 

Width 60.0 cm
Height 45.0 cm
Fresh water connection
Classic and Barista mode
Fully automatic cleaning and descaling with cartridges



Fully automatic coffee machine

GC451 

Width 60.0 cm
Height 45.0 cm
Manual tank filling
Classic and Barista mode
Fully automatic cleaning and descaling with cartridges



Combi-microwave oven

GM48.. 

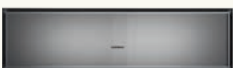
Width 76.0 cm
Height 45.0 cm
Single operation and combination of microwave and oven
9 heating methods
Favourites



Combi-microwave oven

GM45.. 

Width 60.0 cm
Height 45.0 cm
Single operation and combination of microwave and oven
9 heating methods
Favourites



Culinary warming drawer

GW483 

Width 76.0 cm
Height 21.5 cm
30-80 °C
4 heating methods



Culinary warming drawer

GW453 

Width 60.0 cm
Height 21.5 cm
30-80 °C
4 heating methods



Culinary warming drawer

GW452 

Width 60.0 cm
Height 28.0 cm
With design front
30-80 °C
4 heating methods



Culinary warming drawer

GW451/GW051 

Width 60.0 cm
Height 14.0 cm
With design front / fully integrated
30-80 °C
4 heating methods

Key

 Gaggenau Home Connect

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

All Expressive series appliances are available with left or right hinged doors, except the coffee machine, culinary warming drawer and vacuuming drawer.

Ovens

Appliance type	GO480/GO481 GO470/GO471	GO450/GO451
Heating methods	19	15
Hot air plus	•	•
Hot air eco	•	•
Top + bottom heat	•	•
Top + 1/3 bottom heat	•	
Top heat	•	•
Bottom + 1/3 top heat	•	
Bottom heat	•	•
Hot air + bottom heat	•	•
Hot air + 1/3 bottom heat	•	
Moist baking	•	•
Grill + circulated air	•	•
Grill	•	•
Baking stone function	•	•
Roaster function	•	•
Air frying	•	•
Dehydrating	•	•
Dough proving	•	•
Keeping warm	•	
Defrosting	•	•
Control options		
Temperature selection from 30 °C to 300 °C depending on heating methods	•	•
Gaggenau Home Connect functions: remote monitoring and control, software updates, door opening via voice assistant possible	•	•
Automatic programmes and setting recommendations	•	•
Favourites	•	•

Culinary warming drawers

Appliance type	GW451/051 GW452/GW453 GW483
Heating methods	
Temperature selection from 30 °C to 80 °C (Defrosting, dough proofing, herbs/fruits drying, melting/maturing, preheating small beverage containers, slow/low temperature cooking*, keeping warm, warming ovenware/cups/plates)	•
4 standard heating modes (Cups, plates, keep warm, slow cooking)	•
Personalisation function via Gaggenau Home Connect (favourite programme, 16 additional programmes, timing function, recipes)	•

Colour options

Gaggenau Stainless Steel behind smoked glass

Combi-steam oven

Appliance type	GS480/GS481 GS470/GS471 GS450/GS451
Heating methods	14
Hot air + 100% humidity	•
Hot air + 80% humidity	•
Hot air + 60% humidity	•
Hot air + 30% humidity	•
Hot air + 0% humidity	•
Grill + circulated air	•
Grill level 1 + humidity	•
Grill level 2 + humidity	•
Sous-vide cooking	•
Low temperature cooking	•
Dough proving	•
Keeping warm	•
Defrosting	•
Regenerating	•
Control options	
Temperature selection from 30 °C to 230 °C combinable with the different humidity levels	•
Gaggenau Home Connect functions: remote monitoring and control, software updates, door opening via voice assistant possible	•
Automatic programmes and setting recommendations	•
Favourites	•

Combi-microwave oven

Appliance type	GM480/GM481 GM450/GM451
Microwave	
Single operation	•
Combination of microwave and oven	•
Heating methods	
Hot air	•
Grill + circulated air	•
Warming up beverages	•
Warming up meals	•
Dehydrating	•
Low temperature cooking	•
Dough proving	•
Keeping warm	•
Defrosting	•
Control options	
6 microwave output levels	•
Temperature selection from 30 °C to 230 °C depending on heating methods	•
Gaggenau Home Connect functions: remote monitoring and control, software updates, door opening via voice assistant possible	•
Automatic programmes and setting recommendations	•
Favourites	•

GAGGENAU MINIMALISTIC SERIES



Oven

G025..



