MODELS AND DIMENSIONS

GAGGENAU

THE DEFINITIVE GUIDE TO THE DEFINITIVE KITCHEN

The world of Gaggenau is within your hands.

Our products perform exceptionally, are technologically advanced, built without compromise and designed to be appreciated by both the hand and the eye.
This comprehensive handbook will enable the smooth, we would not say effortless, creation of the kitchen for your client. It is all here, clearly and cleanly presented, easy to find and utterly complete.
See for yourself.

The difference is Gaggenau.

EB 333 SINGLE OVEN 2

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COOKTOPS 126

VENTILATION 150

COOLING 212

DISHWASHERS 280

HOME CONNECT | ACCESSORIES 300

EB 333 SINGLE OVEN

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Oven
EB 333

EB 333 611
Stainless steel.
Width 36" (90 cm)

Included in the price

1 baking tray, enamelled pyrolysis-safe.
1 rotisserie spit.
1 wire rack.
1 broiling tray with wire rack.
1 plug-in core temperature probe.

Special accessories

BA 090 100
Black rotary knobs for EB 333, set of 2 Stainless steel knobs with black coating.

BA 018 165
Pull-out system.
Fully extendable telescopic rails and enameled cast iron frame.

BA 028 115
Baking tray, enameled
1" deep.

BA 038 165
Wire rack, chromium-plated
Without opening, with feet.

BA 058 115
Heating element for baking stone and Gastronorm roaster.

BA 058 133
Baking stone
Incl. baking stone support and pizza peel (heating element must be ordered separately).
Cannot be used in combination with pull-out system.

BS 020 002
Pizza peel, set of 2.

GN 340 230
Gastronorm roaster in cast aluminum.
GN 2/3, height 4", with 2 ½" lid, non-stick.

Highlights

— One-piece front-hinged door with 3 mm precision crafted stainless steel front door panel.
— Cushioned door opening and closing system.
— Diagonally positioned light sources for optimal interior lighting.
— Pyrolytic system.
— 17 heating methods with core temperature probe, rotisserie spit and baking stone function.
— Automatic programs.
— Core temperature probe with estimation of cooking time.
— Convection fan rotates in both directions for ideal heat distribution.
— TFT touch display.
— Panel-free appliance with control module behind glass.
— Electronic temperature control from 85 °F - 550 °F.
— Net volume 3.6 cu.ft.
— Star-K certified.

Cooking modes
Convection.
Economy Convection.
Top + bottom heat.
Top + ⅓ bottom heat.
Top heat.
⅓ top + bottom heat.
Bottom heat.
Convection + bottom heat.
Convection +⅓ bottom heat.
Broil + circulated air.
Broiling.
Economy Broil.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.
Keeping warm.

Handling
Rotary knob and TFT touch display operation.
Clear text display in 44 languages.
Option to save individual recipes (incl. core temperature probe).
Personalization of automatic programs.
Information key with use indicators.
Front-hinged door with 90° door opening angle.

Features
Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programs.
Rotisserie spit.
Outlet for optional additional heating element used for baking stone or gastronorm roaster function.
Baking stone socket.
Actual temperature display.
Rapid heating.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (Sabbath mode).
60 W halogen light on the top.
2 x 10 W halogen light (one on each side).
Enameled side shelf supports with 3 rack levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

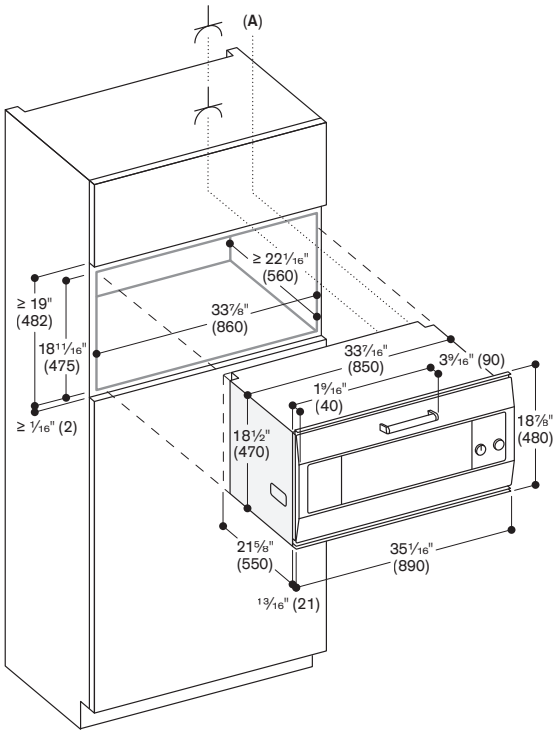
Please read additional information on Home Connect on page 302.

Safety
Thermally insulated door with quintuple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning
Pyrolysis system.
Gaggenau enamel.
Heated catalyser to clean the oven air.

Planning notes
The door panel surface of the appliance extends 1 9/16" (40 mm) from the furniture carcass.
The outer edge of the door handle extends 3 9/16" (90 mm) from the furniture carcass.
For installation underneath cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. 9/32" (15 mm). The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
To achieve the 21 5/8" (550 mm) installation depth, the connection cable needs to follow the slanted edge on the corner of the housing.
Plan a power outlet outside of the cut-out.
The LAN port can be found at the back on the upper left side.

Connection
Total rating 5,900 W
Total Amps: 25 A.
120/208 - 240V, 60Hz (4 Wire)
Total connected load 5,400 W.
Connection cable 47 ¼" without plug (hardwire required).
Plan for a LAN cable or connect via WiFi.



A: LAN Port
⅄ Socket

Numbers indicated inside parenthesis ( ) = mm

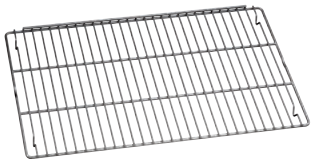
Included and optional accessories for EB 333

BA 090 100
Stainless steel knobs with black coating.

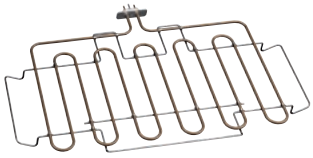
BA 018 165
Pull-out system.
Fully extendable telescopic rails and enameled cast iron frame.

BA 028 115
Baking tray, enameled.
1″ deep.

BA 038 165
Wire rack, chromium-plated.
Without opening, with feet.



BA 058 115
Heating element for baking stone and Gastronorm roaster.



BA 058 133
Baking stone.
Incl. baking stone support and pizza peel (heating element must be ordered separately). Cannot be used in combination with pull-out system.

BS 020 002
Pizza peel, set of 2.

GN 340 230
Gastronorm roaster in cast aluminum GN 2/3, height 6 ½″ (165 mm), non-stick.
For roasting in oven with roasting function. Lower and upper part can also be used separately, height 4″ (100) and 2 ½″ (65 mm).
For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and for Combi-steam oven with GN 010 330 adapter and pull-out system BA 010 301 (both to be ordered separately).

Included and optional accessories EB 333

			Oven
			EB 333
Black rotary knobs for oven			
	BA 090 100	Stainless steel knobs with black coating	○
Baking tray, enamelled			
	BA 028 115	1" deep	•/○
Pull-out rack			
	BA 018 105	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	○
Baking stone			
	BA 058 133	incl. baking stone support and pizza peel (heating element must be ordered separately)	○
Gastronorm roaster, cast aluminum			
	GN 340 230	GN 2/3, height 6½" mm, non-stick For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301 (See also page 303)	○
Wire rack, chromium-plated			
	BA 038 105	no opening, with feet	•/○
	Part No. 706321	For 30" broil pan ET-Nr. 687055, with opening and feet	•/○
Broiling tray, enamelled			
	Part No. 687055	with feet and rotisserie spit attachment, 1" deep	•/○
Heating element			
	BA 058 115	Necessary accessory for baking stone BA 058 133	○
Pizza peel			
	BS 020 002	Set of 2	○

• Included. ○ Optional accessory.

Oven EB 333

Appliance type		Oven
Stainless steel		EB 333
Dimensions		
Width	(in.)	36″ (90 cm)
Appliance dimensions W × H × D[1]	(in.)	35 1/16″ × 18 7/8″ × 21 5/8″
Door panel extension from furniture carcass	(in.)	13/16″
Niche dimensions W × H × D	(in.)	33 7/8″ × 18 11/16″ × 22 1/16″
Net weight	(lbs.)	174
Volume / energy efficiency (to EU regulations EN 60350-1, 65/2014 and 66/2014)		
Net volume	(cu.ft.)	3.6
Number of cooking compartments		1
Interior dimensions W × H × D	(in.)	24 9/16″ × 12 13/32″ × 15 7/8″
Energy consumption with top / bottom heat	(kWh)	1.32
Energy consumption with economy convection	(kWh)	0.86
Heat source		electric
Heating methods		
Temperature range	(°F)	85 – 550 F
Convection / Eco convection / top + bottom heat		•/•/•
Top heat / bottom heat / convection + bottom heat		•/•/•
Top + ⅓bottom heat		•
⅓top + bottom heat		•
Convection + ⅓bottom heat		•
Convection broiling		•
Broiling		•
Compact grill		•
Baking stone function		•
Roaster function		•
Dough proofing / defrosting / keeping warm		•/•/•
Handling		
TFT touch display		•
Controls at the top / centered / at the bottom		•/—/—
Automatic door opening		—
Clear text display	(No. of languages)	44
Individual recipes		50
Door opening angle	(°)	90
Features		
Electronic temperature control		•
Three-Point core temperature probe		•
Automatic programs		•
Rotisserie spit		•
Baking stone outlet		•
Roasting function		•
Actual temperature display		•
Super quick preheating		•
Cooking time, cooking time end, timer, stopwatch		•
Long-term timer (Sabbath Mode)		•
Halogen light on the top	(W)	60
Halogen light on on each side	(W)	2 x 10
Rack levels	(No.)	3
Digital services (Home Connect) either via LAN or wireless via WiFi. [2]		•[2]
Accessories		
Enameled baking tray		1
Wire rack		1
Enameled broiling tray / wire rack for broiling tray		1/1
Safety		
Thermally insulated door with multiple glazing		5-fold
Child lock / door lock / safety shut-off		•/•/•
Cooled housing with temperature protection		•
Cleaning		
Pyrolytic system		•
Gaggenau enamel		•
Heated air cleaning catalyser		•
Connection		
Total rating	(W)	5,900
Total Amps		25
Electrical		120/208 - 240V, 60Hz (4 Wire)

[1] Appliance depth: the immersion depth of the appliance in the niche.

[2] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

400 SERIES OVENS

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Checklist for appliance combinations 400 series

This checklist provides the most relevant parameters for the perfect combination and ordering of ovens, Combi-steam ovens, Combi-microwave ovens, fully-automatic espresso machine, vacuuming drawers, warming drawers and dishwashers.

In general:
— When several products are listed (BS/BM and DV/WS), the first appliance is shown.
— Combi-steam ovens, Combi-microwave ovens or a fully-automatic espresso machine in combination with a DV 461 vacuuming drawer or a WS 461 warming drawer (5½″ in height) have the same total height as a 24″ wide oven and they share the same cut-out. In a combination with the WS 463 warming drawer an intermediate shelf is required. Automatic espresso machines (CM 450 / CM 470) are left-hinged only.

Vertical combinations
When planning and ordering please note that:
— The door hinges of the appliances must be on the same side.
— The door hinge (right-/left-hinged) is not reversible.
— The width of the appliances is identical.
— The control modules of 30″ wide appliances should meet each other in the middle of the combination.
— No additional product should be installed above the BS.
— Only appliances with controls at the top can be installed above a dishwasher. The cutout for products that are installed above it must be 22 1/16″ wide.

Horizontal combinations
When planning and ordering please note that:
— The door hinges need to be placed on the outside in order to use the fully available door opening angle.
— The door hinge (right-/left-hinged) is not reversible.
— A minimum clearance of 3/8″ between the two doors must be observed.

BO Ovens
BS Combi-steam ovens
BM Combi-microwave oven
CM Fully-automatic espresso machine
DV Vacuuming drawers
WS Warming drawers
DF Dishwashers

Vertical combination, 30″ wide products

BS 484/BM 484
BO 480
WS 482

BX 480
WS 482

Combination of 4, 30″ wide products

BS 485/BM 485
BO 481

BM 484/BS 484
BO 480

Horizontal combination, 30″ wide products

BO 481

BO 480

BO 481

BS 484/BM 484
WS 482

Vertical combination, 24″ wide products

BS 474
BO 450
DV 463/WS 463

BS 474
BO 450
DV 461/WS 461

BS 474
BM 450
DV 461/WS 461

BS 475
CM 470/CM450
DV 461/WS 461

BO 450
DF

BS 470/BM 450
DF

CM 470/CM450
DF

Horizontal combination, 24" wide products

BO 451

BO 450

BO 451

BS 470/BM 450
DV 461/WS 461

BO 451

CM 470/CM 450
DV 461/WS 461

BS 471
DV 461/WS 461

BM 450/BS 470
DV 461/WS 461

BS 471/BM 451
DV 461/WS 461

CM 470/CM 450
DV 461/WS 461

BO 451

CM 470/CM 450
DV 461/WS 461

BS 470/BM 450
DV 461/WS 461

BS 471/BM 451
DV 461/WS 461

CM 470/CM 450
DV 461/WS 461

BS 470
DV 461/WS 461

Combination of 4 with 24" wide products

BS 475
CM 470/CM 450
DV 461/WS 461

BS 475
BO 451

Combination of 4 with 24" and 30" wide products

BS 475
CM 470/CM 450
DV 463/WS 463

BS 484/BM 484
BO 480

Horizontal combination, 30" and 24" wide products

BO 481

BS 470/BM 450
DV 463/WS 463

BO 481

CM 470/CM 450
DV 463/WS 463

BS 470/BM 450
DV 463/WS 463

Planning notes for the recommended installation of 400 series ovens

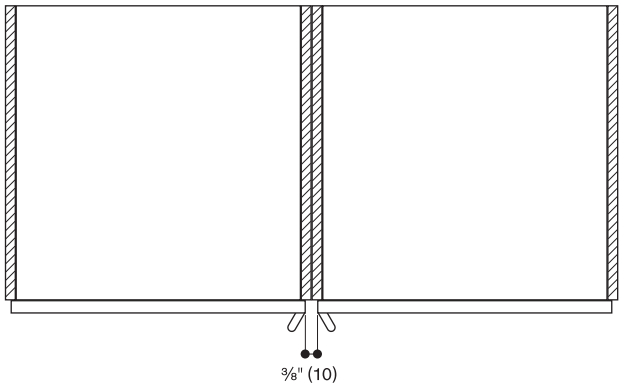
Applies to BO/BX/BS/BM/CM/DV/WS

General notes

Installation behind kitchen cabinet doors
Appliance in operation only with open doors. Appropriate measures must be taken to prevent these types of doors from closing when the appliance is heating or while it is cooling down (fan operation). Please check your local regulations.

