

# **COOK WITHOUT COMPROMISE**

Designed with performance, discretion  
and aesthetics in mind, they are  
inspired by the professional kitchen.

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**400 series**

**Vario 400 series**

**200 series**

**Vario 200 series**

# COOKTOPS







The cooktops and ventilation 400 series adhere to the Gaggeneau principle of exceptional materials, designed with insight and assembled with skill by craftspeople.

# COOKTOPS AND VENTILATION **400 SERIES**

## **Cook, ventilate, entertain**

As the kitchen becomes the new entertainment centre, cooktops must appeal visually and efficient ventilation becomes more vital. Cooktops and ventilation appliances are intrinsically linked in your kitchen.

The Essential Induction offers aesthetic minimalism and flexibility of usage through technological innovation, by hiding itself completely from view beneath the countertop.

For those with a spacious kitchen, our 400 series offers the aesthetically pleasing 90 cm induction or a full metre of gas with which to be creative. The modular Vario cooktop options: induction, gas, Teppan Yaki, electric grill and downdraft ventilation connect into one cooking area.

To remove distractions, and avoid becoming one, our extractors use quiet motors. Choose from the minimalist table and downdraft, modular Vario ceiling or wall-mounted hood statement pieces.

| Explore the 400 series at [gaggenau.com](https://www.gaggenau.com)







Full surface induction cooktop 400 series

# THE FULL SURFACE INDUCTION COOKTOP

## For those of unlimited imagination

The full surface induction cooktops represent 80 cm and 90 cm of flush- or surface-mounted limitless creative space. Unconstrained by any white lines, the black glass is absolute in its devotion to minimalism. Beautiful alone, perfect when coupled with our modular Vario cooktops, they offer freedom for the kitchen designer and flexibility to the chef: up to five or six pans can be placed anywhere on their perfectly black surface. Move the pans around the surface freely as you cook, each pan's timer and power setting will follow it. One of the most intuitive cooktops, it is also our most powerful. Add the Teppan Yaki accessory or utilise the Professional cooking function, which allows you to move the pans between different pre-set power levels without touching the controls.

The large TFT touch display invites you to intuitively scroll through the 17 power levels, timers or even compatible extractor settings using its Gaggenau Home Connect ability.

Full surface induction cooktop 400 series



| Explore the full surface induction cooktop at [gaggenau.com](https://www.gaggenau.com)



Illuminated black control knobs

# CONTROL AND INSTALLATION

## Total, subtle, control

The illuminated 400 series controls, in your choice of finish: stainless steel or black, show which cooking zone is in use or cooling down. They can be installed on the front of the worktop - to hand, without distracting the eye, just as in the professional kitchen. Alternatively, the full surface induction cooktop 400 series offers the private chef a large touch display to scroll through their many options.

## Consider placement

Many cooktops offer surface or flush mounting in any favoured configuration. Either a visible, 3 mm-thin stainless steel frame sits upon the worktop or the cooktop is embedded into the worktop, the choice is yours.



Surface mounting



Flush mounting



Solid stainless steel control knobs

# FLEX INDUCTION COOKTOP

## **With integrated ventilation**

The cooktop that cleanses. The 90 cm and 80 cm frameless flex induction cooktop with integrated ventilation system combines powerful ventilation between two flexible cooking areas. This ensures aesthetically-pleasing, odour-free, frying, wokking or simmering.

As with all flex inductions, you are empowered to expand your cooking zones to: accommodate larger and long pans, a Teppan Yaki, griddle plate and Flex Pan. Your first choice however is the colour of your illuminated control knobs: stainless steel or black?





Flex induction cooktop with integrated ventilation system 400 series



Flex induction cooktop 400 series



## A DEPTH OF INSPIRATION

Flex induction cooktops offer black printing, more surface area to cook upon and the choice of framed or frameless installation.

Increase your control over your cuisine using all the means at your disposal: twelve power levels, temporary booster function, keep warm function, frying sensor and automatic activation of a compatible extractor and its sensor-controlled run-on function.

Explore the flex induction cooktop  
400 series at [gaggenau.com](https://www.gaggenau.com)

# THE FULL POWER OF GAS

## Gentle warmth, immense heat, total control

Handcrafted using the highest quality materials of stainless steel, brass and cast iron, this is the cooktop for the demonstrative chef who needs the space to wield multiple pans. It stretches out for a full metre, flush to the surface and can even be welded into a 3 mm stainless steel worktop. Beneath cast iron supports, a large central wok or paella burner is surrounded by two high power and two standard burners, all brass.