Width 60 cm
Height 60 cm
15 heating methods
Pyrolysis



Oven

G024..



Width 60 cm
Height 60 cm
10 heating methods
Pyrolysis



Oven

G022..



Width 60 cm
Height 60 cm
10 heating methods



Combi-steam oven

GS27..



Width 60 cm
Height 45 cm
Fixed water connection
14 heating methods
Automatic cleaning



Combi-steam oven

GS25..



Width 60 cm
Height 45 cm
Water tank
14 heating methods
Automatic cleaning



Combi-steam oven

GS24..



Width 60 cm
Height 45 cm
Water tank
14 heating methods



Steam oven

GS22..

Width 60 cm
Height 45 cm
Water tank
6 heating methods



Fully automatic coffee machine

GC261

Width 60 cm
Height 45 cm
Fresh water connection
Classic and Barista mode
Full automatic cleaning and descaling with cartridges



Fully automatic coffee machine

GC251

Width 60 cm
Height 45 cm
Manual tank filling
Classic and Barista mode
Full automatic cleaning and descaling with cartridges



Combi-Microwave oven

GM25..

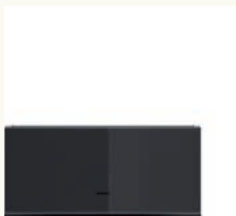
Width 60 cm
Height 45 cm
Single operation and combination of microwave and oven
9 heating methods
Favourites



Microwave oven

GM22..

Width 60 cm
Height 38 cm
Single operation and combination of microwave and grill
Automatic programmes



Culinary warming drawer

GW252

Width 60 cm
Height 28 cm
30-80 °C
4 heating methods



Culinary warming drawer

GW251

Width 60 cm
Height 14 cm
30-80 °C
4 heating methods



Vacuuming drawer

GV251

Width 60 cm
Height 14 cm
3 vacuum levels

Key

Gaggenau Home Connect

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

All Minimalistic series appliances are available with left or right hinged doors, except the coffee machine, culinary warming drawer and vacuuming drawer.

Ovens

Appliance type	GO250/GO251	GO240/GO241 GO220/GO221
Heating methods	15	10
Hot air plus	•	•
Hot air eco	•	•
Top + bottom heat	•	•
Top + 1/3 bottom heat		
Top heat	•	•
Bottom + 1/3 top heat		
Bottom heat	•	•
Hot air + bottom heat	•	•
Hot air + 1/3 bottom heat		
Moist baking	•	•
Grill + circulated air	•	•
Grill	•	•
Baking stone function	•	•
Roaster function	•	
Air frying	•	
Dehydrating	•	
Dough proving	•	
Keeping warm		
Defrosting	•	
Control options		
Temperature selection from 30 °C to 300 °C depending on heating methods	•	•
Gaggenau Home Connect functions: remote monitoring and control, software updates, door opening via voice assistant possible	•	•
Automatic programmes and setting recommendations	•	•
Favourites	•	•

Culinary warming drawers

Appliance type	GW252/GW251
Heating methods	
Temperature selection from 30 °C to 80 °C (Defrosting, dough proofing, herbs/fruits drying, melting/maturing, preheating small beverage containers, slow/low temperature cooking*, keeping warm, warming ovenware/cups/plates)	•
4 standard heating modes (Cups, plates, keep warm, slow cooking)	•
Personalisation function via Gaggenau Home Connect (favourite programme, 16 additional programmes, timing function, recipes)	•

Colour options

Gaggenau Minimalistic series appliances are available in these colours:



Gaggenau Onyx



Gaggenau Sterling

Combi-steam Oven

Appliance type	GS270/GS271 GS250/GS251 GS240/GS241	GS220/GS221
Heating methods	14	6
Hot air + 100 % humidity	•	
100 % humidity		•
Hot air + 80 % humidity	•	
Hot air + 60 % humidity	•	
Hot air + 30 % humidity	•	
Hot air + 0 % humidity	•	
Grill + circulated air	•	
Grill level 1 + humidity	•	
Grill level 2 + humidity	•	
Sous-vide cooking	•	•
Low temperature cooking	•	
Low temperature steaming		•
Dough proving	•	•
Keeping warm	•	
Defrosting	•	•
Regenerating	•	•
Control options		
Temperature selection from 30 °C to 230 °C combinable with the different humidity levels	•	
Steaming with 100% humidity from 30 °C to 100 °C		•
Gaggenau Home connect functions: remote monitoring and control, software updates, door opening via voice assistant possible	•	•
Automatic programmes	•	
Setting recommendations	•	•
Favourites	•	•

Combi-microwave oven

Appliance type	GM250/GM251
Microwave	
Single operation	•
Combination of microwave and oven	•
Heating methods	9
Hot air	•
Grill + circulated air	•
Warming up beverages	•
Warming up meals	•
Dehydrating	•
Low temperature cooking	•
Dough proving	•
Keeping warm	•
Defrosting	•
Control options	
6 microwave output levels	•
Temperature selection from 30 °C to 230 °C depending on heating methods	•
Gaggenau Home Connect functions: remote monitoring and control, software updates, door opening via voice assistant possible	•
Automatic programmes and setting recommendations	•
Favourites	•

THE OVEN EB 333



Oven

EB 333



Width 90 cm
Pyrolytic system
17 heating methods
Multiple core temperature
probe, rotisserie spit and baking
stone function
Automatic programmes
Net volume 83 l

OVERVIEW OVEN EB 333

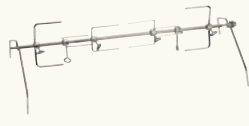
Heating methods	17
Hot air	•
Eco hot air	•
Top + bottom heat	•
Top heat	•
Bottom heat	•
Hot air + bottom heat	•
Top + 1/3 bottom heat	•
1/3 top + bottom heat	•
Hot air + 1/3 bottom heat	•
Full surface grill + circulated air	•
Full surface grill	•
Compact grill	•
Baking stone function	•
Roaster function	•
Dough proofing	•
Defrosting	•
Keeping warm	•
Control options	
Temperature selection from 30 °C to 300 °C depending on heating methods	•
Gaggenau Home Connect functions Automatic programmes, remote control and monitoring, recipes	•

Key

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



Core temperature probe



Rotisserie spit



Baking stone



Pizza paddle

Set of 2



Black rotary knobs

For EB 333

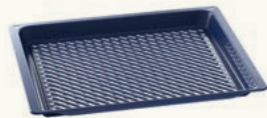


Pull-out system



Baking tray

Enamelled



Air frying Tray

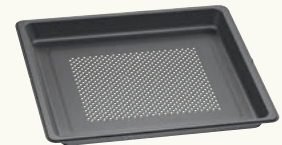


Glass tray



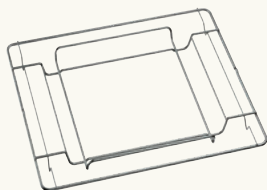
Cooking tray

Stainless steel
Perforated/Unperforated
For combi-steam oven



Cooking tray

Non-stick
Perforated/Unperforated
For combi-steam oven



Gastronorm adapter



Gastronorm roaster



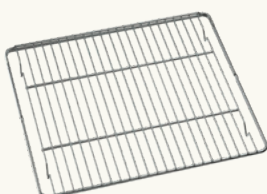
Gastronorm insert small

Stainless steel, GN 1/3
Perforated/Unperforated



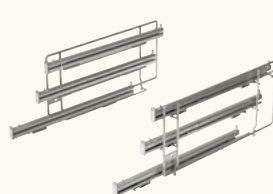
Gastronorm insert large

Stainless steel, GN 2/3
Perforated/Unperforated



Wire rack

For combi-steam oven



Triple telescopic pull-out rack

For combi-steam oven