Installation side-by-side
When appliances are installed side by side, the clearance between the appliances must be at least 3/8" (corresponds to the standard outside measurement of the cabinet opening of 23 5/8" or 30"). For best possible door opening, the door hinges need to be placed outside in order to use the full available door opening angle. (see picture to the right).
Please note: When Sabbath mode is engaged, the automatic door release is deactivated.

Installation side-by-side



Necessary air openings on the door edges

Gaggenau 400 series ovens are supplied with fresh air for cooling at the top edge and side edges of the door. Hot air is blown out at the door bottom edge. Combi-steam ovens and Combi-microwave ovens have the air inlet at the side edges of the door and the hot air and steam outlets at the top edge of the door.

The front of the appliance extends 1 7/8" from the cabinet carcass.

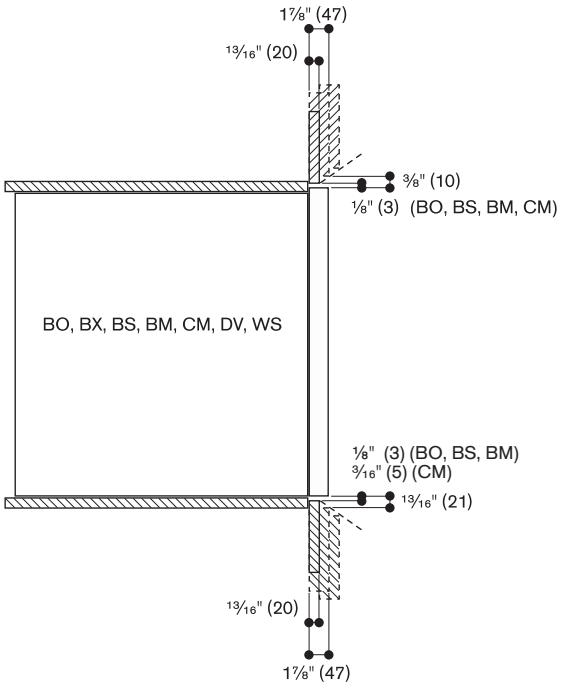
Where the edge of a kitchen cabinet sits flat, without a door thickness being added, a recess of 13/16" (20 mm) should be considered to ensure the oven frame is not visible after installation.

In order to prevent appliances from overheating and to ensure that they cool down as required after operation, appropriate minimum cross sections of free space must be maintained from kitchen cabinet edges.
The measurements given in the drawing apply to all appliances. The following must also be observed:

The area above the appliances BS:
No other electrical appliances should be installed above the BS Combi-steam oven. It is recommended that a horizontal handle is not fitted on cabinet above the BS. Where an edge of a kitchen cabinet protrudes more than 13/16" in front of the edge of the cabinet opening, the edge of the kitchen cabinet panel must be steam resistant as is the case above a dishwasher. Steam may possibly penetrate into the shelf compartment.

The area below the appliances DV/WS:
It must be ensured that there is sufficient access to the lower edge of the vacuuming drawer and warming drawer, if the thickness of the kitchen cabinet door is greater than 13/16" (20 mm) in front of the cabinet opening.

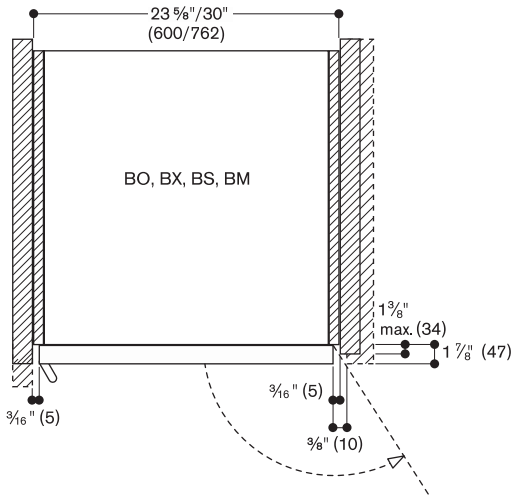
Air openings on the door edges above/below. Clearances pertain to a single oven installation. For stacking configurations, please see pages 16–17.



Numbers indicated
inside parenthesis ( ) = mm

At the sides
In situations where kitchen cabinet doors are thicker, or where sidewalls protrude up to 1 3/8" (34 mm) from the front of the edge of the cabinet opening, the minimum distance on the hinge side is sufficient for the air supply and a door opening angle of 120°. Above that, a distance of 3/8" (10 mm) or even more is required. The handle side may, if required, be covered by a side panel provided that the minimum distance is maintained.

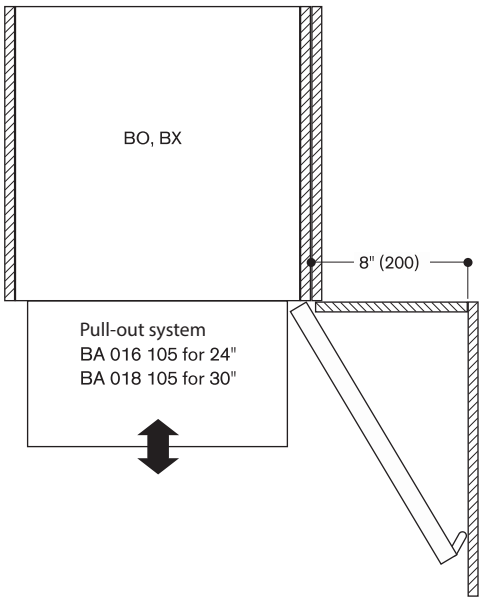
Air openings on the door edges



Installation in corners

Door clearance at the sides
When the pull-out system is used, a larger door opening angle of 8" (200 mm) is required. For all other situations, 3 15/16" is recommended. Where there are smaller side clearances down to a minimum of 1 15/16" (50 mm), restrictions in handling hot baking trays should be expected and the user-friendliness of the side-opening door can not be taken for granted.

Installation in corner situation



Installation next to cooling appliances

When installing a 400 series Vario cooling appliance next to a 400 series BO/BM/BS/CM appliance, a minimum lateral distance of 1 3/16" (30 mm) is recommended for energy efficiency and/or space required to open door for handleless configurations.

Numbers indicated
inside parenthesis ( ) = mm

Planning notes for flush installation of 400 series ovens

Applies to BO/BX/BS/BM/CM/DV/WS

Flush installation

Important notes about flush installation
When appliances are installed flush, the ovens must have a minimum of 3/8" (10 mm) reveal in order for proper ventilation to occur. When installed flush, oven doors will be limited to 90° opening and not 180° if installed conventionally.
A minimum 13/16" reveal is required below BO and BX ovens to exhaust properly.
Please note: When Sabbath mode is engaged, the automatic door release is deactivated. Sabbath operation is not possible in this installation as access to the recessed handle will be restricted.
Please note: In order to open the vacuuming or warming drawer please ensure there is sufficient space in between the drawer and the cabinetry underneath.

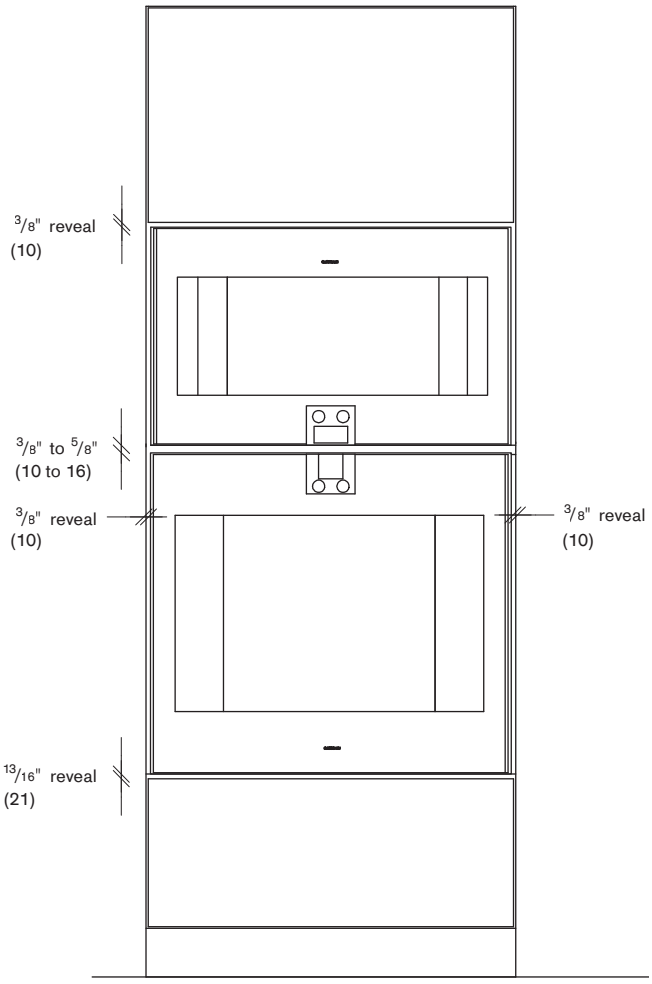
Proper Ventilation

Gaggenau 400 series ovens are supplied with fresh air for cooling at the top edge and side edges of the door. Hot air is blown out at the door bottom edge. Combi-steam ovens have the air inlet at the side edges of the door and the hot air and steam outlets at the top edge of the door. In order to prevent appliances from overheating and to ensure that they cool down as required after operation, appropriate minimum cross sections of free space must be maintained from kitchen cabinet edges.

Installation next to cooling appliances

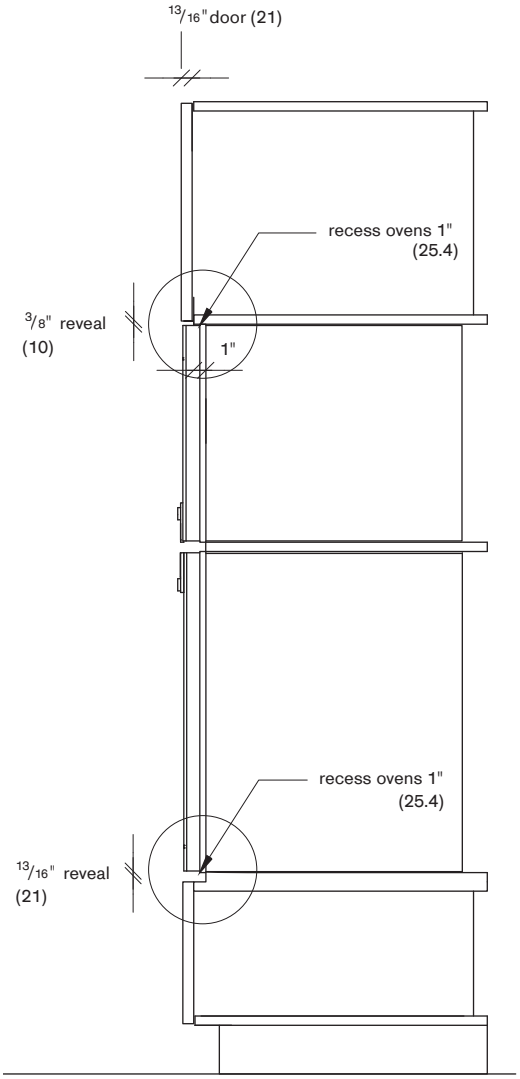
When installing a 400 series Vario cooling appliance next to a 400 series BO/BM/BS/CM appliance, a minimum lateral distance of 1 3/16" (30 mm) is recommended for cooling energy efficiency and/or space required to open door for handleless configurations.

BM 484 over BO 480



Elevation

Numbers indicated
inside parenthesis ( ) = mm



Section

Numbers indicated
inside parenthesis ( ) = mm

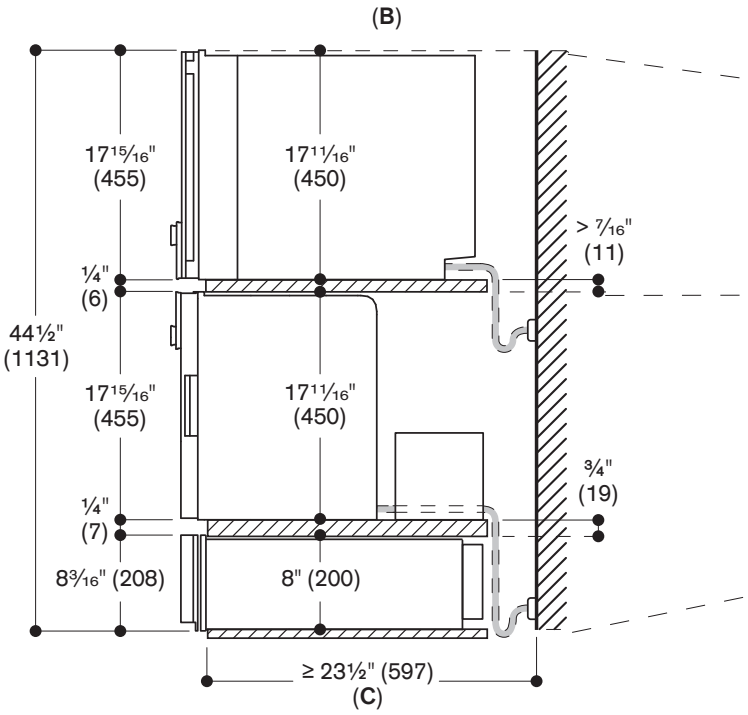
Planning notes for combination installation of 400 series ovens

Applies to BO/BX/BS/BM/CM/DV/WS

Combination installation

Important notes for the combination of 24″ and 30″ appliances
No appliance may be placed above a combi-steam oven.
The combination may accommodate a DV463 vacuuming drawer or a WS463 warming drawer.
The following combination allows for the doors to be opened via the control panel only. If the use of the integrated handle is desired (as required in Sabbath mode), please widen the distance between appliances as needed.
If a Combi-steam oven is installed, please ensure the 4″ minimum drop to connect to the drain line.
If a CM470 plumbed espresso unit is installed, please ensure the 6″ minimum drop to connect to the drain line.
If necessary, the transformer for the CM450/CM470 can be placed in an adjacent cabinet. Note that the length of cable between the transformer to the appliance is 23 ½″ (600 mm).

