

GAGGENAU

Cooktops and extractors

Gaggenau cooktops and extractors do not just look the part; designed with performance, discretion and aesthetics in mind, they are inspired by the professional kitchen.

400 series
Vario 400 series
200 series
Vario 200 series



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



Cooktops and extractors 400 series

Cook, ventilate, entertain

As the kitchen becomes the new entertainment centre, cooktops must appeal visually and the extraction of steam and grease from the atmosphere becomes more vital. Cooktops and extractors are intrinsically linked in your kitchen.

Designed for the spacious kitchen, impressive in scale and performance, our 400 series cooktops offer as 90 cm of induction cooking or a full metre of gas with which to be creative. The modular Vario cooktop options can extend even further: induction, gas, Teppan Yaki, electric grill and downdraft ventilation, can connect together as one cooking arena.

To remove distractions, and avoid becoming one, our extractors use quiet motors. Choose from the minimalist table and downdraft options, modular Vario ceiling or wall-mounted and island hood statement pieces. All designed to complement your cooktops 400 series.

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





Full surface induction cooktop, table ventilation and Teppan Yaki 400 series



Full surface induction cooktop 400 series



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 heat and timer settings follow. Add the Teppan Yaki accessory or utilise the Professional cooking function, which allows you to move the pans between different pre-set temperature zones 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 Home Connect ability.

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

Control and installation

Total, subtle, control

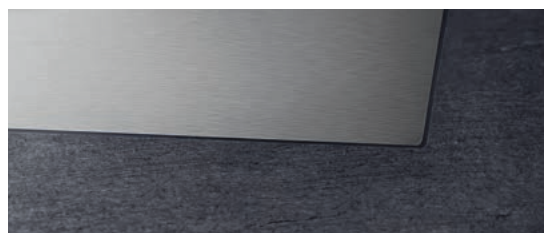
Solid stainless steel, illuminated controls of the 400 series show which cooking zone is in use or cooling down and can be easily installed on the top or front of the worktop – to hand, without distracting the eye, just as in the professional kitchen. Alternatively, the full surface induction cooktop 400 series offers the private chef a large touch display to scroll through their 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

| Explore more at [gaggenau.com](https://www.gaggenau.com)



Create one aest
Gaggenau appliances: inc

Solid stainless steel control knobs

Illuminated black control knobs



atement.

omplished, exceptional together.

Flex induction cooktop with integrated ventilation

The cooktop that cleanses

The 90 cm flex induction cooktop with integrated ventilation system 400 series combines a powerful ventilation between two flexible cooking areas, ensuring 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 and griddle plate. The controls however differ from other flex induction 400 series models, being utterly black.

Explore the flex induction cooktop with integrated ventilation at [gaggenau.com](https://www.gaggenau.com)



Flex induction cooktop with integrated ventilation system 400 series

Flex induction cooktop

A depth of inspiration

New options of 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)





Flex induction cooktop 400 series



Table ventilation, full surface induction cooktop and Teppan Yaki 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.



Vario ceiling ventilation 400 series



Island 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 and island hoods: up to 160 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 extractors 400 series at [gaggenau.com](https://www.gaggenau.com)



GADCEHAU

Gas cooktop 400 series



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](https://www.gaggenau.com)



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



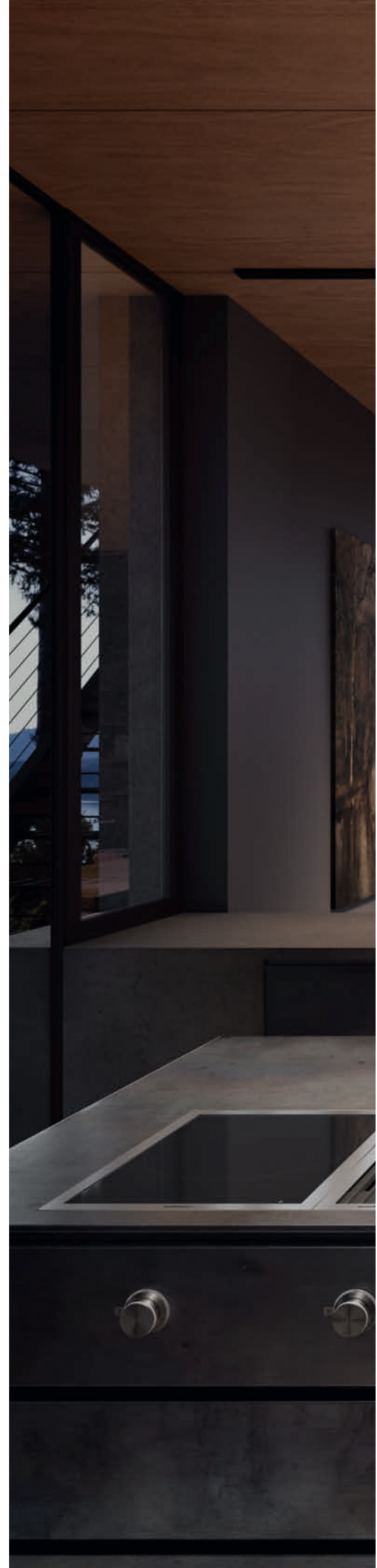
Vario cooktops and downdraft 400 series

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 stainless steel control knobs and a 3 mm thin stainless steel frame, besides certain frameless options, 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 island or wall-mounted hoods or modular ceiling ventilation.

