

COOK WITHOUT COMPROMISE

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

400 series

200 series

VENTILATION





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)





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

CLEARING THE AIR, AT SOURCE

The addition of unseen extraction

The table ventilation rises regally from the island behind the cooktop, capturing the vapour and odours while directly illuminating the worktop. Having accomplished its task, it sinks back down level with the surface.

The table ventilation draws steam and vapours down, at source, before they pervade the atmosphere. The quiet fan and space-saving ducting ensure discreet efficiency of the downdraft far in excess of its minimal size.





Table ventilation, Vario gas wok, gas cooktop and Teppan Yaki 400 series



Vario ceiling ventilation 400 series



Wall-mounted hood 400 series

THE RISE AND REMOVAL OF VAPOUR

Extraction, or circulation, from above

The Vario ceiling ventilation is a modern, modular and integrated solution. Its flush, minimal profile houses dimmable lighting, filters and ducting with the quiet brushless motors situated externally, out of sight and earshot.

Alternatively, make more of a statement with our wall-mounted hood: 120 cm of stainless steel. Three power levels, an intensive and automatic function as well as large angled baffle filters ensure removal of vapour.

All offer highly effective air extraction or circulation.

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



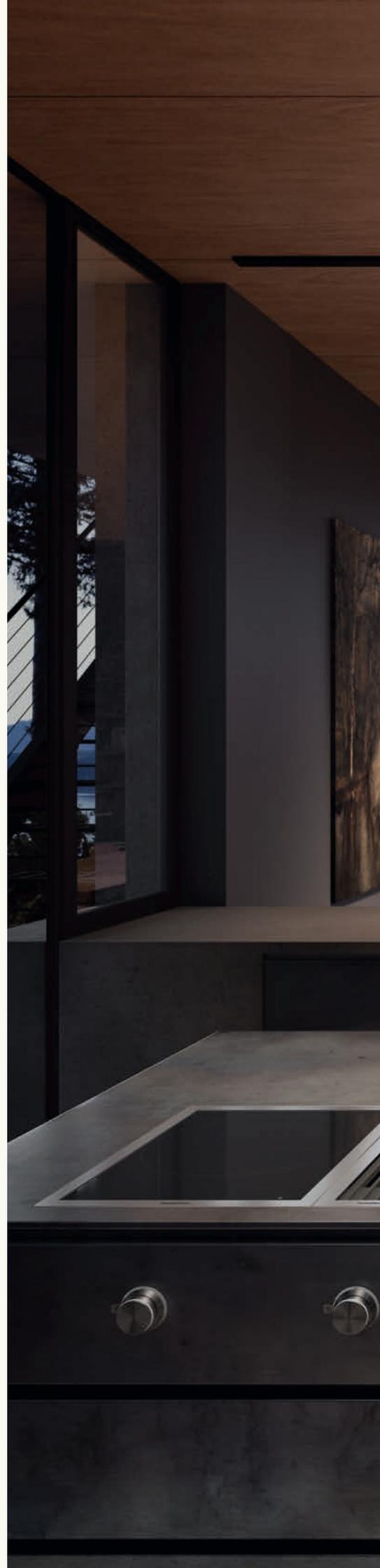
The Vario cooktops and ventilation 400 series combine to not only empower, but also inspire, the creative private chef.

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)







Full surface induction cooktop 400 series and table ventilation 200 series



TABLE VENTILATION

All you see is clarity

The open kitchen concept, whereby the kitchen and living space become one, demands exceptional ventilation, however a large extractor may not necessarily fit your design aesthetic.

Embedded within the worktop, the table ventilation 200 series is situated along the top edge of your large induction cooktop, both appliances blending into one. Unseen until it emerges, the extractor's discretion continues; it is transparent glass. It clears the air, reveals the view of the cooktop and even enlightens with ambient illumination.

80 cm or 90 cm wide and flush-mounted, it harmonises with our large, frameless, induction and full surface induction cooktops. Using innovative Guided-Air technology it ventilates the entire cooktop. Gaggenu Home Connect app enabled and controllable via the cooktop it detects and removes vapour, even after cooking, allowing you to concentrate on the cuisine.

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

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.