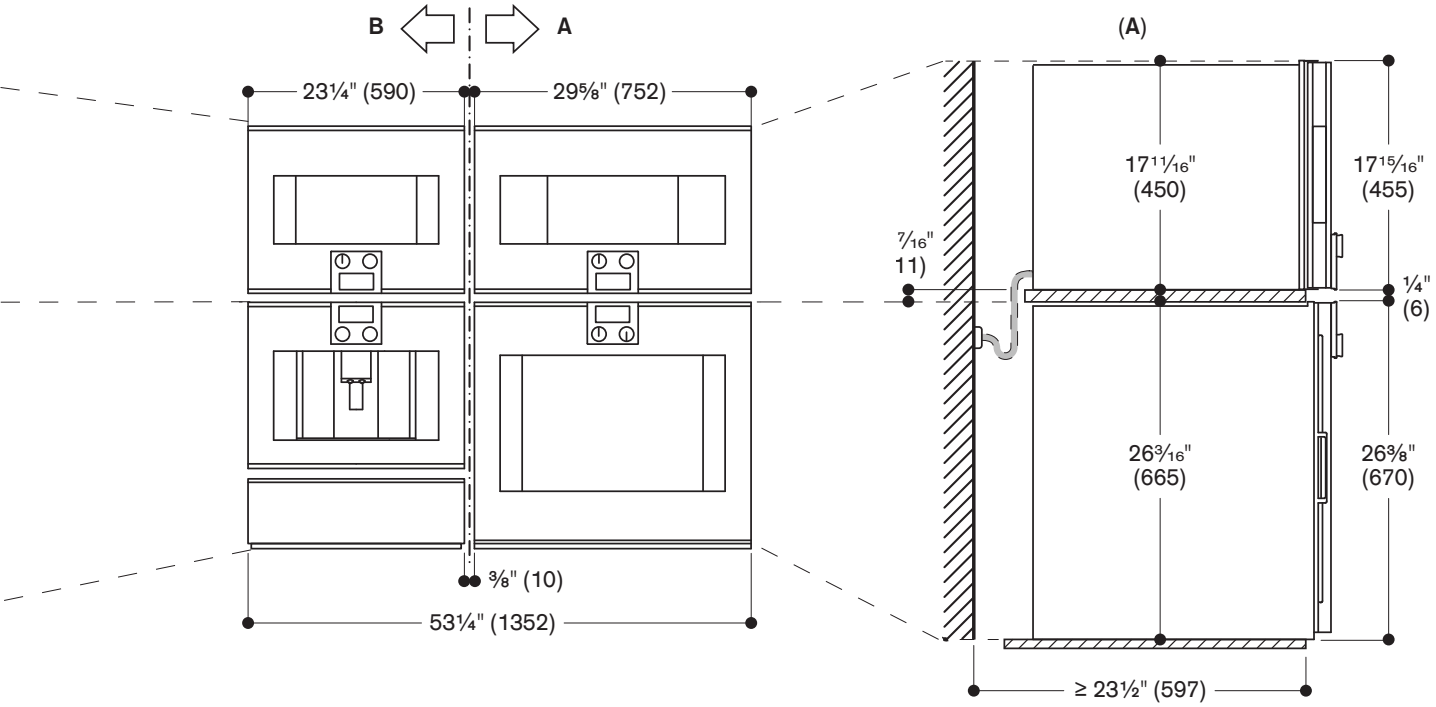
Combination of 4 with 24″ and 30″ wide appliances



For detailed information regarding the plumbing requirements (CM470 and combi-steam oven appliances) please refer to the individual planning notes for each appliance.

C: Depth including CM transformer

Numbers indicated
inside parenthesis ( ) = mm



Numbers indicated
inside parenthesis ( ) = mm

400 series double oven
BX 480/BX 481

Controls centered
Right-hinged

BX 480 612
Stainless steel-backed full glass door.
Width 30″ (76 cm).

Left-hinged

BX 481 612
Stainless steel-backed full glass door.
Width 30″ (76 cm).

Included accessories

For the upper oven:
1 wire rack.
1 baking tray, pyrolysis-safe ename.
1 broil tray with wire rack.

For the lower oven:
1 plug-in core temperature probe.
1 rotisserie spit.
1 wire rack.
1 enameled pyrolysis-safe baking tray.
1 broil tray with wire rack.

Optional accessories

BA 018 165
Pull-out system.
Fully extendable telescopic rails and enameled cast iron frame.

BA 028 115
Baking tray, enameled. 1″ deep.

BA 038 165
Wire rack, chromium-plated.
Without opening, with feet.

BA 058 115
Heating element for baking stone and Gastronorm roaster.

BA 058 133
Baking stone.
Incl. baking stone support and pizza peel (heating element must be ordered separately). Cannot be used in combination with pull-out system.

BS 020 002
Pizza peel, additional set of 2.

GN 340 230
Gastronorm roaster in cast aluminum. GN 2/3, height 4″, with 2 ½″ lid non-stick.

Highlights
— Pyrolysis system.
— 17 heating methods, with rotisserie spit, roaster and baking stone function.
— Core temperature probe with estimation of cooking time.
— TFT touch display.
— Electronic temperature control from 85 °F to 550 °F.
— 2x net volume per cooking compartment 4.5 cu.ft.
— Star-K certified.

Cooking modes
Convection.
Economy convection.
Top + bottom heat.
Top + ⅓ bottom heat.
Top heat.
⅓ top + bottom heat.
Bottom heat.
Convection + bottom heat.
Convection + ⅓ bottom heat.
Broil + circulated air.
Broil.
Economy broil.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.
Keeping warm.

Operation
Rotary knob and TFT touch display operation.
Clear text display in 44 languages.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features
Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Rotisserie spit (lower oven).
Outlet for optional additional heating element used for baking stone or gastronorm roaster function.
Actual temperature display.
Super-quick preheating.
Timer functions: cooking time, cooking-time end, timer, stop watch, long-term timer (Sabbath mode).
60 W halogen light on the top.
2x 10W halogen light (one on each side).
Enameled side rack supports with 5 rack levels, pyrolysis-safe.

Safety
Thermally insulated door with quadruple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

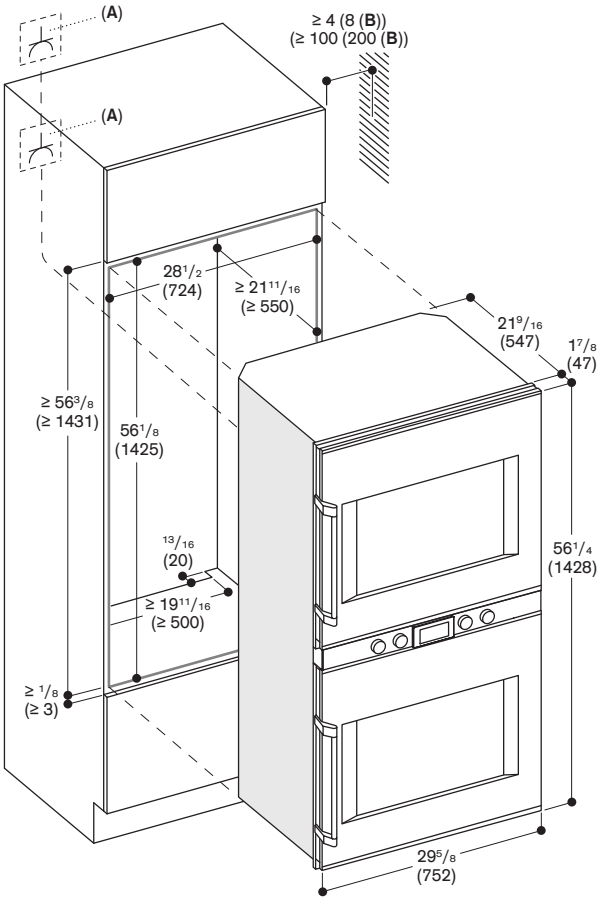
Cleaning
Pyrolysis system.
Gaggenau enamel.
Heated catalyzer to clean the oven air.

Planning notes
Door hinge not reversible.
The front of the appliance extends 1 7/8″ (47 mm) from the cabinet front.
The outer edge of the door handle extends 3 11/16″ from the cabinet carcass. When planning a corner solution, pay attention to the 90° door opening angle. Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.

Plan a gap of at least 3/16″ between the appliance and adjacent cabinets.
To achieve the 21 11/16″ installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing.
Locate electrical box in cabinet above unit.

Please read the installation details regarding air openings on pages 12–13.

Rating
Total rating: 9,200 W.
Total Amps: 40 A.
120/208 – 240V, 60Hz (4 Wire)
Plan for a 70 7/8″ connecting cable (hardwire required).



* 8″ (200 mm) clearance needed when using the pull-out system accessory BA 018 165

Numbers indicated
inside parenthesis ( ) = mm

400 series oven
BO 480/BO 481

Controls on top
Right-hinged

BO 480 613
Stainless steel-backed full glass door.
Width 30″ (76 cm).

Left-hinged

BO 481 613
Stainless steel-backed full glass door.
Width 30″ (76 cm).

Included accessories

1 baking tray, pyrolysis-safe enamel.
1 rotisserie spit.
1 wire rack.
1 broiling tray with wire rack.
1 plug-in core temperature probe.

Optional accessories

BA 018 165
Pull-out system.
Fully extendable telescopic rails and enameled cast iron frame.

BA 028 115
Baking tray, enameled. 1″ deep.

BA 038 165
Wire rack, chromium-plated.
Without opening, with feet.

BA 058 115
Heating element for baking stone and Gastronorm roaster.

BA 058 133
Baking stone.
Incl. baking stone support and pizza peel (heating element must be ordered separately).Cannot be used in combination with pull-out system.

BS 020 002
Pizza peel, additional set of 2.

GN 340 230
Gastronorm roaster in cast aluminum.
GN 2/3, height 4″, with 2 ½″ lid non-stick.

Highlights
— Handleless door / automatic door opening / door opening via voice assistant possible.
— Pyrolysis system
— 17 heating methods, with rotisserie spit, roaster and baking stone function
— Automatic programs
— Core temperature probe with estimation of cooking time
— TFT touch display
— Electronic temperature control from 85 °F to 550 °F
— Net volume 4.5 cu.ft.
— Star-K certified.

Cooking modes
Convection.
Economy convection.
Top + bottom heat.
Top + ⅓ bottom heat.
Top heat.
⅓ top + bottom heat.
Bottom heat.
Convection + bottom heat.
Convection + ⅓ bottom heat.
Broil + circulated air.
Broil.
Economy broil.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.
Keeping warm.

Operation
Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display in 44 languages.
Option to save individual recipes (incl. core temperature probe).
Personalization of automatic programs.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features
Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programs.
Rotisserie spit.
Outlet for optional additional heating element used for baking stone or gastronorm roaster function.
Actual temperature display.
Super-quick preheating.
Timer functions: cooking time, cooking-time end, timer, stop watch, long-term timer (Sabbath mode).
60 W halogen light on the top.
2x 10 W halogen light (one on each side).
Enameled side rack supports with 5 rack levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of Home Connect functionality depends on the Home Connect Services, which are not available in every country. For further information please check: home-connect.com.

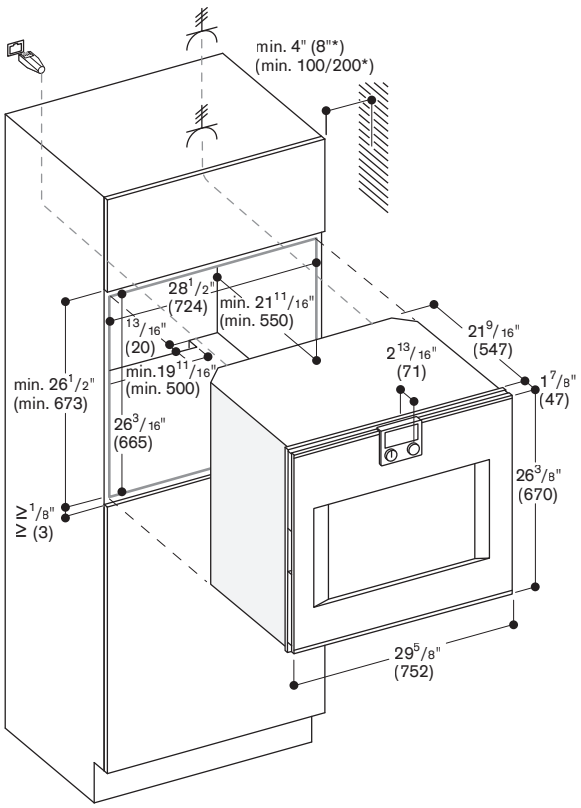
Safety
Thermally insulated door with quadruple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning
Pyrolysis system.
Gaggenau enamel.
Heated catalyzer to clean the oven air.

Planning notes
Door hinge not reversible.
The front of the appliance extends 1 7/8″ (47 mm) from the cabinet carcass. Consider the overhang when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 90° door opening angle.
Plan a gap of at least 3/16″ between the appliance and adjacent cabinets.
To achieve the 21 11/16″ installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing.
Locate electrical box in cabinet above unit.
The LAN port can be found at the back on the upper right side.

Please read the installation details regarding air openings on pages 12–13.

Rating
Total rating: 5,500 W.
Total Amps: 25 A.
120/208 - 240V, 60Hz (4 Wire)
Plan for a 47 ¼″ connecting cable (hardwire required).
Plan for a LAN cable or connect via WiFi.



* 8″ (200 mm) clearance needed when using the pull-out system accessory BA 018 165

Numbers indicated
inside parenthesis ( ) = mm

Controls on top

Right-hinged

BO 450 612
Stainless steel-backed full glass door.
Width 24″ (60 cm).

Left-hinged

BO 451 612
Stainless steel-backed full glass door.
Width 24″ (60 cm).

Included accessories

1 baking tray, pyrolysis-safe enamel.
1 wire rack.
1 broiling tray with wire rack.
1 plug-in core temperature probe.

Optional accessories

BA 016 165
Pull-out system.
Fully extendable telescopic rails and enameled cast iron frame.

BA 026 115
Baking tray, enameled.
9/16″ deep.

BA 036 165
Wire rack, chromium-plated.
Without opening, with feet.

BA 046 117
Glass tray.
1″ deep.

BA 056 115
Heating element.
Heating element for baking stone and Gastronorm roaster.

BA 056 133
Baking stone.
Incl. baking stone support and pizza peel (heating element must be ordered separately). Cannot be used in combination with pull-out system.

BA 226 105
Broiling pan, enameled.
1″ deep.

BS 020 002
Pizza peel, additional set of 2.

GN 340 230
Gastronorm roaster in cast aluminum.
GN 2/3, height 4″, with 2½″ lid non-stick.

Highlights

— Handleless door / automatic door opening / door opening via voice assistant possible.
— Pyrolysis system.
— 13 heating methods, with core temperature probe and baking stone function.
— Automatic programs.
— Core temperature probe with estimation of cooking time.
— TFT touch display.
— Electronic temperature control from 85 °F to 550 °F.
— Net volume 3.2 cu.ft.
— Star-K certified.

Cooking modes

Convection.
Economy convection.
Top + bottom heat.
Top heat.
Bottom heat.
Convection + bottom heat.
Broil + circulated air.
Broil.
Economy broil.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.

Operation

Automatic door opening.
Rotary knob and TFT touch display operation.
Clear text display in 44 languages.
Option to save individual recipes (incl. core temperature probe).
Personalization of automatic programs.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programs.
Outlet for optional additional heating element used for baking stone or gastronorm roaster function.
Actual temperature display.
Super-quick preheating.
Timer functions: cooking time, cooking-time end, timer, stop watch, long-term timer (Sabbath mode).
60 W halogen light on top.
2x 10W halogen light (one on each side).
Enameled side rack supports with 4 rack levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of Home Connect functionality depends on the Home Connect Services, which are not available in every country. For further information please check: www.home-connect.com

Safety

Thermally insulated door with quadruple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Pyrolysis system.
Gaggenau enamel.
Heated catalyzer to clean the oven air.