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





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



Vario cooktops and downdraft 400 series

Induction or gas? 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.

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

Vario configuration: induction, downdraft ventilation,
electric grill, Teppan Yaki 400 series



Tailor your culinary scenario

Choose something special

The electric grill and Teppan Yaki are specialist appliances. Both have two cooking zones, enabling simultaneous 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 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: flex induction, downdraft ventilation, Teppan Yaki 400 series and socket



Vario cooktops and downdraft 400 series

Induction or gas? 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.

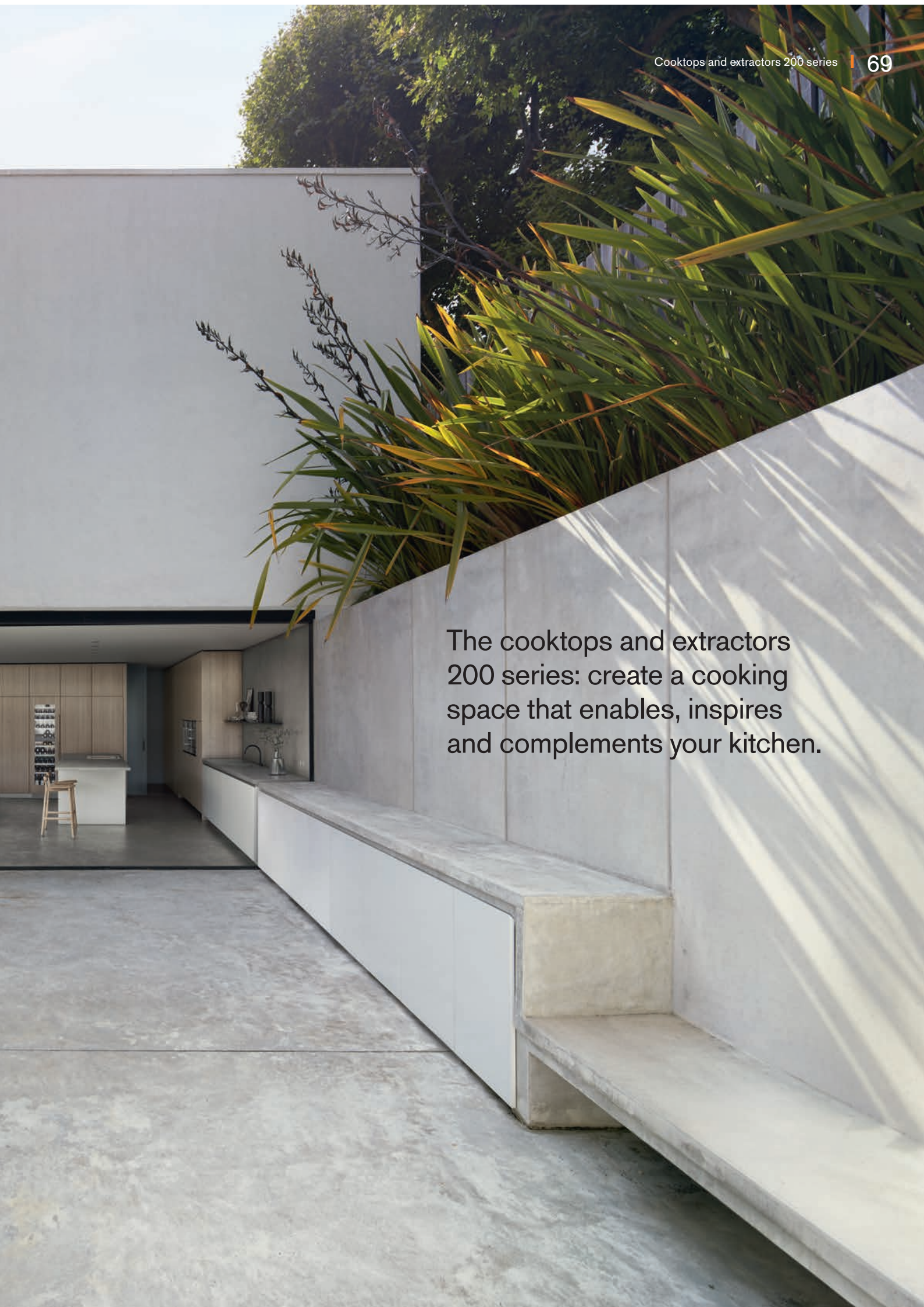
The gas burners place up to 6,000 watts of raw power at your disposal. Fully precise electronic control over the flame enables the gentlest simmering and the fiercest of flames, which automatically re-ignite if they are blown out. The 38 cm single wok or paella burner is all consuming with several flame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