Full electronic power level regulation provides precise and reproducible flames, by turning the gas on and off it allows the gentlest of simmering and at full power enables wok and flash frying. When dealing with up to 18,000 watts of heat, direct control is important.

Explore the gas cooktop 400 series  
at [gaggenau.com](http://gaggenau.com)







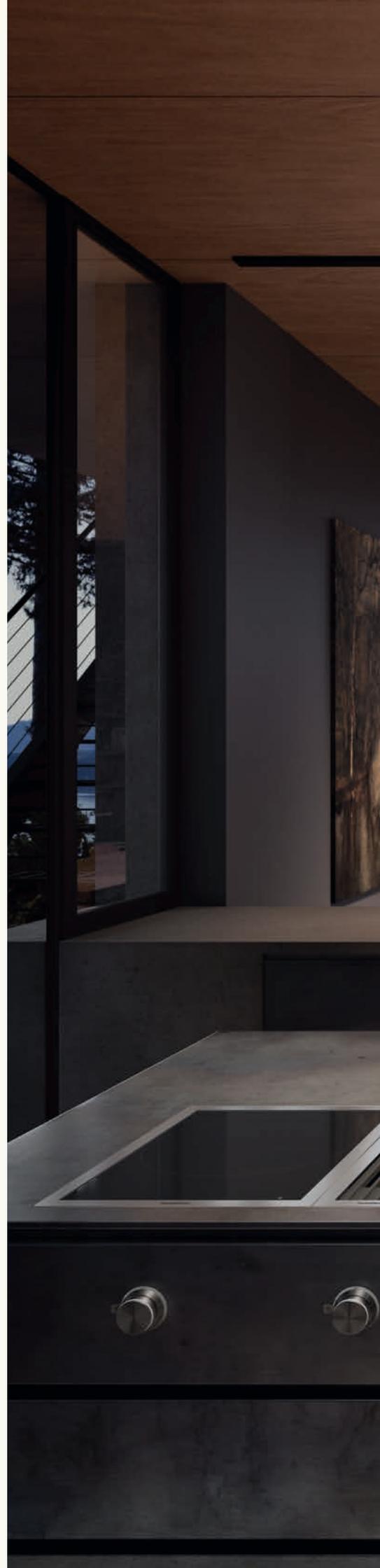
The Vario cooktops and ventilation 400 series combine to not only empower, but also inspire, the creative private chef.

# VARIO COOKTOPS AND DOWNDRAFT **400 SERIES**

## Create your creative space

The modular Vario cooktop range inspires the private chef to create their bespoke workstation, one that suits their way of cooking and advances their ambitions. The chef can build a modular, surface- or flush-mounted worktop, from induction, gas, Teppan Yaki and electric grill options, all of which can be interspersed with the downdraft to remove vapour at source. Professional, solid illuminated control knobs, in stainless steel or black, with or without a 3 mm thin stainless steel frame, ensure the array of appliances are an aesthetic success.

Protect your creative space from vapour. Provide adequate ventilation via cooktop level extractors, such as the downdraft or table ventilation, and overhead extractors such as the wall-mounted hoods or modular ceiling ventilation.





Vario configuration: induction, electric grill, Teppan Yaki, gas cooktop and downdraft ventilations 400 series



Vario configuration: gas cooktop, flex induction, Teppan Yaki and downdraft ventilations 400 series

Vario configuration: flex induction, downdraft ventilation,  
 Teppan Yaki 400 series and socket



## INDUCTION OR GAS?

### Or both?

All Vario cooktops can be installed flush-mounted. Everything from the 15 cm downdrafts, 38 cm single cooktops such as induction wok, Teppan Yaki, electric grill, through to a 90 cm five cooking zones induction offering a large triple ring for woks or larger pots as well as combinable heating areas.

The gas burners place up to 6,000 watts of raw power at your disposal. Fully precise electronic control over the flame enables the gentlest simmering and the fiercest of flames, which automatically re-ignite if they are blown out. The 38 cm single wok or paella burner is all consuming with several flame rings in one burner, alternatively you can extend to 90 cm and five brass burners.



Vario configuration: gas wok, gas, Teppan Yaki, electric grill 400 series

# TAILOR YOUR CULINARY SCENARIO

## Choose something special

The electric grill and Teppan Yaki are specialist appliances. Both have two cooking zones, enabling heating and warming on a single surface. Alternatively, roast and grill together by replacing one half of the grill with a roasting pan.