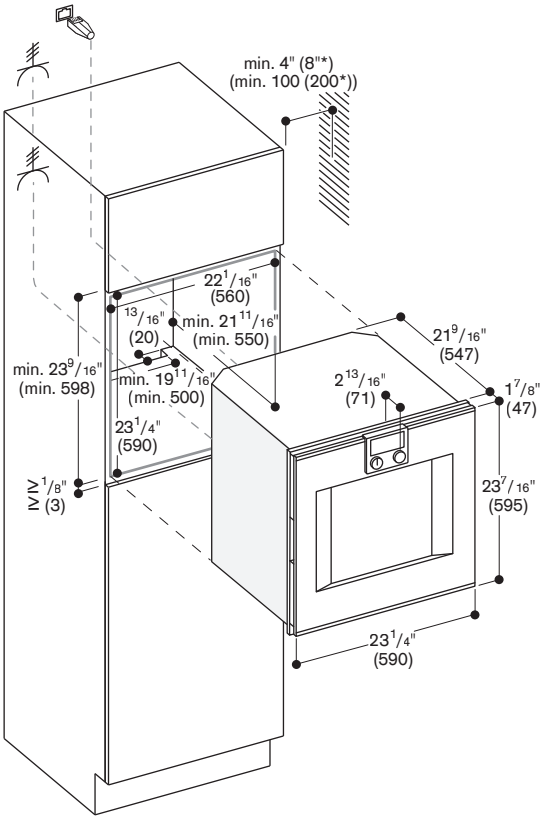
Planning notes

Door hinge not reversible.
The front of the appliance extends 1 7/8″ (47 mm) from the cabinet carcass. Consider the overhang when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 90° door opening angle.
Plan a gap of at least 3/16″ between the appliance and adjacent cabinets.
To achieve the 21 11/16″ installation depth, the connecting cable needs to follow the slanted edge on the lower right hand corner of the housing.
Locate electrical box in cabinet above unit.
The LAN port can be found at the back on the upper right side.

Please read the installation details regarding air openings on pages 12-13.

Rating

Total rating: 4,000 W.
Total Amps: 17 A.
208/220 - 240 V / 60 Hz
Plan for a 39 3/8″ connecting cable (hardwire required).
Plan for a LAN cable or connect via WiFi.



* 8″ (200 mm) clearance needed when using the pull-out system accessory BA 018 165

Numbers indicated
inside parenthesis ( ) = mm

400 series Combi-steam oven
BS 484/BS 485

Controls at the bottom

Right-hinged

BS 484 612
Stainless steel-backed full glass door.
Width 30″ (76 cm).

Left-hinged

BS 485 612
Stainless steel-backed full glass door.
Width 30″ (76 cm).

Included accessories

1 Cooking container, stainless steel, perforated.
1 Cooking container, stainless steel, unperforated.
1 wire rack.
1 plug-in core temperature probe.
1 outlet hose (118″) on the appliance, interior diameter 13/16″ (the water connection is the same as for the dishwasher).
1 water inlet hose, 118″ long (3 m).
4 cleaning cartridges.

Installation accessories

GZ 010 011
Extension for the water inlet and outlet hose. Adds an additional 78″ (2 m) in overall length.

Required accessories

Part No. 170 024 90
Descaling tablets, set of 4.

Optional accessories

BA 010 301
Triple telescopic pull-out rack.

BA 020 361
Cooking container, stainless steel, unperforated, 1 9/16″ (40 mm) deep, 5 qt.

BA 020 370
Cooking container, stainless steel, perforated, 1 9/16″ (40 mm) deep, 5 qt.

BA 020 382
Cooking container, non-stick, unperforated, 1 9/16″ (40 mm) deep, 5 qt.

BA 020 391
Cooking container, non-stick, perforated, 1 9/16″ (40 mm) deep, 5 qt.

BA 046 117
Glass tray for and 24″/30″ BS ovens. 1″ deep.

Part No. 170 031 08
Wire rack.

CL S10 040
Cleaning cartridges, set of 4.

GN 010 330
Adapter for gastronorm insert and roaster.

GN 114 130
Gastronorm insert, stainless steel 1½″ deep, GN 1/3, half tray size Unperforated, 1.5 qt.

GN 114 230
Gastronorm insert, stainless steel 1½″ deep, GN 2/3, full tray size Unperforated, 3 qt.

GN 124 130
Gastronorm insert, stainless steel 1½″ deep, GN 1/3, half tray size. Perforated, 1.5 qt.

GN 124 230
Gastronorm insert, stainless steel 1½″ deep, GN 2/3, full tray size Perforated, 3 qt.

GN 340 230
Gastronorm roaster in cast aluminum. GN 2/3, height 4″, with 2½″ lid non-stick.

Highlights

— Handleless door / automatic door opening / door opening via voice assistant possible.
— Fixed inlet and outlet water connection.
— Cleaning system, fully automatic.
— Large cavity.
— 2 LED light sources.
— External steam generation.
— Steaming without pressure.
— Convection from 85 °F - 450 °F at variable humidity levels of 0%, 30%, 60%, 80% or 100%.
— Sous-vide cooking with accurate temperature regulation.
— Full surface broil element behind glass ceramic, combinable with convection up to 450 °F and steam.
— Automatic programs.
— Core temperature probe with estimation of cooking time.
— Convection fan rotates in both directions for ideal heat distribution.
— TFT touch display.
— Centralized controls for easy use and intuitive operation.
— Electronic temperature control from 85 °F - 450 °F.
— Net volume 2.1 cu.ft.
— Star-K certified.

Heating methods

Convection + 100 % humidity.
Convection + 80 % humidity.
Convection + 60 % humidity.
Convection + 30 % humidity.
Convection + 0 % humidity.
Low temperature cooking.
Sous-vide cooking.
Broil level 1 (less intensive) + humidity.
Broil level 2 (more intensive) + humidity.
Broil + convection.
Dough proofing.
Defrosting.
Regenerating.

Operation

Automatic door opening.
Rotary knobs and TFT touch display operation.
Clear text display in 44 languages.
Option to save individual recipes (incl. core temperature probe).
Personalization of automatic programs.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Full surface broil element 2000 W behind glass ceramic.
Steam removal.
Misting.
Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programs.
Actual temperature display.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (Sabbath mode).
Automatic boiling point detection.
2 x LED light (one on each side).
Hygienic stainless steel cooking interior.
3 rack levels.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Safety

Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Cleaning program, fully automatic.
Descaling program for the steam generator.
Drying program.
Automatic drying of the cavity at the end of the cooking process.
Strainer filter, removable.
Demo cleaning program.

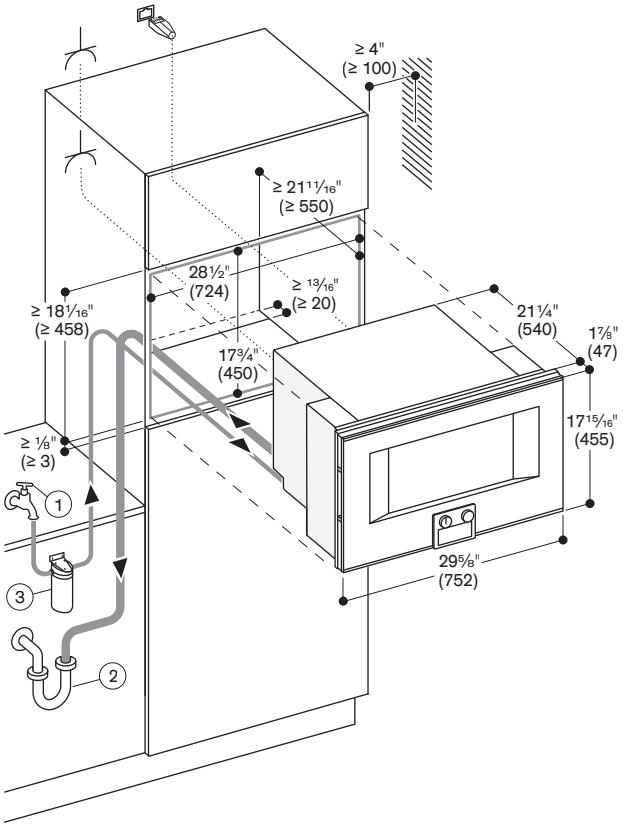
Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the Combi-steam oven.
The front of the appliance extends 1 7/8″ (47 mm) from the cabinet carcass.
At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 4″ lower than the appliance outlet (see drawing "drainage connection").
Inlet hose can be extended once.
The outlet hose must not be longer than a maximum of 204″.
The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.
The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.
The front of the appliance extends 1 7/8″ from the cabinet front.
Consider the overhang when planning to open drawers next to the appliance.
Plan a gap of at least 3/16″ between the appliance and adjacent cabinets.
When planning a corner solution, pay attention to the 90° door opening angle.
To achieve the 21 11/16″ installation depth, the hoses and connecting cable need to follow the slanted edge on the lower left hand corner of the housing and then be led down and up, respectively.
The power outlet needs to be planned outside of the cut-out.
Water connection: ¾″ inner diameter, 1″ outer diameter (cold water only).
118″ long (3 m) stainless steel braided inlet hose included.
Drain connection: ¾″
118″ long (3 m) rubber outlet hose included.
Drain size: 1 ½″ diameter minimum.
Vacuum break recommended.
NOTE: Water from reverse osmosis system must never be used.

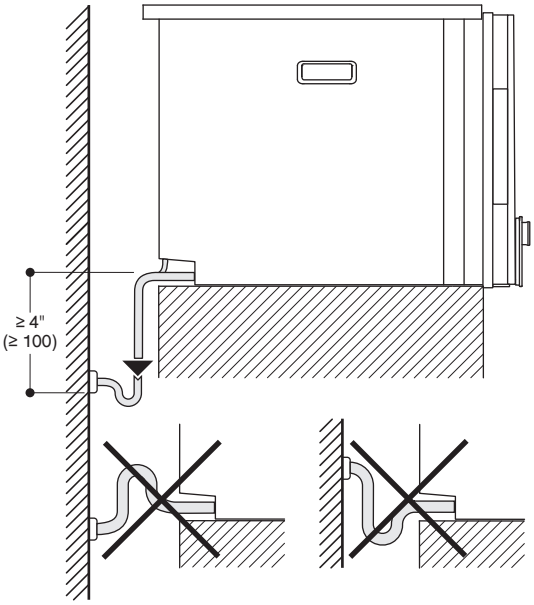
Please read the installation details regarding air openings on pages 12-13 and pages 16-17.

Rating

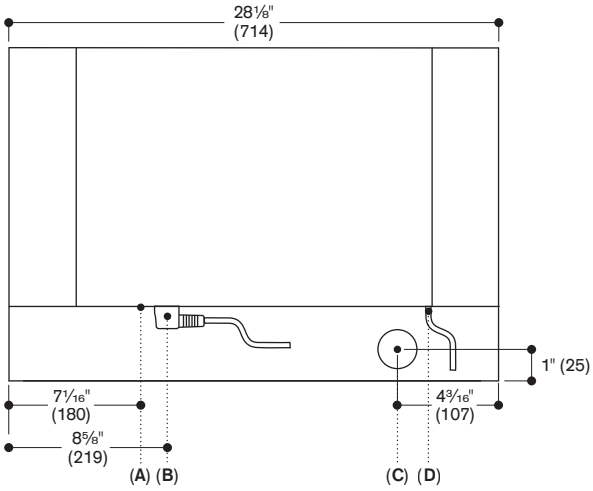
Total rating 3,100 W.
Total Amps: 16 A.
208/220 - 240 V / 60 Hz
Plan for a 47 ¼″ connecting cable without plug (hardwire required)
Plan for a LAN cable or connect via WiFi.



⏚ Socket

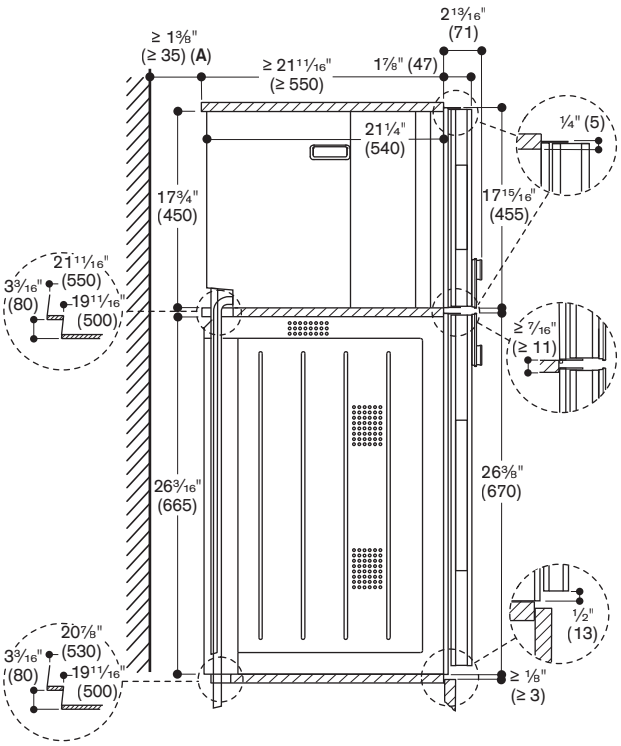


View from rear



A: LAN connection
B: Electric terminal box
C: Water outlet
D: Cold water inlet

Side view of BS 484/485 above BO



A: Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

Numbers indicated
inside parenthesis ( ) = mm

400 series Combi-steam oven
BS 470/BS 471

Controls at the top

Right-hinged

BS 470 612
Stainless steel-backed full glass door.
Width 24″ (60 cm).

Left-hinged

BS 471 612
Stainless steel-backed full glass door.
Width 24″ (60 cm).

Included accessories

1 Cooking container, stainless steel, perforated.
1 Cooking container, stainless steel, unperforated.
1 wire rack.
1 plug-in core temperature probe.
1 outlet hose (118″) on the appliance, interior diameter 13/16″ (the water connection is the same as for the dishwasher).
1 water inlet hose, 118″ long (3 m).
4 cleaning cartridge.

Installation accessories

GZ 010 011
Extension for the water inlet and outlet hose. Adds an additional 78″ (2 m) in overall length.

Required accessories

Part No. 170 024 90
Descaling tablets, set of 4.

Optional accessories

BA 010 301
Triple telescopic pull-out rack.

BA 020 361
Cooking container, stainless steel, unperforated, 1 9/16″ (40 mm) deep, 5 qt.

BA 020 370
Cooking container, stainless steel, perforated, 1 9/16″ (40 mm) deep, 5 qt.

BA 020 382
Cooking container, non-stick, unperforated, 1 9/16″ (40 mm) deep, 5 qt.

BA 020 391
Cooking container, non-stick, perforated, 1 9/16″ (40 mm) deep, 5 qt.

BA 046 117
Glass tray for and 24″/30″ BS ovens. 1″ deep.

Part No. 170 031 08
Wire rack.

CL S10 040
Cleaning cartridges, set of 4.

GN 010 330
Adapter for gastronorm insert and roaster.