Explore the Vario configuration at gaggenau.com



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



A photograph of a modern kitchen interior. The scene is dominated by a long, white countertop that runs along a wall. The wall is made of large, light-colored concrete panels. On top of the wall, there are several large, green plants with long, narrow leaves. The floor is a light-colored, textured concrete. In the background, there is a kitchen area with white cabinets and a wooden stool. The lighting is bright and natural, creating strong shadows on the wall and floor.

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

Cooktops and extractors 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, a table ventilation, hoods, canopy or ceiling ventilation. All are designed to perform exceptionally, to professional standards.

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





Flex induction cooktop with integrated ventilation system 200 series

Table ventilation 200 series

All you see is clarity

The open kitchen concept, whereby the kitchen and living space become one, demands exceptional ventilation, however a large extractor doesn't necessarily fit the design aesthetic of your entertainment space.

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

80 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. Home Connect 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)





Full surface induction cooktop 400 series and table ventilation 200 series



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. Home Connect enabled, the cooktops can also control compatible extractors.

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

Explore more at [gaggenau.com](https://www.gaggenau.com)



Black control panel and illuminated control knobs

Flex induction cooktops with integrated ventilation

The complete cooktop

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.

Explore the flex induction cooktop with integrated ventilation at [gaggenau.com](https://www.gaggenau.com)





Flex induction cooktop with integrated ventilation system 200 series



Flex induction cooktop with table ventilation 200 series

Flex induction cooktops

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 simply removed from sight when not in use.

The flex induction cooktops are for the enthusiasts who want to express themselves beyond the restrictions of the normal sized cooking zone. For larger pans or accessories such as the griddle or Teppan Yaki plate, 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. Alternatively, activating the Professional cooking function enables you to cook like a busy professional, moving the pan between the pre-set areas of high, medium and low heat.

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.



With frame



Without frame

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

VG 414 ■

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



Table ventilation

AL 400 ■

A

Width 120/90 cm
Stainless steel
Extendible, can be completely lowered into the worktop when not in use
Flush or surface installation
No Energy efficiency class for AL 400 121



Vario downdraft ventilation

VL 414 ■🏠

A+*

Width 15 cm
Stainless steel
Highly efficient ventilation system at the cooktop
Flush or surface installation
Front mounted control knob
Energy efficiency class: A+ in a configuration with the remote fan unit AR 403 122*

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

VG 414 ■

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



Table ventilation

AL 400 ■

A

Width 120/90 cm
Stainless steel
Extendible, can be completely lowered into the worktop when not in use
Flush or surface installation
No Energy efficiency class for AL 400 121



Vario downdraft ventilation

VL 414 ■🏠

A+

Width 15 cm
Stainless steel
Highly efficient ventilation system at the cooktop
Flush or surface installation
Front mounted control knob
Energy efficiency class: A+ in a configuration with the remote fan unit AR 403 122*

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 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 ▲ 🏠

A

Width 90 cm
4 cooking zones
Front mounted black 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

Design options

- ▲ Frameless
- Stainless steel frame
- Stainless steel control panel

🏠 Home Connect

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

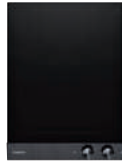
Vario cooktops 200 series



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
Accurate 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 ●

A  ^{*}
Width 15 cm
Highly efficient cooktop ventilation
Black control panel with illuminated knob

Cooktops 200 series



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



Induction cooktop

CI 261 ■

Width 60 cm
4 cooking zones
Sensor control



Flex induction cooktop with integrated ventilation system

CV 282 ▲ ■

A*

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
Stainless steel 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



Gas cooktop

CG 261

Width 60 cm
4 burners
Mechanical power level regulation
With wok burner
Top mounted control knobs

Design options

- ▲ Frameless
- Stainless steel frame
- Stainless steel control panel

🏠 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

Multi-ply material



Wok pan

Multi-layer material



Wok ring

Attachment for wok pan



Frying sensor pan

Stainless steel
Non-stick coating
Available in 4 sizes to fit cooking zones: Ø 15 cm, Ø 18 cm, Ø 21 cm, Ø 28 cm



Lava stones

For refilling



Black Twist-Pad



Black appliance cover



Cooking sensor

For temperature regulation within pots
For flex induction cooktops



Socket

Create one aesthetic statement.

Gaggenau appliances: individually accomplished, exceptional together.