Since its innovation in 1976, our downdraft ventilation has been performing quietly, invisibly, clearing the air for over four decades. Utilising the same stainless steel or black control knobs as the cooktops, the downdraft blends in as it draws steam and odour down into the worktop before they offend the chef.

| Explore the Vario configuration at [gaggenau.com](https://www.gaggenau.com)



Vario configuration: induction wok, downdraft ventilation, flex induction 400 series and black socket





The cooktops and ventilation 200 series: create a cooking space that enables, inspires and complements your kitchen.

# COOKTOPS AND VENTILATION **200 SERIES**

## **Professional demands, private space**

With controls conveniently situated on the appliance the cooktops 200 series offers the private chef a concentrated area to create the extraordinary, with ventilation to match. Tailor your cooktop to your ideal culinary scenario by seamlessly joining together our modular options from the Vario cooktops 200 series.

Cooktops range from 28 cm to 90 cm, in flush- or surface-mounted, gas, flex induction or glass ceramic, interspersed with downdraft, table ventilation, decorative hoods, flat kitchen hood, canopy or ceiling ventilation. All are designed to perform exceptionally, to professional standards.

| Explore the 200 series at [gaggenau.com](https://www.gaggenau.com)







# CONTROLS AND INSTALLATION

## Control of choice

The 200 series offers two control mechanisms. The Vario range's orange illuminated control knobs are integrated into the cooktop itself. The gentle illumination indicates when the appliance is on, heating up, at the correct temperature or cooling down.

Most of the flex induction cooktops utilise the Twist-Pad control: a stainless steel or black, magnetic controller that is removable, for cleaning or to create a more minimalist aesthetic for your kitchen. The bi-coloured display ensures clear communication of the cooking zones in use as well as the cooktop power levels. Gaggenau Home Connect app enabled, the cooktops can also control compatible ventilation appliances.

All flex induction cooktops can be installed with or without the frame.



Black control panel and illuminated control knobs

# FLEX INDUCTION COOKTOPS

## **With integrated ventilation**

The flex induction cooktop with integrated ventilation system provides automated flexibility. An impressive 80 cm wide, it offers four cooking zones that can be combined into two larger ones. The cooking sensor and frying sensor enable accurate regulation of the temperature within the pan and gentle heating during frying. Everything is operated via the removable magnetic Twist-Pad control, in stainless steel for the framed option or in black for the frameless.

Added to this is its ventilation capability. Set to automatic, its extractor is capable of self-adjust according to the atmosphere, quietly removing vapour and odours at source.







Flex induction cooktop with table ventilation 200 series

# THE COMPLETE COOKTOP

## A cooktop to suit every ambition

The induction offers a cooking surface that can transform into a clean, clear, flush surface: the black printing is subtle and most have a magnetic Twist-Pad that is removable when not in use.

The flex induction cooktops allow creation beyond the restrictions of the normal sized cooking zone. For larger pans or accessories such as the griddle plate, Teppan Yaki or Flex Pan, simply touch a button and merge two zones into one large one.

Pans can be moved within the enlarged cooking areas and the heating level will follow them. The Professional cooking function enables cooking like a busy professional: move the pan between pre-set areas of high, medium and low heat. The cooking sensor and frying sensor enable accurate regulation of the temperature within the pan and gentle heating during frying.

There are five induction sizes available in the 200 series. Whatever your specific needs or preferences regarding the number of cooking zones, proportions and wok options, flex induction or ventilation included, with or without frame, flush- or surface-mounted, there exists an induction for you.



Explore the flex induction cooktops  
at [gaggenau.com](https://www.gaggenau.com)

# GAS COOKTOPS

## Aspirations achieved

There is an aesthetic choice of gas cooktops in the 200 series, both options are 90 cm with five burners, your options are brass or black burners and control knobs or illuminated dials. Stainless steel controls place the nine mechanically regulated power levels at your disposal.

These are cooktops designed to be both simple to use and be fully capable of creative, professional cooking.

Explore the gas cooktop 200 series  
at [gaggenau.com](http://gaggenau.com)







Vario configuration: gas cooktop, flex induction,  
Teppan Yaki and downdraft ventilations 200 series

# VARIO COOKTOPS AND VENTILATION **200 SERIES**

## **Grand culinary ambitions, enabled**

The range of Vario options enables a truly bespoke, personalised kitchen. As much about aesthetics as scale, the Vario 200 series distinguishes itself through its anodized aluminium, black control panels incorporated into the cooktops and uniform rectangular shape of the Vario appliances.

For the gas-centric chef, mechanically controlled power regulation precisely controls the nine levels of heat, ensuring replicable results.