GN 114 130
Gastronorm insert, stainless steel 1½″ deep, GN 1/3, half tray size Unperforated, 1.5 qt.

GN 114 230
Gastronorm insert, stainless steel 1½″ deep, GN 2/3, full tray size Unperforated, 3 qt.

GN 124 130
Gastronorm insert, stainless steel 1½″ deep, GN 1/3, half tray size. Perforated, 1.5 qt.

GN 124 230
Gastronorm insert, stainless steel 1½″ deep, GN 2/3, full tray size Perforated, 3 qt.

GN 340 230
Gastronorm roaster in cast aluminum. GN 2/3, height 4″, with 2½″ lid non-stick.

Highlights

— Handleless door / automatic door opening / door opening via voice assistant possible.
— Fixed inlet and outlet water connection.
— Cleaning system, fully automatic.
— Large cavity.
— 2 LED light sources.
— External steam generation.
— Steaming without pressure.
— Convection from 85 °F – 450 °F at variable humidity levels of 0%, 30%, 60%, 80% or 100%.
— Sous-vide cooking with accurate temperature regulation.
— Full surface broil element behind glass ceramic, combinable with convection up to 450 °F and steam.
— Automatic programs.
— Core temperature probe with estimation of cooking time.
— Convection fan rotates in both directions for ideal heat distribution.
— TFT touch display.
— Centralized controls for easy use and intuitive operation.
— Electronic temperature control from 85 °F – 450 °F.
— Net volume 2.1 cu.ft.
— Star-K certified.

Heating methods

Convection + 100 % humidity.
Convection + 80 % humidity.
Convection + 60 % humidity.
Convection + 30 % humidity.
Convection + 0 % humidity.
Low temperature cooking.
Sous-vide cooking.
Broil level 1 (less intensive) + humidity.
Broil level 2 (more intensive) + humidity.
Broil + convection.
Dough proofing.
Defrosting.
Regenerating.

Operation

Automatic door opening.
Rotary knobs and TFT touch display operation.
Clear text display in 44 languages.
Option to save individual recipes (incl. core temperature probe).
Personalization of automatic programs.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Full surface broil element 2000 W behind glass ceramic.
Steam removal.
Misting.
Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programs.
Actual temperature display.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (Sabbath mode)
Automatic boiling point detection.
2 x LED light (one on each side).
Hygienic stainless steel cooking interior.
3 rack levels.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Safety

Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Cleaning program, fully automatic.
Descaling program for the steam generator.
Drying program.
Automatic drying of the cavity at the end of the cooking process.
Strainer filter, removable.
Demo cleaning program.

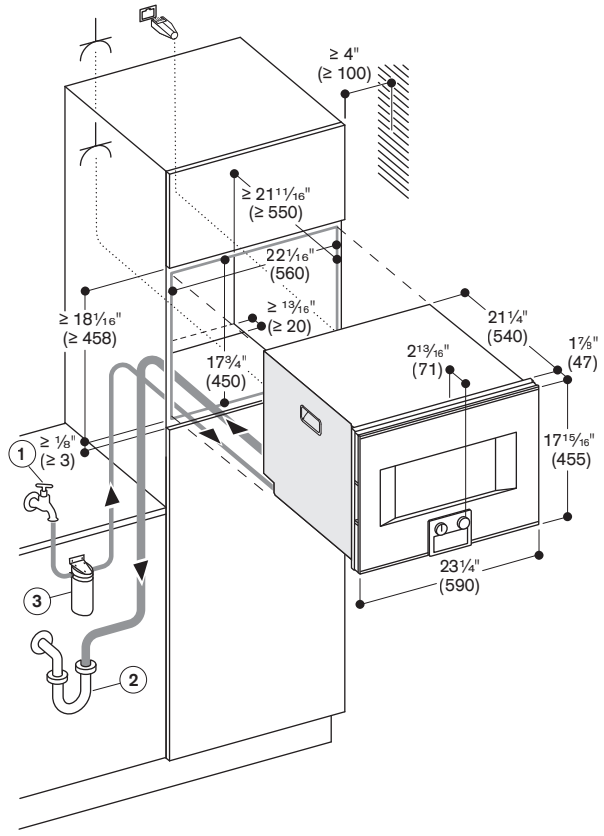
Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BS Combi-steam oven.
The front of the appliance extends 1 7/8″ (47 mm) from the cabinet carcass.
At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 4″ lower than the appliance outlet (see drawing "drainage connection").
Inlet hose can be extended once.
The outlet hose must not be longer than a maximum of 204″.
The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.
The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.
The front of the appliance extends 1 7/8″ from the cabinet front.
Consider the overhang when planning to open drawers next to the appliance.
Plan a gap of at least 3/16″ between the appliance and adjacent cabinets.
When planning a corner solution, pay attention to the 90° door opening angle. To achieve the 21 11/16″ installation depth, the hoses and connecting cable need to follow the slanted edge on the lower left hand corner of the housing and then be led down and up, respectively.
The power outlet needs to be planned outside of the cut-out.
Water connection: ¾″ inner diameter, 1″ outer diameter (cold water only) 118″ long (3 m) stainless steel braided inlet hose included.
Drain connection: ¾″
118″ long (3 m) rubber outlet hose included.
Drain size: 1 ½″ diameter minimum.
Vacuum break recommended.
NOTE: Water from reverse osmosis system must never be used.

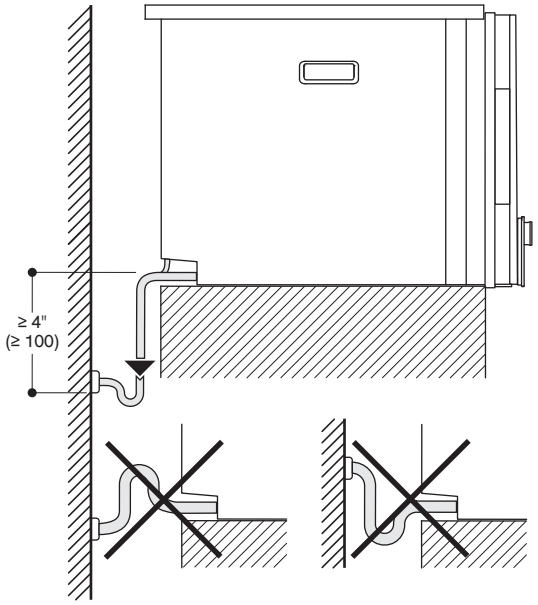
Please read the installation details regarding air openings on pages 12–13 and pages 16–17.

Rating

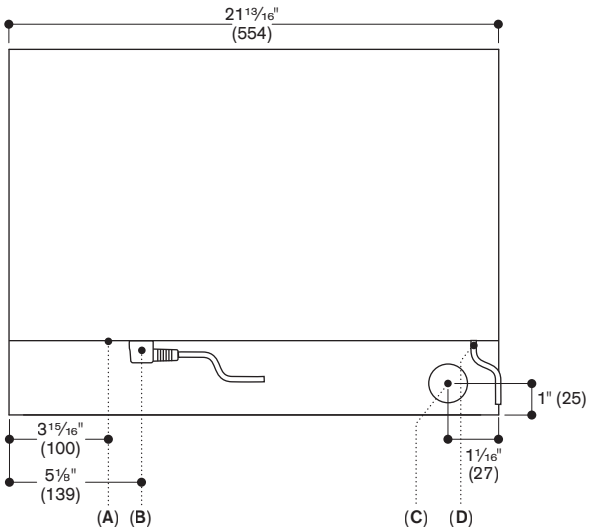
Total rating 3,200 W.
Total Amps: 16 A.
208/220 – 240 V / 60 Hz
Plan for a 47 ¼″ connecting cable without plug (hardwire required).
Plan for a LAN cable or connect via WiFi.



Socket

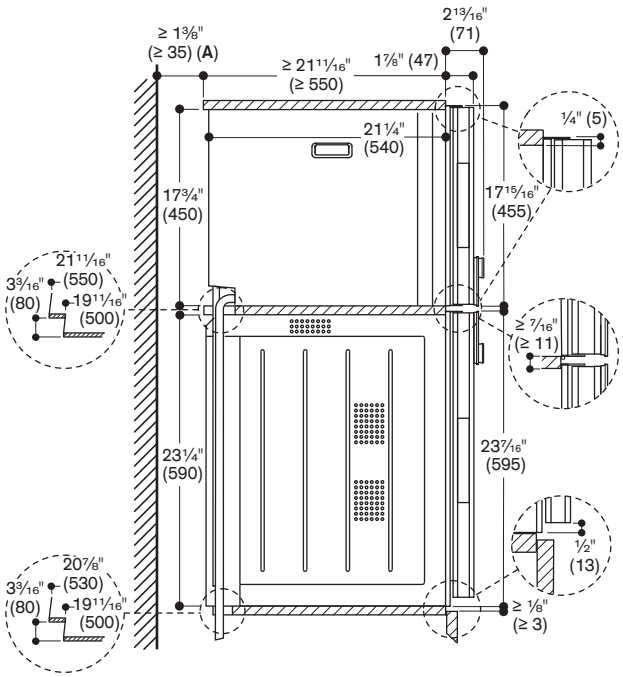


View from rear



A: LAN connection
B: Electric terminal box
C: Water outlet
D: Cold water inlet

Side view of BS 474/475 above BO



A: Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

Numbers indicated
inside parenthesis ( ) = mm

400 series Combi-steam oven
BS 474/BS 475

Controls at the bottom

Right-hinged

BS 474 612
Stainless steel-backed full glass door.
Width 24″ (60 cm).

Left-hinged

BS 475 612
Stainless steel-backed full glass door.
Width 24″ (60 cm).

Included accessories

1 Cooking container, stainless steel, perforated.
1 Cooking container, stainless steel, unperforated.
1 wire rack.
1 plug-in core temperature probe.
1 outlet hose (118″) on the appliance, interior diameter 13/16″ (the water connection is the same as for the dishwasher).
1 water inlet hose, 118″ long (3 m).
4 cleaning cartridge.

Installation accessories

GZ 010 011
Extension for the water inlet and outlet hose. Adds an additional 78″ (2 m) in overall length.

Required accessories

Part No. 170 024 90
Descaling tablets, set of 4.

Optional accessories

BA 010 301
Triple telescopic pull-out rack.

BA 020 361
Cooking container, stainless steel, unperforated, 1 9/16″ (40 mm) deep, 5 qt.

BA 020 370
Cooking container, stainless steel, perforated, 1 9/16″ (40 mm) deep, 5 qt.

BA 020 382
Cooking container, non-stick, unperforated, 1 9/16″ (40 mm) deep, 5 qt.

BA 020 391
Cooking container, non-stick, perforated, 1 9/16″ (40 mm) deep, 5 qt.

BA 046 117
Glass tray for and 24″/30″ BS ovens. 1″ deep.

Part No. 170 031 08
Wire rack.

CL S10 040
Cleaning cartridges, set of 4.

GN 010 330
Adapter for gastronorm insert and roaster.

GN 114 130
Gastronorm insert, stainless steel 1½″ deep, GN 1/3, half tray size Unperforated, 1.5 qt.

GN 114 230
Gastronorm insert, stainless steel 1½″ deep, GN 2/3, full tray size Unperforated, 3 qt.

GN 124 130
Gastronorm insert, stainless steel 1½″ deep, GN 1/3, half tray size. Perforated, 1.5 qt.

GN 124 230
Gastronorm insert, stainless steel 1½″ deep, GN 2/3, full tray size Perforated, 3 qt.

GN 340 230
Gastronorm roaster in cast aluminum. GN 2/3, height 4″, with 2½″ lid non-stick.

Highlights

— Handleless door / automatic door opening / door opening via voice assistant possible.
— Fixed inlet and outlet water connection.
— Cleaning system, fully automatic.
— Large cavity.
— 2 LED light sources.
— External steam generation.
— Steaming without pressure.
— Convection from 85 °F – 450 °F at variable humidity levels of 0%, 30%, 60%, 80% or 100%.
— Sous-vide cooking with accurate temperature regulation.
— Full surface broil element behind glass ceramic, combinable with convection up to 450 °F and steam.
— Automatic programs.
— Core temperature probe with estimation of cooking time.
— Convection fan rotates in both directions for ideal heat distribution.
— TFT touch display.
— Centralized controls for easy use and intuitive operation.
— Electronic temperature control from 85 °F – 450 °F.
— Net volume 2.1 cu.ft.
— Star-K certified.

Heating methods

Convection + 100 % humidity.
Convection + 80 % humidity.
Convection + 60 % humidity.
Convection + 30 % humidity.
Convection + 0 % humidity.
Low temperature cooking.
Sous-vide cooking.
Broil level 1 (less intensive) + humidity.
Broil level 2 (more intensive) + humidity.
Broil + convection.
Dough proofing.
Defrosting.
Regenerating.

Operation

Automatic door opening.
Rotary knobs and TFT touch display operation.
Clear text display in 44 languages.
Option to save individual recipes (incl. core temperature probe).
Personalization of automatic programs.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Full surface broil element 2000 W behind glass ceramic.
Steam removal.
Misting.
Three-point core temperature probe with automatic shut-off and estimation of cooking time.
Automatic programs.
Actual temperature display.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (Sabbath mode)
Automatic boiling point detection.
2 x LED light (one on each side).
Hygienic stainless steel cooking interior.
3 rack levels.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Safety

Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Cleaning program, fully automatic.
Descaling program for the steam generator.
Drying program.
Automatic drying of the cavity at the end of the cooking process.
Strainer filter, removable.
Demo cleaning program.

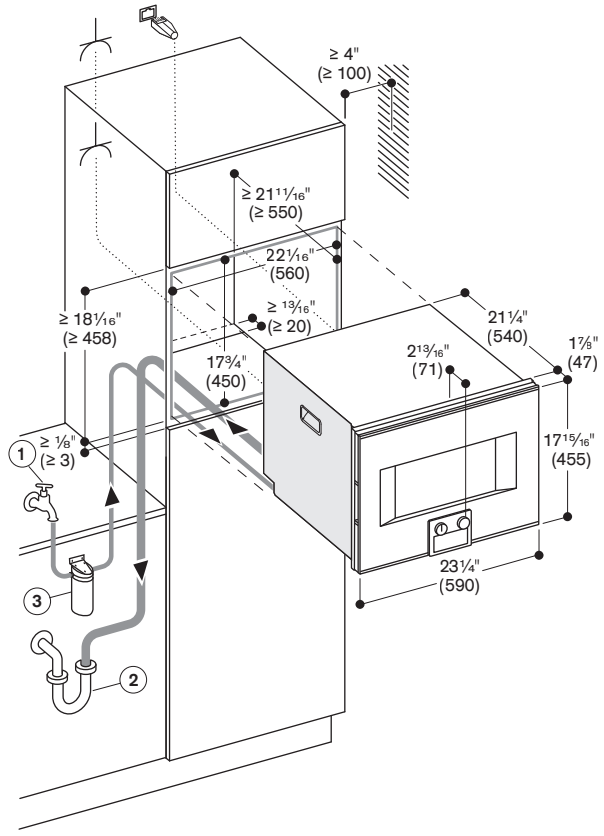
Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BS Combi-steam oven.
The front of the appliance extends 1 7/8″ (47 mm) from the cabinet carcass.
At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 4″ lower than the appliance outlet (see drawing "drainage connection").
Inlet hose can be extended once.
The outlet hose must not be longer than a maximum of 204″.
The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.
The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.
The front of the appliance extends 1 7/8″ from the cabinet front.
Consider the overhang when planning to open drawers next to the appliance.
Plan a gap of at least 3/16″ between the appliance and adjacent cabinets.
When planning a corner solution, pay attention to the 90° door opening angle. To achieve the 21 11/16″ installation depth, the hoses and connecting cable need to follow the slanted edge on the lower left hand corner of the housing and then be led down and up, respectively.
The power outlet needs to be planned outside of the cut-out.
Water connection: ¾″ inner diameter, 1″ outer diameter (cold water only)
118″ long (3 m) stainless steel braided inlet hose included.
Drain connection: ¾″
118″ long (3 m) rubber outlet hose included.
Drain size: 1 ½″ diameter minimum.
Vacuum break recommended.
NOTE: Water from reverse osmosis system must never be used.

