



Great functionality, discreet beauty, capacity and power to spare – we build the appliances home chefs dream of. Wok burners, electric barbecue grills, deep fryers, in-counter steamers; each setting a standard of its own, together forming a unified whole. Beautiful, powerful, high-speed cooktops, individually combined.

The choice is yours: The professional Vario 400 Pro Series offers special-purpose appliances, high-tech in stainless steel, with sturdy control knobs set in a glowing orange ring. In the Vario 200 Series, surfaces are finished in shot-blasted aluminum and are gleaming, light and robust, with top-mounted control knobs. Additionally, there are large gas cooktops, glass ceramic cooktops and new induction cooktops, with Twist-Pad control. See for yourself.



The Vario 400 Pro Series of modular cooktops

- The Vario VR 421 electric indoor grill*: An open-style cast grill for low-fat barbecuing. Features lava stones for even heat distribution, two independently controlled grilling zones and a large griddle pan.
- The Vario VL 431/430 downdraft ventilation system. Extremely effective ventilation: downdraft fully integrated into the countertop surface, providing the most visually discreet form of ventilation.
- The Vario VC 422 glass ceramic cooktop. Many options in a small space. Two Super-Quick cooking zones* with a switch-on roaster zone*.
- The Vario VK 411 in-counter steamer. Steam and boil without pressure on two levels. You choose the precise water temperature, from 115°F to 200°F. Contains a perforated pan with glass lid.

The Vario 400 Pro Series of modular built-in appliances presents itself with new technology, new design and new control knobs. These appliances combine powerful performance and beautiful design. Further details can be found in the catalog section, beginning on page 118. The features marked with an * are explained in “The A–Z of Gaggenau cooktops”, starting on page 54.



The Vario 400 Pro Series of modular cooktops

– The Vario VP 421 Teppan Yaki* right front. Fry and cook Japanese style, with a choice of temperatures for two separate zones, so you can roast and warm using all or just half the surface. The smooth, hard chromed surface prevents burning.

– The Vario VL 431/430 cooktop ventilator extracts fumes and steam at the cooktop level where they actually develop. Controlled by a panel at your fingertips, the flap opens only when ventilation is needed. Stainless steel grease filters provide for easy clean up in the dishwasher. See page 66.

– The Vario VI 411 induction cooktop*: Super-Quick cooking for perfect results and an ideal match for any pan size. This cooktop provides up to 3,500 Watts of power. Shown here with the removable wok ring for the traditional round-bottomed wok.

– The Vario VF 411 deep fryer*: Precise electronic oil temperature regulation from 275°F to 380°F, designed for continuous operation. Provides the right temperature for any kind of deep-fried food.

The Vario 400 Pro Series brings the standards of professional chefs from all over the world to your kitchen. Ten special-purpose appliances that can be combined according to individual needs. Induction, electric or gas cooktops – the choice is yours. The series features an innovative induction cooktop* and a classic gas wok with a large three ring wok burner*, as well as a Teppan Yaki*, in-counter steamer* and electric barbecue grill with a large griddle pan. Powerful appliances with grand design. Further details can be found in the catalog section beginning on page 118. The features marked with an * are explained in “The A–Z of Gaggenau cooktops”, starting on page 54.



The stainless steel cover protects the surface and maintains the beautiful lines of the Vario 400 Pro Series.



The Vario 200 Series of modular cooktops

- The Vario VG 232 gas cooktop: two burners, one of which is a high output unit producing up to 9,500 BTUs. Set in a stainless steel frame.
- The Vario VL 051 downdraft with telescopic swivel arm positioning: an eye-catching direct ventilation system offering visual continuity combined with perfect functionality. Further details on page 138.
- The Vario VR 230 electric indoor grill*: a powerful grill featuring an aluminum cover. Two separately controlled grill zones enable you to cook and warm food at the same time. The grill includes lava stones for increased performance.

