

GAGGENAU

Fully automatic espresso machine 400 series



The coffee machine

Your coffee, perfected

Water is kept consistently heated throughout the coffee brewing process, releasing the aroma while avoiding the bitter compounds. The insulated milk container is automatically weighed and will alert you if there is insufficient milk (or milk alternatives) or if you should check it for freshness.

A multitude of beverages can be made, including 12 types of coffee with up to 8 personalised options. Adjust the size, temperature, strength, milk to coffee ratio and number of cups to make a coffee, yours.

Warming cups is only the beginning...

Each of the three sizes of warming drawer are incredibly versatile kitchen appliances. Adjustable heating allows you to achieve perfect slow cooking results, proof dough professionally, defrost or brown with ease, gently melt chocolate or mature yoghurt. The Home Connect function further expands the drawer's repertoire, providing recipes specifically for the drawer, more programmes and a timer function. Alternatively, simply, expertly, warm cups and plates.

Warming drawer 400 series



Oven, fully automatic espresso machine and warming drawer 200 series





Fully automatic espresso machine and warming drawer 200 series

The coffee machine

Be your best Barista

Brew up to 12 types of coffee, and have the machine remember 8 personalised options, adjusting strength, temperature, amount of milk and coffee and number of cups. Make other hot water and milk drinks easily, the insulated milk container is even situated on a weighing scale, allowing the machine to warn you if the milk is running too low to make your choice of beverage.

At every stage of its preparation, your coffee's water is kept at a constant temperature, to release the aroma but not the bitter compounds.

It does more than warm

The warming drawer comes in two sizes, and offers a wealth of culinary opportunities. Use it to slow cook, proof dough, defrost, brown, melt chocolate and mature yoghurt. Open the Home Connect app to unlock recipes and further programmes that make full use of its powers as well as a handy countdown. And don't forget you can still warm coffee cups and dinner plates.



Fully automatic espresso machine and warming drawer 200 series

Explore more on our website about our coffee machine 200 series.



Vacuumping drawer 400 series

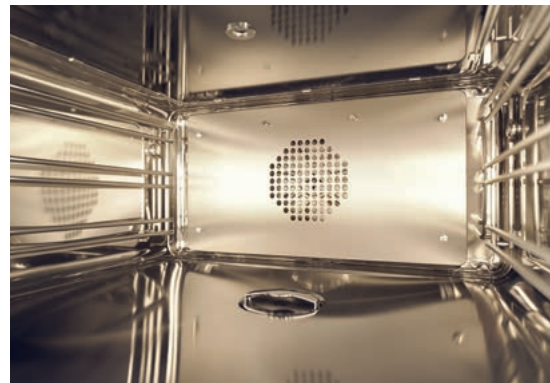
Making steam a pleasure

Cooking with nuance

As your masterpiece is being created, ensure it is beautifully illuminated. Discreet LEDs bathe your dish in soft white light, without glare thanks to a non-reflective back wall. Another thoughtful touch is the condensing of excess steam, simply to ensure the private chef is not engulfed in a billowing cloud when opening the door.

Steam adores a vacuum

Add the vacuuming drawer under your oven or counter, in the same design as your oven or kitchen furniture, and sous-vide might almost become your convenience food. With different vacuum levels and sizes of bags, you will be able to lock in flavours, preserve ingredients and marinade in a third of the time. With the ability to vacuum outside of the drawer you can also enjoy opened wine even after the following night.



Glare-free illumination

Create one aesthetic statement.

Gaggenau appliances: individually accomplished, exceptional together.