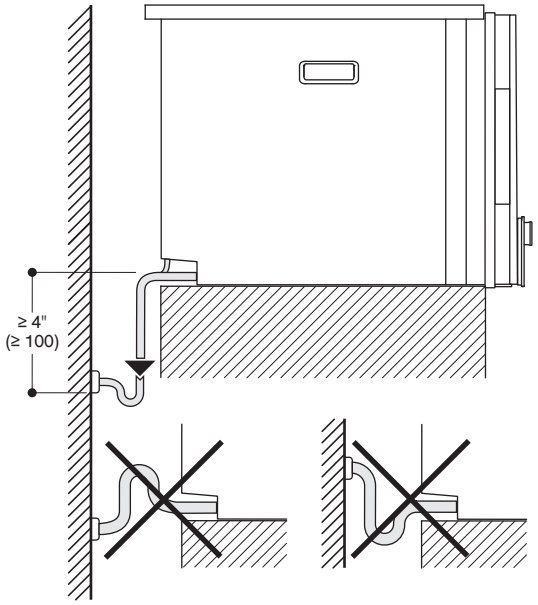
Please read the installation details regarding air openings on pages 12–13 and pages 16–17.

Rating

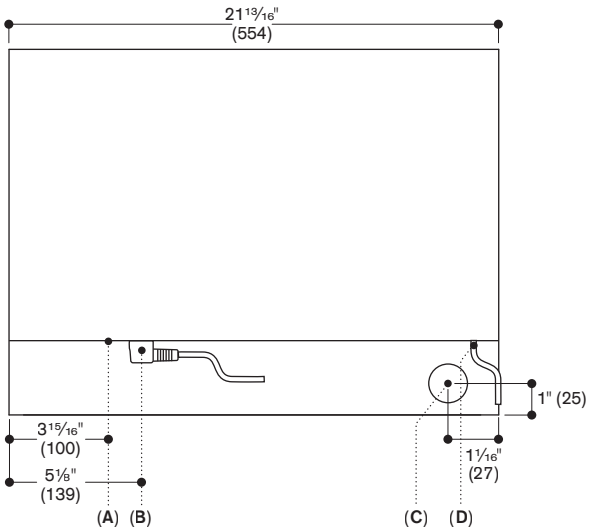
Total rating 3,100 W.
Total Amps: 16 A.
208/220 – 240 V / 60 Hz
Plan for a 47 ¼″ connecting cable without plug (hardwire required).
Plan for a LAN cable or connect via WiFi.



Socket

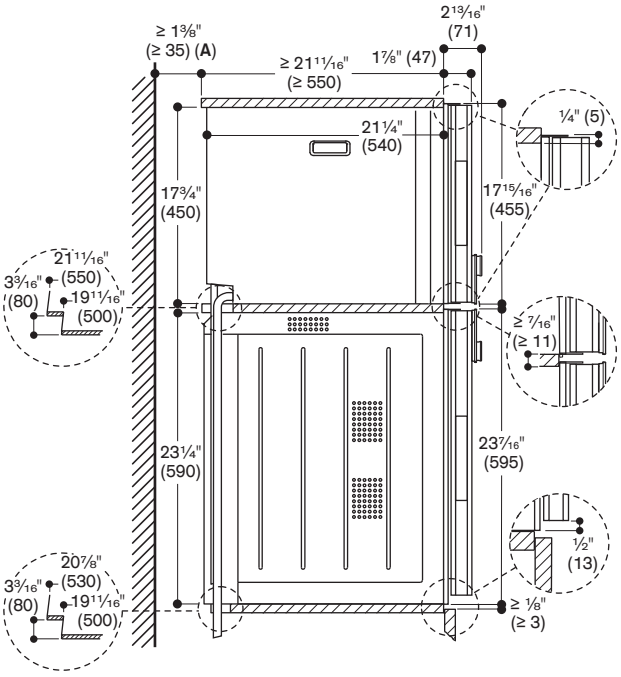


View from rear



A: LAN connection
B: Electric terminal box
C: Water outlet
D: Cold water inlet

Side view of BS 474/475 above BO



A: Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

Numbers indicated
inside parenthesis ( ) = mm

400 series Combi-microwave oven
BM 484/BM 485

Controls at the bottom

Right-hinged

BM 484 710
Stainless steel-backed full glass door.
Width 30″ (76 cm).

Left-hinged

BM 485 710
Stainless steel-backed full glass door.
Width 30″ (76 cm).

Included accessories

1 combination wire rack.
1 glass tray.

Highlights
- Handleless door/automatic door opening.
- Single operation and combination of microwave, grill and oven.
- Sequential operation of up to five modes including programming of combined operation and rest time.
- TFT touch display.
- Centralized controls for easy use and intuitive operation.
- Electronic temperature control.
- Net volume 1.3 cu.ft.

Cooking modes and programs
Microwave operation with 5 output levels: 1000, 600, 360, 180, 90 W.
Oven operation with 4 heating modes:
— Convection at 100 °F and from 210 °F – 480 °F.
— Broil + convection from 210 °F – 480 °F.
— Broil + circulated air 210 °F – 480 °F.
— Broil with 3 levels of intensity, maximum output of 2000 W.
Heating modes with microwave output levels 600, 360, 180 and 90 W, freely combinable.
15 automatic programs with weight indication, customizable:
— 4 defrosting programs.
— 4 cooking programs.
— 7 combination programs.
Option to save individual recipes.
Sabbath mode with constant temperature of 185 °F.

Operation
Automatic door opening.
Rotary knobs and TFT touch display operation.
Clear text display in 25 languages.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features
Innowave.
Fast heating setting.
4 rack levels.
Actual temperature display.
2x 60 W halogen light (one on each side).

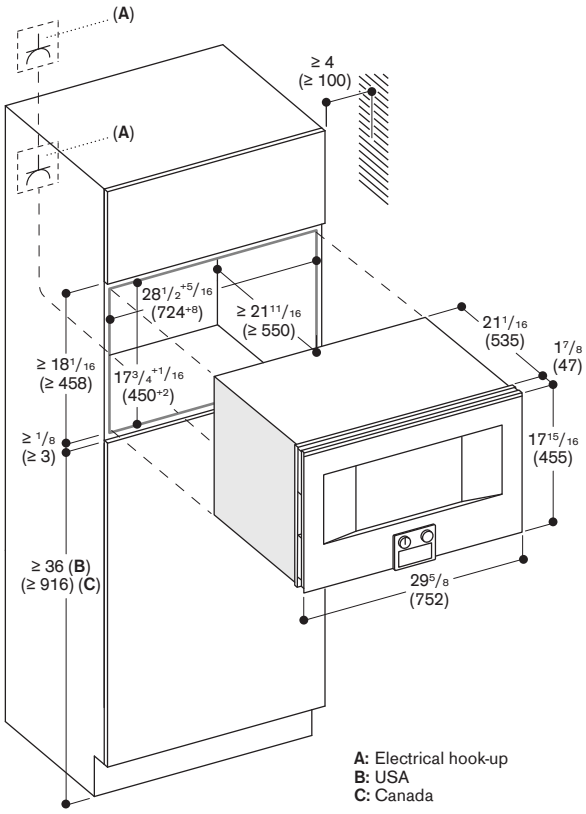
Safety
Thermally insulated door with triple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning
Hygienic stainless steel interior with glass ceramic base.
Interior back wall with catalytic coating.

Planning notes
Door hinge not reversible.
Plan the cut-out without back wall.
The front of the appliance extends 1⅞″ from the cabinet carcass.
Consider the overhang when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 110° door opening angle.
The electrical outlet needs to be planned outside of the cut-out.
The Combi-microwave oven may not be installed less than 36″ (916 mm) from the floor in the United States and Canada.

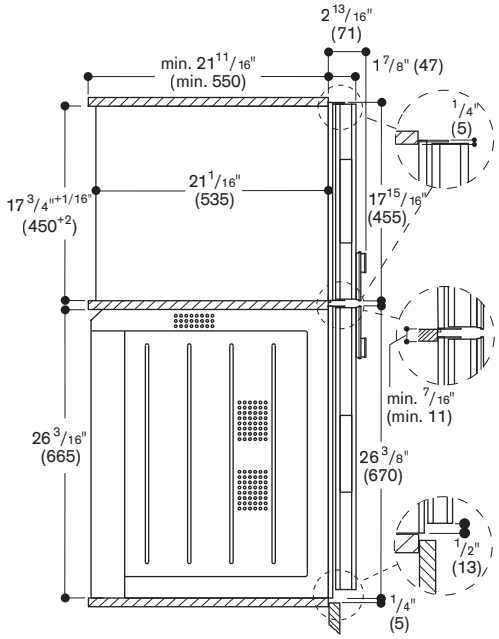
Please read the installation details regarding air openings on pages 12–13.

Rating
Total rating 3,100 W.
Total Amps: 20 A (Double pole 20 amp breaker required).
120/208 – 240V, 60Hz (4 Wire)
Plan for a 59 1/16″ connection cable without a plug (hardwire required).



A: Electrical hook-up
B: USA
C: Canada

Side view of BM 484/485 over BO oven



Numbers indicated inside parenthesis ( ) = mm

400 series Combi-microwave oven
BM 450/BM 451

Controls on top

Right-hinged

BM 450 710
Stainless steel-backed full glass door.
Width 24″ (60 cm).

Left-hinged

BM 451 710
Stainless steel-backed full glass door.
Width 24″ (60 cm).

Included accessories

1 combination wire rack.
1 glass tray.

Highlights

— Handleless door/automatic door opening.
— Single operation and combination of microwave, grill and oven.
— Sequential operation of up to five modes including programming of combined operation and rest time.
— TFT touch display.
— Centralized controls for easy use and intuitive operation.
— Electronic temperature control.
— Net volume 1.3 cu.ft.

Cooking modes and programs

Microwave operation with 5 output levels: 1000, 600, 360, 180, 90 W.
Oven operation with 4 heating modes:
— Convection at 100 °F and from 210 °F – 480 °F.
— Broil + convection from 210 °F – 480 °F.
— Broil + circulated air 210 °F – 480 °F.
— Broil with 3 levels of intensity, maximum output of 2000 W.
Heating modes with microwave output levels 600, 360, 180 and 90 W, freely combinable.
15 automatic programs with weight indication, fully customizable:
— 4 defrosting programs.
— 4 cooking programs.
— 7 combination programs.
Option to save individual recipes.
Sabbath mode with constant temperature of 185 °F.

Operation

Automatic door opening.
Rotary knobs and TFT touch display operation.
Clear text display in 25 languages.
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Innowave.
Fast heating setting.
4 rack levels.
Actual temperature display.
2x 60 W halogen light (one on each side).

Safety

Thermally insulated door with triple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Hygienic stainless steel interior with glass ceramic base.
Interior back wall with catalytic coating.

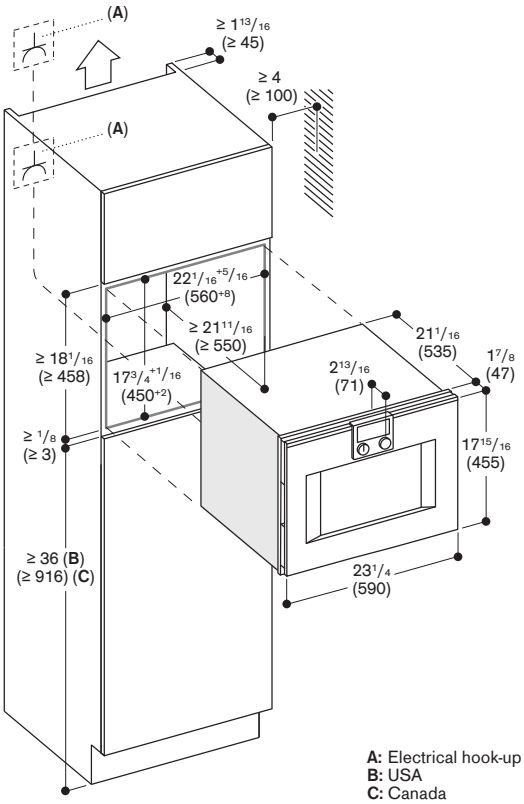
Planning notes

Door hinge not reversible.
Plan the cut-out without back wall.
The front of the appliance extends 1⅞″ from the cabinet carcass.
Consider the overhang when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 110° door opening angle.
The electrical outlet needs to be planned outside of the cut-out.
The Combi-microwave oven may not be installed less than 36″ (916 mm) from the floor in The United States and Canada.

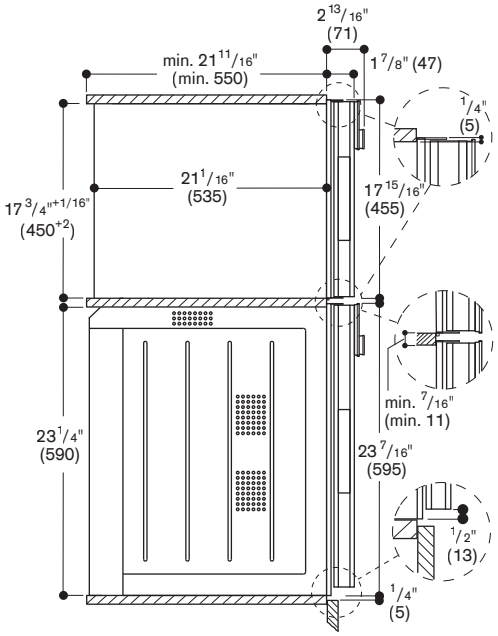
Please read the installation details regarding air openings on pages 12-13.

Rating

Total rating 3,100 W.
Total Amps: 20 A (Double pole 20 amp breaker required).
120/208 - 240V, 60Hz (4 Wire)
Plan for a 59 1/16″ connection cable without a plug (hardwire required).



Side view of BM 450/451 over BO oven



Numbers indicated inside parenthesis ( ) = mm

400 series plumbed, fully automatic espresso machine
CM 470

Controls on top
Left-hinged only

CM 470 712
Stainless steel-backed full glass front.
Width 24″ (60 cm).