## **Aspiration, circulation and extraction**

Since 1976, our downdraft ventilation has quietly outperformed its small size. Our current 15 cm wide model is able to extract or circulate, automatically if preferred. Larger extractors in the 200 series include wall-mounted and island hoods, ceiling ventilation, flat kitchen hoods tucked into kitchen units and the invisible canopy hoods. There is a 200 series option that complements your kitchen.

Vario flex induction and downdraft ventilation 200 series





Vario configuration: Teppan Yaki, flex induction, electric grill and downdraft ventilations 200 series



# DESIGN YOUR COOKING AREA

## Create directly on the heat

The kitchen powered exclusively by electricity and the chef with a penchant for cooking without pans will be drawn towards the stainless steel Teppan Yaki and the electric grill's two separately controlled zones. The Teppan Yaki gives the thrill of speed frying at 240 °C or it can provide a gentle warming plate, quickly becoming your cooktop of choice. In either case, the quietly powerful downdraft ventilation will clear away any excess vapours from the atmosphere.

## Clear the air from the worktop

The downdraft ventilation offers a large, wide, easy to clean, 15 cm wide opening, drawing steam, vapour and odours towards a highly efficient double filtration surface and compact ducting. All of which quietly works away, unnoticed within the kitchen unit.

Explore the Vario configuration  
at [gaggenau.com](https://www.gaggenau.com)

# VARIO COOKTOPS 400 SERIES



**Full surface induction cooktop**

**CX 492 ■**

Width 90 cm  
One single large cooking surface  
TFT touch display  
Free positioning of cookware



**Full surface induction cooktop**

**CX 482 ■**

Width 80 cm  
One single large cooking surface  
TFT touch display  
Free positioning of cookware



**Vario flex induction cooktop**

**VI 492 ▲■↑**

Width 90 cm  
5 cooking zones  
Flush or surface installation  
Front-mounted control knobs



**Vario flex induction cooktop**

**VI 482 ▲■↑**

Width 80 cm  
4 cooking zones  
Flush or surface installation  
Front-mounted control knobs



**Vario flex induction cooktop**

**VI 462 ▲■↑**

Width 60 cm  
4 cooking zones  
Flush or surface installation  
Front-mounted control knobs



**Vario flex induction cooktop**

**VI 422 ▲■↑**

Width 38 cm  
2 cooking zones  
Flush or surface installation  
Front-mounted control knobs



**Vario induction cooktop**

**VI 414 ▲■↑**

Width 38 cm  
1 cooking zone  
Ideal for wok pan, with wok ring  
Flush or surface installation  
Front-mounted control knob



**Vario gas cooktop**

**VG 491 ■**

Width 90 cm  
5 burners  
With wok burner  
Full electronic power level regulation  
Flush or surface installation  
Front-mounted control knobs



**Vario gas cooktop**

**VG 425 ■**

Width 38 cm  
2 burners  
Full electronic power level regulation  
Flush or surface installation  
Front-mounted control knobs



**Vario gas wok**

**VG 415 ■**

Width 38 cm  
1 wok burner  
Full electronic power level regulation  
Flush or surface installation  
Front-mounted control knob



**Vario Teppan Yaki**

**VP 414 ■**

Width 38 cm  
One hardchromed metal surface  
Exact temperature control  
Flush or surface installation  
Front-mounted control knobs



**Vario electric grill**

**VR 414 ■**

Width 38 cm  
2 zones  
Open cast grill, with lava stones  
Flush or surface installation  
Front-mounted control knobs



**Table ventilation**

**AL 400 ■**

Width 120/90 cm  
Stainless steel  
Extendible, can be completely lowered into the worktop when not in use  
Flush or surface installation  
\*in a configuration AL 400 192 with the remote fan unit AR 400 142  
No Energy efficiency class for AL 400 122



**Vario downdraft ventilation**

**VL 414 ■↑**

Width 15 cm  
Stainless steel  
Highly efficient ventilation system at the cooktop  
Flush or surface installation  
Front-mounted control knob  
\*in a configuration with the remote fan unit AR 403 122





**Full surface induction cooktop**

**CX 492 ■**

Width 90 cm  
One single large cooking surface  
TFT touch display  
Free positioning of cookware



**Full surface induction cooktop**

**CX 492 ▲**

Width 90 cm  
One single large cooking surface  
TFT touch display  
Free positioning of cookware



**Full surface induction cooktop**

**CX 482 ■**

Width 80 cm  
One single large cooking surface  
TFT touch display  
Free positioning of cookware



**Full surface induction cooktop**

**CX 482 ▲**

Width 80 cm  
One single large cooking surface  
TFT touch display  
Free positioning of cookware



