



## Ventilation

Heat and steam the ingredients, not the chef.

From the hidden and discreet to statement pieces, every model within our ventilation series performs the same function, but panders to a different space. And like black garlic, our ventilation removes the undesired effects of your gastronomic endeavours.

Ventilation is the unsung hero of the kitchen, capable of turning unbearable conditions to pleasant ones, converting odorous foods into favourites. It is not at the forefront of your mind when creating your kitchen, unless you are a chef at heart. Then it is a big deal. We have made ventilation either invisible or a show piece; in the case of the table ventilation, it is both.

Effortless, silent and clever. The ventilation 400 and 200 series capture vapours and odours from a collection of extractors which can be controlled manually or automatically, adjusting power levels in reaction to the atmosphere. From the rise and fall of the extendable table concept, the surface-mounted downdraft, the integrated modular ceiling model to the wall-mounted, island or extendable flat hood, each achieve power without bulk and extraction at a whisper.

Everything has been designed with discretion and airflow in mind, creating a system that performs exceptionally and quietly behind the scenes.



## The ventilation 400 series

There is a science to perfecting a room's ventilation. That does not mean it has to be without style. Our wall-mounted hoods complement our cooktops in both scale and ability. For those of you who prefer to work not facing the wall, there are island hoods or, for those who do not want anything to get in the way of their view, we offer a modular ceiling unit that can control the entire room's environment almost regardless of size and layout.

The wall-mounted and island hoods ensure your open plan lifestyle does not include grease and vapour. Highly efficient baffle filters, originally developed for professional kitchens, remove vapours almost entirely. Flush, dimmable LEDs can bathe the worktop in neutral white light or provide ambient lighting for the kitchen.

If a more minimalist approach is desired, with nothing in clear sight, there are the cooktop ventilation designs. Where the downdraft ventilation is subtle, removing steam and odour almost unseen, the table ventilation rises from the surface like a metallic wall.

This is ventilation that is capable of so much more than you can throw at it.



The **downdraft ventilation** was our 1976 innovation that we have been perfecting over the decades. Seamlessly fitting into any Vario cooktops 400 arrangement, the downdraft system offers effective odour and vapour removal at source.

Utilising the same stainless steel controls as the cooktops, it blends into the series, drawing steam and odour down into the worktop. The flap and filter have been designed to reduce noise and improve airflow through the space-saving flat duct system. Low profile ducting leads to floor-mounted remote fan units. Specially designed grease filters increase air flow and absorb more, while the activated charcoal filters are designed to offer greater surface area to the air before it is re-circulated into the blissfully clean room.





The table ventilation rises and falls from the island, capturing the vapour and odours from the very top of the pans, while directly illuminating the worktop without catching the eye through dimmable LEDs. Each system is designed with an automated ventilation feature that vents the area for a few minutes every hour and it is equally happy to extract or recirculate the air.

The Vario ceiling ventilation is a modular, modern solution integrated into the architecture. With the fan unit housed externally, the flat profile need only accommodate the dimmable lighting, filters and ducting. Finally, you have a remote control that can clear a room, fast.