The Vario 200 Series of modular cooktops uses electricity, gas and induction to create great results. Each element is self-contained but can be perfectly combined in your kitchen. Further details can be found in the catalog section beginning on page 118. The features marked with an * are explained in “The A–Z of Gaggenau cooktops”, starting on page 54.







The Vario 200 Series of modular cooktops

– The Vario VK 230 in-counter steamer*, right front. Steam on two levels, cook without pressure, boil without burning.

– The Vario VL 041 downdraft ventilation system*. The ventilation system is built into the countertop for discreet, simple perfection. Further details on page 138.

– The Vario VC 230 electric cooktop. A perfectly smooth surface made from high-grade, non-porous glass ceramic. Directs the full intensity of the radiated heat on to the cooking pot.

– The Vario VF 230 deep fryer*. Oil temperatures precisely regulated from 275°F to 380°F for continuous operation.

Another example of the scope of the built-in appliances in the 200 Series. Provides great versatility within compact dimensions. The in-counter steamer* and the induction cooktop* are among the most technically advanced on the market. Features induction techniques straight from the professional kitchen, and Asian-style steam-cooking, complemented with Gaggenau innovation. Finished in shot-blasted aluminum. Further details can be found in the catalog section beginning on page 118. The features marked with an * are explained in “The A–Z of Gaggenau cooktops”, starting on page 54.







The powerful KG 291 gas cooktop

- The 36-inch gas cooktop for the 400 and 200 Series. Featuring a full range of power outputs, and a stainless steel control panel, as shown here.
- A huge range of power outputs: a total of 60,000 BTUs from five burners. The output does not decrease when all units are in operation, thanks to the air supply from above. Constant low heat starting as low as 500 BTUs. Includes a wok burner.
- Automatic electric ignition and a cast iron pan support with a flat surface, for optimum ease of use. Offers the same convenience as an electric cooktop: automatic* quick ignition, where you simply press, turn and release.

The gas cooktop features a stainless steel frame, a seamless cast iron pan support with a flat surface and space for five large pans at one time. The control panel is available in either aluminum or stainless steel, so the KG 291 integrates well with your other appliances. The center of your professional-style kitchen. Further details can be found in the catalog section beginning on page 118. The features marked with an * are explained in “The A–Z of Gaggenau cooktops”, starting on page 54.



The KG 491 large gas cooktop: superior performance and remarkable ease of use.

CI 491 induction cooktop

- Precise cooking. Heat only where you need it. Straight out of the commercial kitchen.
- With stainless steel frame, 36 inches wide. A convincingly beautiful cooktop.
- Twist-Pad control*: The new maneuverable magnetic knob selects and controls the cooking zones. Handy, safe and easy to clean.

The new induction* technology is as fast and precise as gas without the need for excess heat. Features five cooking zones, including a large 11-inch zone, automatic pan detection, automatic quick boil*; automatic cooking timer* and memory cooking*. Further details can be found in the catalog section beginning on page 118. The features marked with an * are explained in “The A–Z of Gaggenau cooktops”, starting on page 54.



The new convenient magnetic knob is used to activate and control the cooking zones.



All-gas appliances Gas cooktops from Gaggenau, including the wok burner, are all-gas appliances which, when fitted with the appropriate nozzles, are operated with natural or liquid gas.

Automatic cooking timer The time at which you wish one or more cooking zones to be switched off automatically can be selected up to either 90 (CK) or 99 (CI) minutes in advance. The integrated clock can be used as a timer independently.

Timer The Vario 400 Pro Series appliances offer the same functions through the connecting strip with timer, which is available as an accessory. With a connecting strip, up to two cooking zones can be selected for 90 minutes.

Automatic quick ignition Press the knob on the gas cooktop, rotate to the desired setting and release. The electronics ignite the flame immediately and keep it burning without further intervention – the knob can then be released.

Automatic quick boil

Booster function Increases the output of any cooking zone by 50 percent for between two and ten minutes. When using the Booster function, the usage of other zones is limited.

Glass ceramic cooktops with sensor control A selected heat setting is briefly raised by four stages (no higher than maximum setting). After approximately four minutes, the cooktop automatically switches back to the original setting.