Included accessories

1 assembly screws.
1 scoop.
1 water hardness test strip.
1 milk container (insulated) 17 oz (0.5 liters).
1 connection hose for milk frother.
1 milk tube.
1 bean container with lid.

Optional accessories (order as spare parts):

Part No. 12008246
Water filter.

Part No. 00312445
Descaling Liquid (1 Pack).

Part No. 00311979
Cleaning tablets.

Part No. 00636455
Door hinge restrictor (92° opening angle).

Part No. 11005967
Stainless steel milk container.

Part No. 11015223
Bean container with lid.

Highlights

— Handleless door / automatic door opening.
— Fixed inlet and outlet water connection.
— Continuous flow heater means no waiting time and constant brewing temperature.
— Aroma brewing technology for a full aroma.
— Single portion cleaning.
— TFT touch display.
— Centralized controls for easy use and intuitive operation.
— One-touch operation.
— Personalization function.
— Seven light settings.
— Electronic fill level control for milk, water and coffee to ensure a perfect result.

Type of beverage

Ristretto / 2 x Ristretto.
Espresso / 2 x Espresso.
Espresso Macchiato / 2 x Espresso Macchiato.
Coffee / 2 x Coffee.
Americano / 2 x Americano.
Caffe Latte / 2 x Caffe Latte.
Latte Macchiato / 2 x Latte Macchiato.
Cappuccino / 2 x Cappuccino.
Flat White / 2 x Flat White.
Milk froth / 2 x Milk froth.
Warm milk / 2 x Warm milk.
Hot water / 2 x Hot water.

Operation

Automatic door opening to the left.
Rotary knobs and TFT touch display operation.
Clear text display in 44 languages.
Personalization function, option to save 8 individualized beverages.
4 beverage size settings from small to extra large; can be individually adjusted to match the size of the cup.
8 coffee strength levels from very mild to extra strong.
3 coffee temperature levels.
10 hot water temperature levels.
4 coffee-milk ratio levels.
Adjustable grinding level.
Height-adjustable coffee dispenser 2 ¾″ - 5 ⅞″.
Easy access to water tank, milk and coffee bean container behind the door.

Features

Maintenance-free grinding unit with ceramic discs.
Separate drawer for second ground coffee type.
Water pump with 275 psi (19 bar) pressure.
Double grinding and brewing cycles for extra intensity for single beverage order.
For double beverage order, two grinding and brewing cycles.
Beverage dispenser with integrated milk system.
Insulated stainless steel milk container for up to 17 oz. (0.5 liters).
Integrated LED lighting.
Removable 1.1 lbs. (0.5 kg) bean container with aroma lid, allows for an effortless exchange of different types of coffee beans.
Automatic adjustment of ground coffee quantity.
Removable 81 oz. (2.4 liter) water tank.
Electronic water filter exchange indicator.
Electronic fill level control for drip tray and container for coffee residue.
Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Safety

Child lock.
Aqua stop.

Cleaning

Fully automatic rinse program when machine is turned on/off.
Automatic steam cleaning of the milk system after every beverage.
Automatic cleaning and descaling program.
Emptying program to prepare the appliance for holiday or transportation.
Removable brewing unit.
Coffee residue container and drip tray dishwasher-safe.
Beverage dispenser dishwasher-safe.

Planning notes

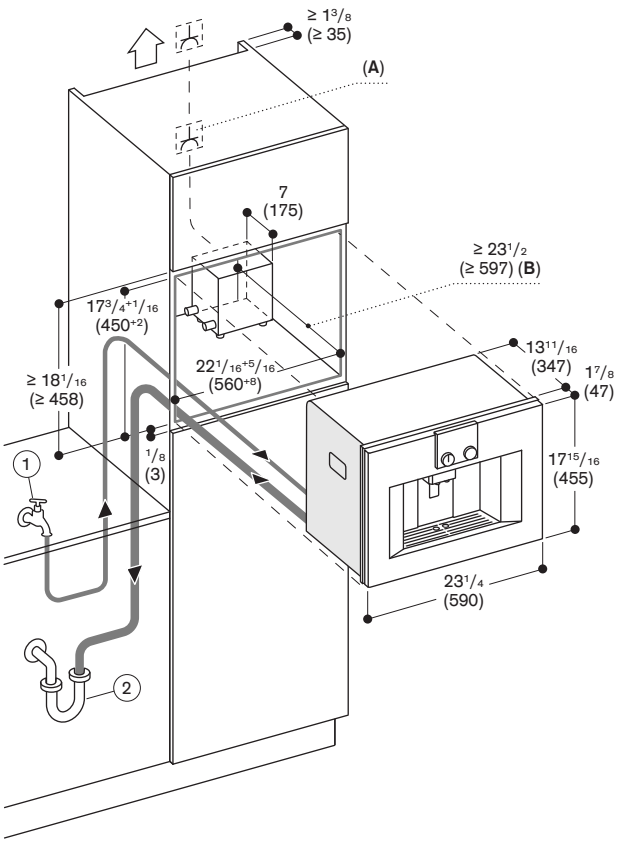
Ideal installation height 3.1 ft - 4.8 ft. (top edge of bottom cut-out).
The front of the appliance extends 1 ⅞″ from the furniture carcass.
When installing in a corner a side clearance is required.
Door opening angle approx. 110° (delivery status) - mounting distance to the wall has to be at least 13 ¾″.
Door opening angle approx. 155° - mounting distance to the wall has to be at least 25 $^{9}/_{16}$″.
Door opening angle approx. 92° - mounting distance to the wall has to be at least 3 $^{15}/_{16}$″ (spare part No. 00636455).
Installation directly above WS461 (5 ⅜″ tall) high warming drawer in 23 ¼″ standard cut-out.
At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 5 ⅞″ lower than the appliance outlet (see drawing "drainage connection").
If necessary, the transformer can be placed in an adjacent cabinet. Note that the length of the power cable between the transformer and appliance is 23 ½″ (600 mm).
If the appliance is placed too far from the main siphon, the drain system has to be adjusted on-site (building installation).
The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.
The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.
Water connection: ¾″ inner diameter, 1″ outer diameter (cold water only) 65″ long (1.65 m) aqua stop inlet hose included .
Drain connection: ¾″
67″ long (1.7 m) rubber outlet hose included
Drain size: 1 ½″ diameter minimum.
Vacuum break recommended.
Ensure a 6″ minimum drop to connect to the drain line to ensure proper drainage.

Please read the installation details regarding combination with ovens on the pages 10–11 and pages 16–17.

Rating

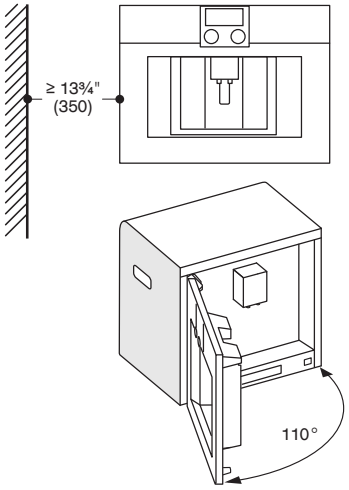
Total rating: 1,600 W.
Total Amps: 10 A
120 V / 60 Hz
Connecting cable 39″ with three-prong plug (NEMA 5-15P).

Plan for a LAN cable or connect via WiFi.



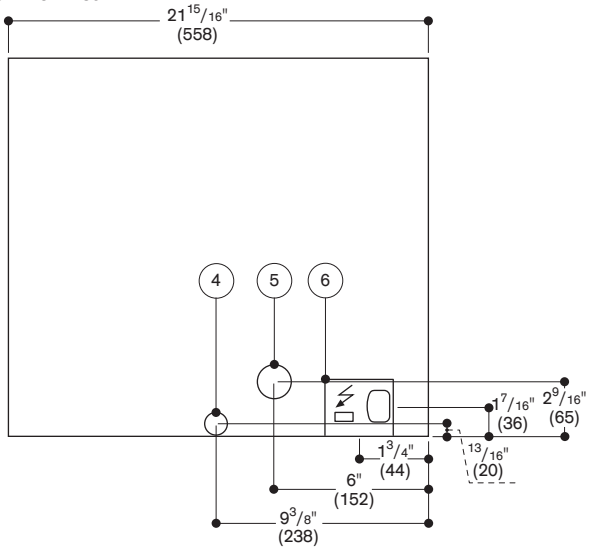
A: Outlet
B: Depth incl. transformer

Left corner installation



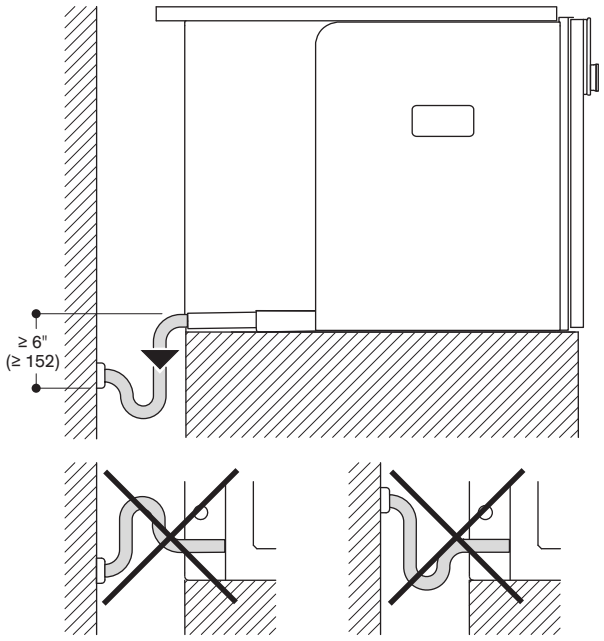
If using the 92° door hinge restrictor (spare part no. 00636455), the minimum distance from the wall is only 4" (100).

View from rear



(4) Water outlet
(5) Cold-water connection
(6) Electric terminal box

Drainage connection



Numbers indicated
inside parenthesis ( ) = mm

400 series non-plumbed, fully automatic espresso machine
CM 450

Controls on top
Left-hinged only

CM 450 712
Stainless steel-backed full glass front.
Width 24″ (60 cm).

Included accessories

1 measuring spoon.
1 assembly screws.
1 milk container 17 oz (0.5 liters).
1 water hardness test strip.
1 connection hose for milk frother.
1 milk tube.
1 bean container with lid.

Optional accessories (order as spare parts):

Part No. 12008246
Water filter.

Part No. 00312445
Descaling Liquid (1 Pack).

Part No. 00311979
Cleaning tablets.

Part No. 00636455
Door hinge restrictor (92° opening angle).

Part No. 11005967
Stainless steel milk container.

Part No. 11015223
Bean container with lid.

Highlights

— Handleless door/automatic door opening.
— Continuous flow heater means no waiting time and constant brewing temperature.
— Aroma brewing technology for a full aroma.
— Single portion cleaning.
— TFT touch display.
— Centralized controls for easy use and intuitive operation.
— One-touch operation.
— Personalization function
— Seven light settings.
— Electronic fill level control for milk, water and coffee to ensure a perfect result.

Type of beverage

Ristretto / 2 x Ristretto.
Espresso / 2 x Espresso.
Espresso Macchiato / 2 x Espresso Macchiato.
Coffee / 2 x Coffee.
Americano / 2 x Americano.
Caffe Latte / 2 x Caffe Latte.
Latte Macchiato / 2 x Latte Macchiato.
Cappuccino / 2 x Cappuccino.
Flat White / 2 x Flat White.
Milk froth / 2 x Milk froth.
Warm milk / 2 x Warm milk.
Hot water / 2 x Hot water.

Handling

Automatic door opening.
Rotary knobs and TFT touch display operation.
Clear text display in 44 languages.
Personalisation function, option to save 8 individualized beverages.
4 beverage size settings, volume can be individually adjusted to match the size of the cup.
8 coffee strength levels from very mild to extra strong.
3 coffee temperature levels.
10 hot water temperature levels.
4 coffee-milk ratio levels.
Adjustable grinding level.
Height-adjustable coffee dispenser 2 ¾″ - 5 ⅞″.
Easy access to water tank, milk and coffee bean container behind the door.

Features

Maintenance-free grinding unit with ceramic discs.
Separate drawer for second ground coffee type.
Water pump with 19 bar pressure.
Double grinding and brewing cycles for extra intensity for single beverage order.
For double beverage order, two grinding and brewing cycles.
Beverage dispenser with integrated milk system.
Insulated stainless steel milk container for up to 17 oz. (0.5 liters).
Integrated LED lighting.
Removable 1.1 lbs. (0.5 kg) bean container with aroma lid allows for an effortless exchange of different types of coffee beans.
Automatic adjustment of ground coffee quantity.
Removable 81 oz. (2.4 liter) water tank.
Electronic water filter exchange indicator.
Electronic fill level control for drip tray and container for coffee residue.
Sleep mode.
Child lock.
Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
For further information please check: home-connect.com.

Cleaning

Fully automatic rinse program when machine is turned on/off.
Automatic steam cleaning of the milk system after every beverage.
Automatic cleaning and descaling program.
Emptying program to prepare the appliance for holiday or transportation.
Empty-grinding function to remove coffee residues from the system when switching bean types.
Removable brewing unit.
Dishwasher-safe coffee residue container and drip tray.
Dishwasher-safe beverage dispenser.

Planning notes

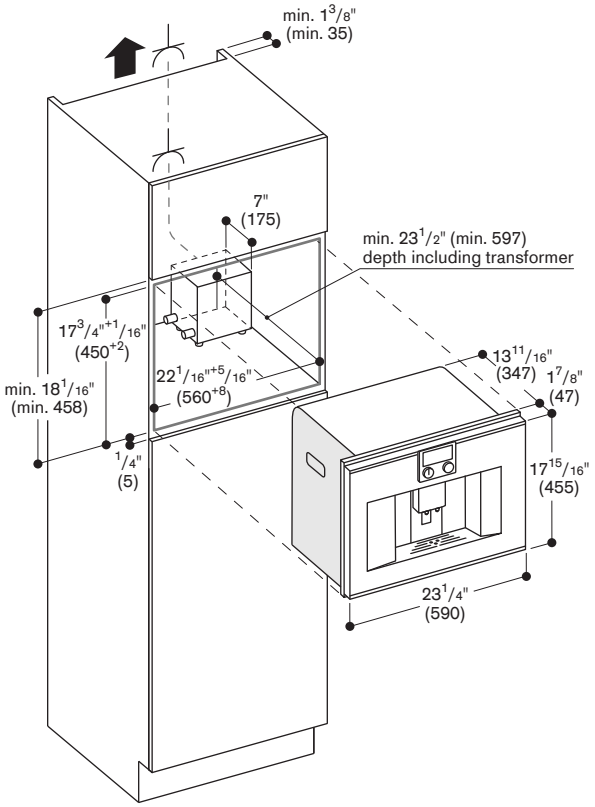
Ideal installation height 3.1 ft - 4.8 ft. (top edge of bottom niche).
The front of the appliance extends 1 ⅞″ from the furniture carcass.
When installing in a corner a side clearance is required.
Door opening angle approx. 110° (delivery status) - mounting distance to the wall has to be at least 13 ¾″.
Door opening angle approx. 155° - mounting distance to the wall has to be at least 25 9/16″.
Door opening angle approx. 92° - mounting distance to the wall has to be at least 3 15/16″ (spare part No. 00636455).
Installation directly above WS461 (5 ⅜″ tall) high warming drawer.
If necessary, the transformer can be placed in an adjacent cabinet. Note that the length of the power cable between the transformer and appliance is 23½″ (600 mm).
The LAN port can be found at the back on the lower right side.