The Vario ceiling ventilation



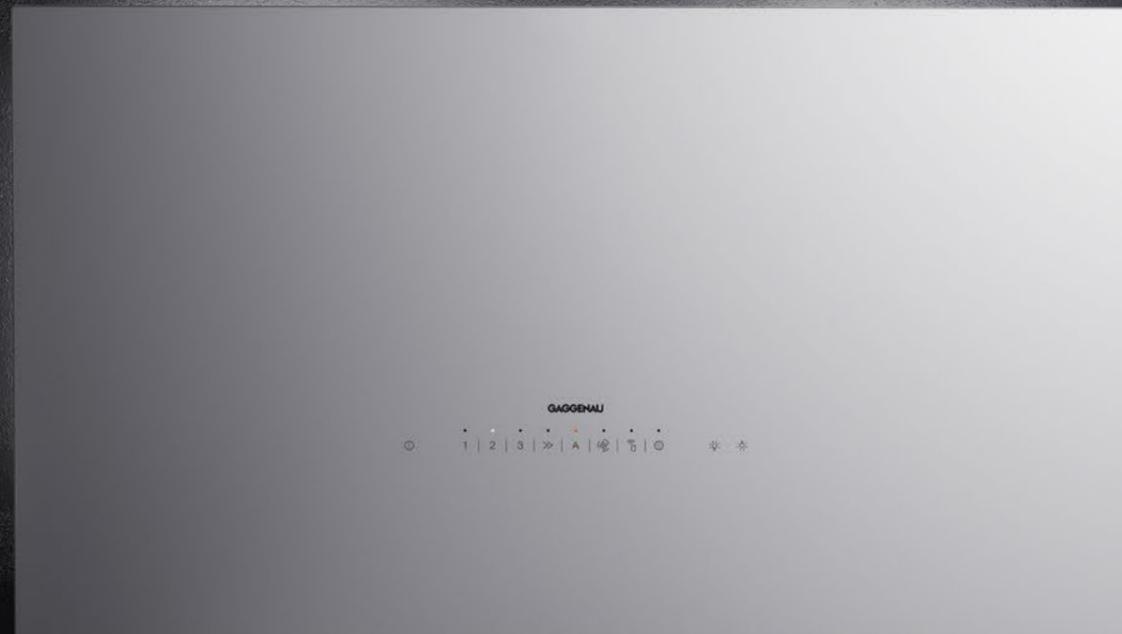
## The ventilation 200 series

The ventilation 200 series offers the private chef a determinedly efficient set of options. From the downdraft at counter level to wall-mounted and island hoods. Integrated ceiling ventilation, invisible canopy extractors and flat kitchen hoods hidden within kitchen units. Wall-mounted and glass-fronted, the eye-catching angled and vertical designs are available in three colours: Gaggenau Anthracite, Metallic and Silver. All these ventilation units offer a host of considered benefits.

Each provides high-powered illumination or attractive mood lighting, recirculating or externally venting the air. Simple to manage, easily removable filters are dishwasher-safe as well as utterly effective. They can also be manually controlled or function on automatic, self-adjusting the fan speed depending on the fumes they detect. Their quiet power impresses.

Air movement never looked so good.





The angled and vertical wall-mounted hoods are a striking, glass-fronted design statement in the three colours Gaggenau Anthracite, Metallic and Silver, while their reduced noise belies their extreme effectiveness.

Everything about the timeless design has been created to cancel noise and collect vapour. Their intelligent design ensures they capture more vapour at lower power settings. The activated charcoal filter is especially efficient at removing odours while the regenerable activated charcoal filter, available as a special accessory, offers many years of use. Both enable the near silent, well insulated motor to operate at even quieter levels. This lack of noise and strong aesthetic does not compromise the performance in any way. The ventilation is fully capable of drawing in all the vapour you can create with three electronically controlled power levels and one intensive mode, made even more effective by simply opening the glass screen a little.

The hoods' dimmable, ambient lighting is offered in a choice of four Gaggenau hues: Cool White, Neutral White, Warm White or Orange.



**Ceiling ventilation** in the striking 200 series offers two options: either discreet integration into the architecture of the kitchen or directly installed on the ceiling.

**The downdraft ventilation** was our invention in 1976, it is for those who prefer their ventilation unseen and away from their head. At 8.5 cm wide, it is the minimalist hero of the Vario 200 series, quietly removing odours, vapours and grease, without making a big thing out of it.

**The wall-mounted hood** offers statuesque options where cupboards are not in the way. 90 cm and 120 cm of stainless steel, energy efficient, vapour extraction, with an attractive and easy to clean, flat underside and near complete odour elimination. It looks effective because it is.

**The island hood** impresses in terms of technology as well as appearance, in 90 cm classic box design. Extremely efficient due to the rim extraction filter and optimal airflow interior. The integrated LED lights put either style in the spotlight.



The ceiling ventilation



The downdraft ventilation



The wall-mounted hood



The flat kitchen hood is an intelligent, space-saving solution. It sits effortlessly within the confines of a 60 cm and 90 cm width. Discreet, extendable and quiet. It opens out beyond the cupboard via a clever mechanism whilst an optional lowering frame allows the hood to be completely concealed within.

The structure offers an integrated glass panel, dimmable lights, three power levels plus an intensive mode as well as an automatic function that works out its optimal power setting. All of which slots neatly back into invisible obscurity when you are done.