Booster function Increases the output of any cooking zone by 50 percent for between two and ten minutes. When using the Booster function, the usage of other zones is limited.

Cast iron roaster for glass ceramic cooktops

Gaggenau developed this high quality, cast roaster made of non-stick coated cast aluminum specially for the 7 1/16" x 16 5/16" roasting zone on Gaggenau glass ceramic cooktops. Its base covers the roasting zone exactly, so optimum use of energy is assured, and its thick thermal conducting base guarantees even distribution of heat and optimum heat storage. Even its lid can be used, for example for searing. Its non-stick coating allows low-fat cooking and makes for easy cleaning.

Cast iron pan support A single-section grate for Vario gas appliances; on larger gas cooktops, it consists of either two or three sections to prevent small pots and pans from tipping over.

Deep fryer

Professional 3-zone construction:

Frying zone Situated above the electronically controlled hinged heating element.

Foaming expansion ring The fryer is wider at the top to prevent hot oil from bubbling over.

Child lock (Vario 200) Locks all the appliance's functions via the knobs.

Cleaning stage (Vario 400) You can bring the water for cleaning the deep fryer to the appropriate cleaning temperature in the appliance itself.

Swivel-out heating element The heating rod easily folds upwards for easy cleaning of the stainless steel basin.

Two-basket hanger The integrated hanger can accommodate two baskets simultaneously, allowing them to drain.

Downdraft The downdraft extractor standard is a highly interesting and effective alternative to the classical wall and above all insular hood. The downdraft is integrated directly in the cooktop and extracts cooking vapors before they rise and mix with the room air, which causes food smells to remain in clothes and hair. The space above the cooktop is now open, allowing the

cook to look inside all pots and pans. Extraction, even out of higher pots and pans, is still effective when the lids are lifted due to the gap in the direction of the down draft. For a clear design line in the kitchen, it is the most inconspicuous method of ventilation in existence. The Gaggenau downdrafts are directly adapted to the Vario 200 and 400 appliance Series. All downdrafts are operated with separate remote blowers allowing for options for every configuration.

Electric indoor grill

Griddle pan Useful, easy care accessory for grilling or cooking on a flat surface.

Independently controlled heating elements For example, the front part of the grill can be used for grilling, and the rear part can be used for keeping food warm. To clean the stainless steel cooktop, simply swivel both heating rods upwards. The 400 Pro Series' open grill shelf has concealed heating elements. Only small amounts of smoke are produced, as fat cannot drip onto them.

Stainless steel container with lava stones The bottom of the lava stone container is perforated, so that fat can drip into the pull-out collection insert.

Electronic flame monitoring The principle of ionization provides maximum safety. If a flame is extinguished unintentionally, it is re-ignited immediately. If re-ignition fails, the gas supply to all burners is automatically cut off.

Electric ignition This activates the gas cooktop. The integrated ignition is actuated as soon as the knob is turned on. After the flame has ignited, the knob is held for a few seconds more until the burner has reached the temperature required for a stable flame. The thermoelectric safety pilot takes care of constant burning of the gas flames and automatically cuts off the gas supply after the gas flame has gone out.

Electronic precision temperature control A light touch of the sensor button is enough to switch on one or more cooking zones and select the desired power setting. This provides ideal conditions for cooking dishes or recipes for which temperature settings are crucial, as no temperature peaks are reached.

Graphical LED display The display reproduces the cooking zone layout, and the status of individual cooking zones is clearly indicated. The cooking zones are operated via knobs.

Graphical sensor control panel The cooking zones, digital display and sensor buttons are all reproduced on the glass ceramic surface. It is easy to activate and monitor all the settings. The main switch must be touched for two seconds in order to turn the cooktop on; this prevents the appliance from being activated accidentally by children or during cleaning. The appliance is also not switched on if an object happens to be placed on the push-button array. Activation of the main switch while the appliance is in operation switches off all the cooking zones.