**Flex induction cooktop with integrated ventilation system**

**CV 492 ▲ Ⓜ**



Width 90 cm  
4 cooking zones  
Front-mounted control knobs



**Flex induction cooktop with integrated ventilation system**

**CV 482**



Width 80 cm  
4 cooking zones  
Front-mounted control knobs



**Gas cooktop**

**CG 492**

Width 100 cm  
5 burners  
Stainless steel control knobs  
With wok burner  
Full electronic power level regulation  
Flush or surface installation  
Front-mounted control knobs



**Integrated induction module**

**CU 428**

Width 28 cm  
1 cooking zone  
Below surface installation  
Front-mounted control knob



**Integrated induction module**

**CU 421**

Width 21 cm  
1 cooking zone  
Below surface installation  
Front-mounted control knob

## Design options

- ▲ Frameless
- Stainless steel frame
- Ⓜ Gaggenau Home Connect

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

# VARIO COOKTOPS 200 SERIES



**Vario flex induction cooktop**

**VI 262**

Width 60 cm  
4 cooking zones  
Black control panel with illuminated knobs



**Vario flex induction cooktop**

**VI 242**

Width 40 cm  
2 cooking zones  
Black control panel with illuminated knobs



**Vario flex induction cooktop**

**VI 232**

Width 28 cm  
2 cooking zones  
Black control panel with illuminated knobs



**Vario gas cooktop**

**VG 264**

Width 60 cm  
4 burners  
Black control panel with illuminated knobs



**Vario gas cooktop**

**VG 232**

Width 28 cm  
2 burners  
Black control panel with illuminated knobs



**Vario gas wok**

**VG 231**

Width 28 cm  
One wok burner  
Black control panel with illuminated knob



**Vario Teppan Yaki**

**VP 230**

Width 28 cm  
1 metal surface  
Exact temperature control  
Black control panel with illuminated knob



**Vario electric grill**

**VR 230**

Width 28 cm  
2 separately controllable zones  
Open cast grill, with lava stones  
Black control panel with illuminated knobs



**Vario downdraft ventilation**

**VL 200**

Width 15 cm  
Highly efficient cooktop ventilation  
Black control panel with illuminated knob  
\*in a configuration with the remote fan unit AR 403 122





Flex induction cooktop

CI 292 ▲ ■

Width 90 cm  
5 cooking zones  
Twist-Pad control



Flex induction cooktop

CI 283 ▲ ■ 🏠

Width 80 cm  
5 cooking zones  
Twist-Pad control



Flex induction cooktop

CI 282 ▲ ■

Width 80 cm  
4 cooking zones  
Twist-Pad control



Flex induction cooktop

CI 272 ▲ ■

Width 70 cm  
4 cooking zones  
Twist-Pad control



Flex induction cooktop

CI 262 ▲ ■ 🏠

Width 60 cm  
4 cooking zones  
Twist-Pad control



Flex induction cooktop

CI 261 ■

Width 60 cm  
4 cooking zones  
Sensor control



Flex induction cooktop with integrated ventilation system

CV 282 ▲ ■

 Width 80 cm  
4 cooking zones  
Twist-Pad control



Glass ceramic cooktop

CE 291 ▲ ■

Width 90 cm  
5 cooking zones  
Sensor control



Glass ceramic cooktop

CE 261 ■

Width 60 cm  
4 cooking zones  
Sensor control



Vario gas cooktop

VG 295

Width 90 cm  
5 burners  
With wok burner  
Aluminium control panel with illuminated knobs



Gas cooktop

CG 291

Width 90 cm  
5 burners  
Mechanical power level regulation  
With wok burner  
Top-mounted control knobs

## Design options

- ▲ Frameless
- Stainless steel frame
- 🏠 Gaggenau Home Connect

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

# ACCESSORIES



**Griddle plate**

Cast aluminium  
Non-stick coating



**Teppan Yaki plate**

For full surface induction



**Teppan Yaki plate**

Multi-ply material  
For flex induction



**Wok pan**

Multi-layer material



**Wok ring**

Attachment for wok pan



**Flex pan set (3 pieces)**

Medium  
Small, with lid



**Flex pan large**



**Lava stones**

For refilling



**Black appliance cover**



**Stainless steel appliance cover**



**Surface protectors**

Set of 4\*\*

\*Please note that special Vario 400 knobs must be used for each cooktop. Single knobs can only be ordered for specific appliances.

\*\*Also available separately.



**Stainless steel knob\***



**Black knob\***



**Socket**



**Black socket**



**Black Twist-Pad**



**Cooking sensor**

For temperature regulation  
within pots  
For flex and full surface  
induction cooktops