The canopy extractor is another powerful option whenever space is at a premium. The quiet motor can be completely enclosed within the kitchen furniture and offers three power levels plus an intensive mode. The easy-to-clean glass cover and dimmable illumination are all encased in stainless steel, hidden from view but close to hand.

Being quiet, almost invisible and fully equipped, this is power, at your discretion.



The canopy extractor

## The ventilation 400 series



**Vario ceiling ventilation**

**AC 402**

Filter module  
Dimensions 80 x 40 cm



**Vario ceiling ventilation**

**AC 482/462**

Control module  
Dimensions 80 x 14 cm



**Vario ceiling ventilation**

**AC 472**

Light module  
Dimensions 80 x 14 cm

Modular ceiling ventilation that can be configured individually by separate components such as filter module, control module and light module. Energy efficiency class (AC 402 only): B in a configuration with the remote fan unit AR 400 142 | at a range of energy efficiency classes from A++ to E.



**Table ventilation**

**AL 400**

Width 120/90 cm  
Extendable, can be completely lowered into the worktop when not in use  
Energy efficiency class: A+ in a configuration with the remote fan unit AR 400 142 | at a range of energy efficiency classes from A++ to E



**Vario downdraft ventilation**

**VL 414**

Width 11 cm  
Highly efficient ventilation system at the cooktop  
Energy efficiency class: A+ in a configuration with the remote fan unit AR 403 122 | at a range of energy efficiency classes from A++ to E



**Island hood**

**AI 442**

Width 160/120/100 cm  
Highly efficient extraction of cooking vapour due to the large collection area and angled baffle filter  
Energy efficiency class: A in a configuration with the remote fan unit AR 400 143 | at a range of energy efficiency classes from A++ to E



**Wall-mounted hood**

**AW 442**

Width 160/120/90 cm  
Highly efficient extraction of cooking vapour due to large collection area and angled baffle filter  
Energy efficiency class: A in a configuration with the remote fan unit AR 400 143 | at a range of energy efficiency classes from A++ to E

## The ventilation 200 series



**Ceiling ventilation**

**AC 250**

Width 90 cm  
Discreet integration into the architecture of the kitchen  
Energy efficiency class: A\*



**Ceiling ventilation**

**AC 231**

Width 120 cm  
Placed directly on the ceiling



**Vario downdraft ventilation**

**VL 041/040**

Width 8.5 cm  
Highly efficient ventilation system at the cooktop  
Energy efficiency class: B\*



**Island hood**

**AI 240**

Width 90 cm  
Highly efficient extraction of cooking vapours in timeless box design  
Energy efficiency class: A\*



**Wall-mounted hood**

**AW 240**

Width 120/90 cm  
Highly efficient extraction of cooking vapours in timeless box design  
Energy efficiency class: A\*



**Wall-mounted hood**

**AW 230**

Width 120/90 cm  
Highly efficient extraction of cooking vapours in classic step design  
Energy efficiency class: A\*



**Flat kitchen hood**

**AF 210**

Width 90/60 cm  
Unobtrusive design thanks to integrated glass panel in the steam screen  
Optional accessory: Lowering frame for complete integration into the upper cabinet  
Energy efficiency class: A\*\*



**Flat kitchen hood**

**AF 200**

Width 60 cm  
Unobtrusive design thanks to integrated glass panel in the steam screen  
Optional accessory: Lowering frame for complete integration into the upper cabinet  
Energy efficiency class: A\*



**Canopy extractor**

**AC 200**

Width 86/70/52 cm  
Invisible integration in upper cabinet  
Energy efficiency class: A\*



**Wall-mounted hood**

**AW 270/271/273**

Width 90 cm  
Vertical vapour screen provides particularly generous free space above the cooktop  
Energy efficiency class: A\*



**Wall-mounted hood**

**AW 250/251/253**

Width 70/90 cm  
Angled vapour screen provides particularly generous free space above the cooktop  
Energy efficiency class: A\*\*

### Design options

The angled and vertical wall-mounted, glass-fronted hoods AW 250/251/253 and AW 270/271/273 are available in three colours:



Gaggenau Anthracite



Gaggenau Metallic



Gaggenau Silver

### Home Connect

\*Energy efficiency class: at a range of energy efficiency classes from A++ to E

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