Induction cooktops Induction is a method of heat transfer that makes optimum use of energy. Induction creates precise and fast reaction time with which power is supplied by the electromagnetic field. The result is that initial boiling times are almost as short as with gas ranges. And because with the induction method only the bottom of the pan is heated, there is no loss of unused heat. The cooktop itself hardly heats up at all, so spillages can no longer burn on. You can use pots and pans of all shapes and sizes: the induction method recognizes the size of the base of the pot or pan and heats an area of that size only. When removing the pot or pan, the heat at the cooking zone is also removed until a pot or pan is placed on it again. More power can be

supplied by the booster function, which supplies 50 percent more energy to a cooking zone for a short time. Pots and pans suitable for induction cooking can be identified either by their labelling or by the fact that a magnet placed on their base stays in place.

Memory Cooking For dishes that you prepare more often. You can program a sequence for every cooking zone (up to five) and call up the information at any time, provided that you are using the same amounts and cookware.

Memory function All settings and timer values are stored for a few seconds after the cooktop is switched off, so that if the appliance is switched off unintentionally, all previously entered values are restored.

Options menu The options menu can be used to tailor convenience functions such as automatic quick boil, or the settings of the various cooking zones, to suit individual cooking requirements. An extra child safety feature can be selected here, completely deactivating the control panel.

Pot/Pan detection Since only the bases of pots and pans are heated in induction cooking, different sized pots and pans can be used on one and the same cooking zone. The induction system recognizes the diameter of the individual pot or pan base and only that area is heated. If a pot or pan is pushed off the activated cooking zone, that cooking zone automatically switches off.

Residual individual heat indication Indicates residual heat of cooking zones after they are turned off.

Roasting zone Can be enlarged to suit the cast roaster. The Gaggenau cast iron roaster is tailor-made for the 7 ¹/₁₆" x 16 ⁵/₁₆" cooking zone.

Safety lock After running for four hours, the appliance automatically switches itself off if it has not been operated during this time.

Steamer

Automatic boiling point detection The appliance automatically determines boiling temperature, which is dependent on the geographical position (height above sea level).

Drain valve The motorized water outlet function is operated via a control knob.

Electronic steam control The special heating system brings water or stock to evaporation in a very short time, and only as much steam is produced as is needed for the cooking process.

Electronic temperature control The graduated temperature regulation makes it possible to cook at precisely defined temperatures (water temperature between 115°F and 200°F) or to steam at 212°F. Delicate dishes, such as fish, can be prevented from falling apart. Food can also be gently heated up or kept warm for long periods without losing its flavor.

Super-Quick cooking zones Characterized by the even heat they produce, and once switched on, they allow heat to be raised or reduced rapidly. Easy to control, but also easy to see, by the increasing size of the red light.

Teppan Yaki Roasting and cooking in the Japanese tradition, directly on a smooth stainless steel surface. More precise cooking than in a pan or grill. An adjustable surface temperature control, across either the whole plate or just half. Two special spatulas are included as accessories.

Thermal cut-out It is impossible for pots and pans to boil dry, because the temperature sensor registers the threat of overheating and automatically reduces the power.

Twist-Pad control The maneuverable magnetic knob on the Twist-Pad simplifies control of the cooking zone: To activate, move knob in direction of the cooking zone; then turn to select desired cooking level. LED displays in the cooking zone indicate the selected level. The magnet always brings the knob back into its resting position in the middle of the Twist-Pad. For easy cleaning of the smooth cooking zone, the knob can simply be removed. The main switch and additional functions such as timer, memory cooking or boosting are activated through touch keys.

Variable zone function Gaggenau's large cooking zones have settings for varying the arrangement of the individual zones. It is just as convenient and easy to cook with large pots and pans as it is with long, narrow fish casseroles or rectangular roasting pans and stewpots. The Gaggenau cast roaster is tailor-made for the 7 1/16" x 16 5/16" roasting zone.

Wok burner The gas burner has three flame rings of different sizes, arranged in a circle, offering an exact power range of between 1,000 and 17,000 BTUs – ideal for braising in a large wok or large pots and pans.