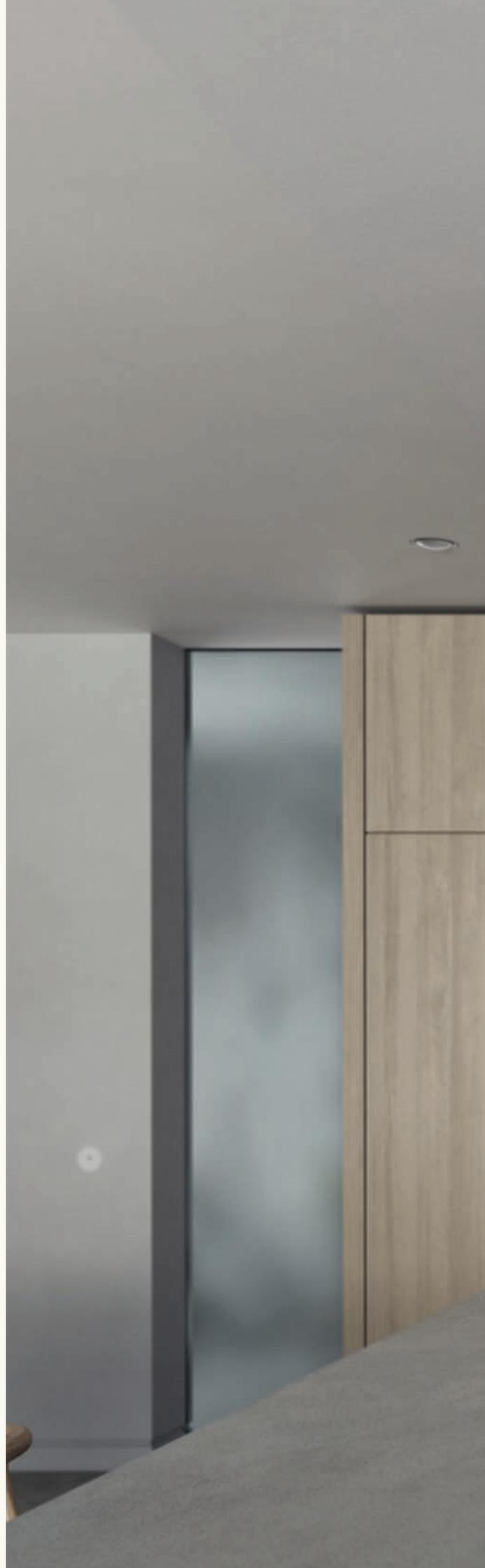
CEILING VENTILATION

Extraction from above

The integrated Light Bronze rim extractor lies flush, within the ceiling, recirculating or extracting the kitchen air. Quiet and discreet, the Light Bronze blends in with lighter ceiling tones, offering greater flexibility for the designer and mastery over their environment for the chef.

Easy to operate, one can activate it via the remote control, cooktop-based ventilation control or through Gaggenau Home Connect app. Automatic operation, whereby air-quality sensors detect when to ventilate, is also a convenient option.

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







Island hood 200 series



VENTILATION AS A STATEMENT

Centrepiece of the kitchen

The island hood is impressive. Contained within the stainless steel and Gaggenau Anthracite glass frame lies the recessed filters, low noise fan and adjustable lighting. Fully illuminate a busy cooktop, change the tone or dim to set the mood, artfully. A wall-mounted option is also available at the same 90 cm width.

Able to circulate or externally vent the air using dishwasher-safe grease filters and activated charcoal filters, their design ensures they capture more vapour at lower power and noise levels. They can be controlled manually, remotely or via cooktop-based ventilation control and set to automatic: adjusting themselves depending on the fumes detected.

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



Flat kitchen hood 200 series

HIDDEN EXTRACTORS

Discreetly effective

The flat kitchen hood is an intelligent, space-saving solution, sitting within the confines of a 60 cm or 90 cm width niche. Invisible and quiet, it provides dimmable lights, three power levels, automatic function and glass screen, extends beyond the cupboard when needed.

The canopy hood is another powerful integrated option whenever space is at a premium. The quiet motor can be completely enclosed within the kitchen furniture while the easy-to-clean glass cover and dimmable illumination are all encased in stainless steel, hidden from view.







The Essential Induction with ceiling ventilation, perfect for open plan living even when you are cooking.



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)

VENTILATION 400 SERIES



Vario ceiling ventilation

AC 402



Filter module
Dimensions 80 x 40 cm
Stainless steel



Vario ceiling ventilation

AC 482

Control module
Dimensions 80 x 14 cm
Stainless steel



Vario ceiling ventilation

AC 472

Light module
Dimensions 80 x 14 cm
Stainless steel

Modular ceiling ventilation that can be configured individually by separate components such as filter module, control module and light module. *(AC 402 only) in a configuration with the remote fan unit AR 400 142



Table ventilation

AL 400



Width 120/90 cm
Stainless steel retractable
*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
Perfect combination with other Vario appliances of the 400 series
*in a configuration with the remote fan unit AR 403 122



Wall-mounted hood

AW 442



Width 120 cm
Stainless steel
*in a configuration with the remote fan unit AR 400 143

Key

 Gaggenu Home Connect

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



**Ceiling ventilation
Integrated hood**

AC 250 ⤴



Width 120 cm
Gaggenau Light Bronze



Table ventilation

AL 200 ⤴



Width 90/80 cm
Gaggenau Black with a
retractable glass panel



Vario downdraft ventilation

VL 200



Width 15 cm
Gaggenau Black
Perfect combination with other
Vario appliances of the 200 series
*in a configuration with the
remote fan unit AR 403 122



Island hood

AI 240 ⤴



Width 90 cm
Stainless Steel
Glass front in Gaggenau
Anthracite



Wall-mounted hood

AW 240 ⤴



Width 90 cm
Stainless Steel
Glass front in Gaggenau
Anthracite



Flat kitchen hood

AF 210



Width 90/60 cm
Stainless steel handle bar



Canopy hood

AC 200



Width 86/52 cm
Stainless steel and glass
Invisible integration in upper
cabinet