Please read the installation details regarding combination with ovens on the pages 10–11.

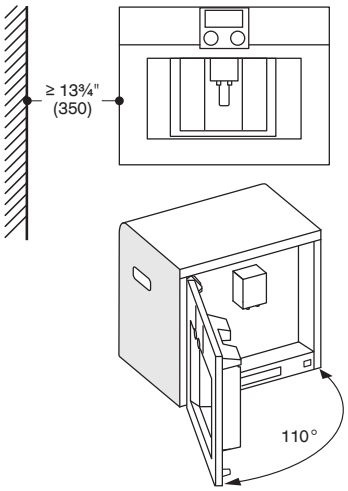
Rating

Total rating: 1,600 W.
Total Amps: 10 A
120 V / 60 Hz
Connecting cable 39″ with three-prong plug (NEMA 5-15P).

Plan for a LAN cable or connect via WiFi.



Left corner installation



If using the 92° door hinge restrictor (spare part no. 00636455), the minimum distance from the wall is only 4" (100).

Numbers indicated
inside parenthesis ( ) = mm

400 series vacuuming drawer
DV 463

DV 463 710
Stainless steel-backed glass front.
Width 24″ (60 cm), Height 8 3/16″ (21 cm).

Included accessories

50 vacuuming bags, small.
50 vacuuming bags.
1 raised vacuuming platform.
1 adapter for vacuuming outside the chamber.
1 vacuuming hose.
1 adapter for bottle plugs.
3 plugs for vacuuming of bottle.

Optional accessories

Part No. 00578813
Vacuuming bags, small.
7″ × 11″, 100 pcs.

Part No. 00578814
Vacuuming bags, large.
9 ½″ × 14″, 100 pcs.

Highlights

— Integrable in 8 3/16″ high cut-out.
— Hygienic stainless steel vacuuming chamber, applicable height up to 8 3/16″.
— 3 vacuuming levels for vacuuming in the chamber, max. 99%.
— 3 vacuuming levels for vacuuming outside the chamber, max. 90%.
— Automatic connection recognition for vacuuming outside the chamber.
— Handleless drawer.
— Cushioned closing system.
— Net volume 0.25 cu.ft.

Application

Vacuuming for sous-vide cooking.
Vacuuming for fast marinating and flavoring.
Vacuuming for extended storage.
Vacuuming of vacuuming containers outside the chamber.
Resealing bottles outside the chamber.

Operation

Touch key operation.
Recessed grip at the front bottom of the drawer.

Features

Capacity load max. 22 lbs.
Maximum size of vacuuming bags W 9 ½″ × L 14″.
3 heat-sealing levels for different strengths of bag material.
Sealing bar, non-stick coating, removable.
Safety glass cover, releases automatically after vacuuming.
Raised vacuuming platform, 1 ¾″, removable.
Utility space in vacuuming chamber, W 8 ¼″ × L 10 ¾″.
Membrane for avoiding reflow of liquids during vacuuming outside the chamber.
Drying program for vacuuming pump.
Warning function.

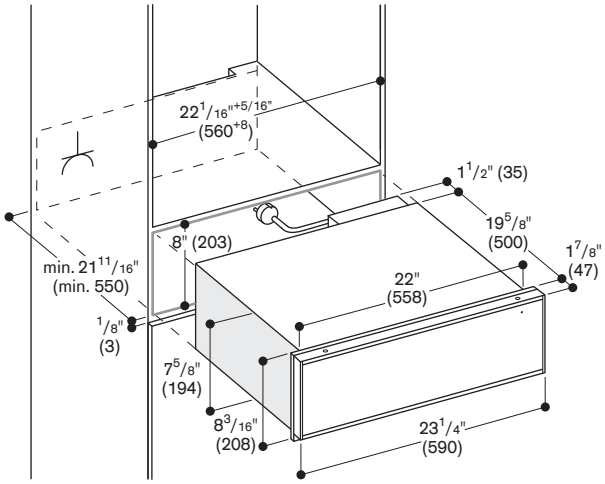
Planning notes

The front of the appliance extends 1 7/8″ from the cabinet carcass.
When mounting a BS Combi-steam oven/BM Combi-microwave oven/CM espresso machine directly above drawer in 24″ cutout, the partition shelf is only required if installing in a horizontal configuration next to a BO 480/481 oven to ensure proper alignment.
Otherwise the partition shelf is not required.
Built-in under countertop or in single cut-out.
When mounting the drawer below the 400 series Combi-steam oven, plan a recess of at least 1 3/8″ between the back wall and the drawer to allow for the inlet and outlet hose to be installed appropriately.
The electrical outlet can be planned behind the appliance.

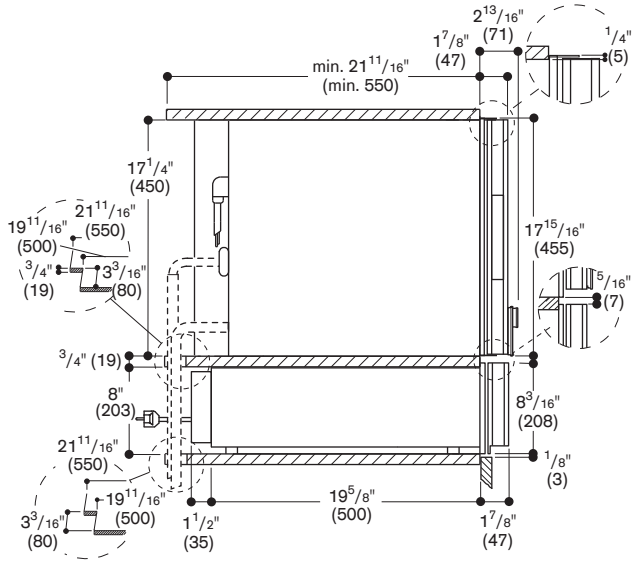
Please read the installation details regarding oven combination on page 12–13.

Rating

Total rating: 520 W.
Total Amps: 5 A.
120 V / 60 Hz
Connecting cable 71″ with plug.



Side view of DV 463 below BS Combi-steam oven, BM Combi-microwave oven, CM espresso machine



Numbers indicated
inside parenthesis ( ) = mm

400 series vacuuming drawer
DV 461

DV 461 710
Stainless steel-backed glass front.
Width 24″ (60 cm), Height 5 ½″ (14 cm).

Included accessories
50 vacuuming bags, small.
50 vacuuming bags.
1 raised vacuuming platform.
1 adapter for vacuuming outside the chamber.
1 vacuuming hose.
1 adapter for bottle plugs.
3 plugs for vacuuming of bottle.

Optional accessories

Part No. 00578813
Vacuuming bags, small.
7″ × 11″, 100 pcs.

Part No. 00578814
Vacuuming bags, large.
9 ½″ × 14″, 100 pcs.

Highlights
— Integrable in 5 ½″ high cut-out.
— Hygienic stainless steel vacuuming chamber, applicable height up to 3 5/32″.
— 3 vacuuming levels for vacuuming in the chamber, max. 99%.
— 3 vacuuming levels for vacuuming outside the chamber, max. 90%.
— Automatic connection recognition for vacuuming outside the chamber.
— Handleless drawer.
— Cushioned closing system.
— Net volume 0.25 cu.ft.

Application
Vacuuming for sous-vide cooking.
Vacuuming for fast marinating and flavoring.
Vacuuming for extended storage.
Vacuuming of vacuuming containers outside the chamber.
Resealing bottles outside the chamber.

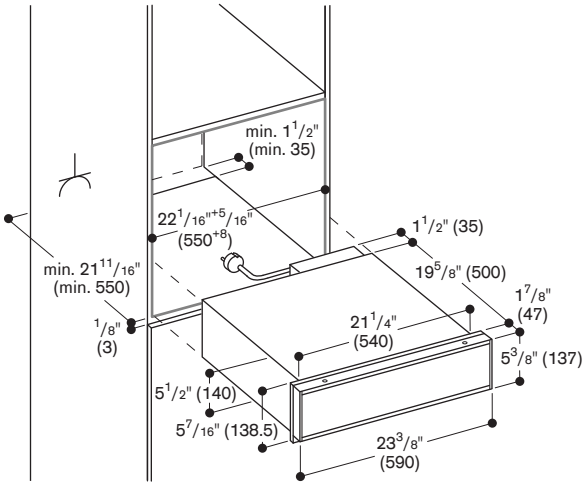
Operation
Touch key operation.
Recessed grip at the front bottom of the drawer.

Features
Capacity load max. 22 lbs.
Maximum size of vacuuming bags W 9 ½″ × L 14″.
3 heat-sealing levels for different strengths of bag material.
Sealing bar, non-stick coating, removable.
Safety glass cover, opens automatically after vacuuming.
Raised vacuuming platform, 1 ¾″, deployable.
Utility space in vacuuming chamber, W 8 ¼″ × L 10 ¾″.
Membrane for avoiding reflow of liquids during vacuuming outside the chamber.
Drying program for vacuuming pump.
Warning function.

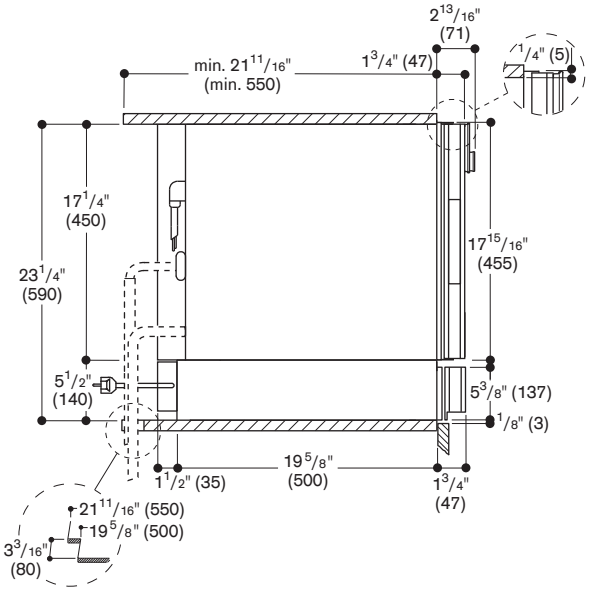
Planning notes
The front of the appliance extends 1 7/8″ from the cabinet carcass.
Installation of BS Combi-steam oven/BM Combi-microwave oven/CM espresso machine directly above drawer in 24″ cutout without a partition shelf in between.
Built-in under countertop or in single cut-out.
When mounting the drawer below the 400 series Combi-steam oven, plan a recess of at least 1 3/8″ between the back wall and the drawer to allow for the inlet and outlet hose to be installed appropriately.
The electrical outlet can be planned behind the appliance.

Please read the installation details regarding oven combination on page 12–13.

Rating
Total rating: 520 W.
Total Amps: 5 A.
120 V / 60 Hz
Connecting cable 71″ with plug.



Side view of DV 461 below BS Combi-steam oven, BM Combi-microwave oven, CM espresso machine



Numbers indicated
inside parenthesis ( ) = mm

400 series warming drawer
WS 482

WS 482 710
Stainless steel-backed glass front.
Width 30″ (76 cm), Height 8 3/16″ (21 cm).

Highlights
- Handleless warming drawer.
- Bright interior light.
- Cushioned closing system.
- Hygienic stainless steel interior with glass bottom.
- 4 temperature levels ranging from 100 °F – 175 °F.
- Also for preparing and cooking meals.
- Net volume 1.3 cu.ft.

Cooking modes
Defrosting of meals/proofing of yeast dough.
Preheating of small beverages.
Keeping meals warm/slow cooking.
Warming of ovenware.

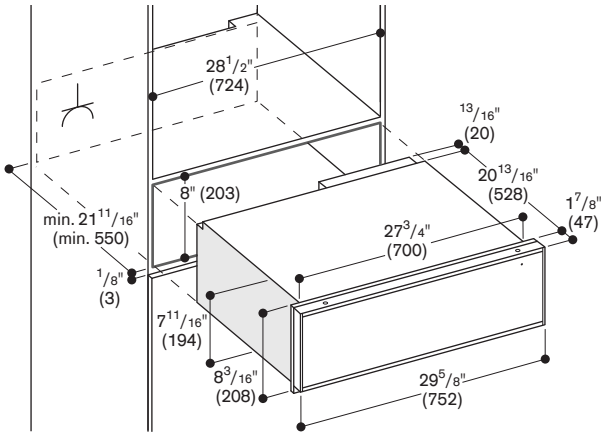
Operation
Rotary knob operation.
Recessed grip at the front bottom of drawer.

Features
Volume capacity: Dinner set for 10 people including ø 11″ plates and soup bowls, additional bowls and serving dishes depending on size.
Max. load 55 lbs.
Usable interior dimensions:
H 5 3/16″ × W 23 7/8″ × D 18 7/8″.
Integrated heating under glass for easy cleaning.
Convection fan for even heat distribution.
Status display, visible in the glass front.
Glass bottom made of safety glass.

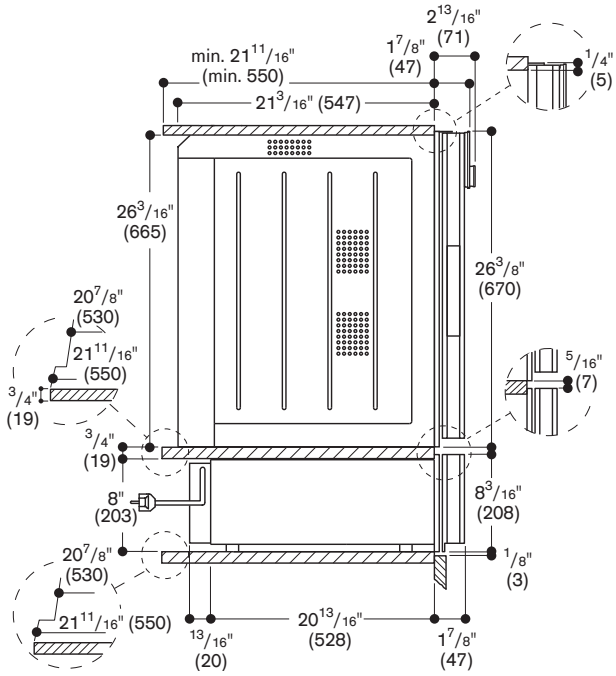
Planning notes
The front of the appliance extends 1 7/8″ from the cabinet carcass.
Always use an intermediate shelf — at least ¾″ thick — when mounting a 400 series single oven/Combi-steam oven/Combi-microwave oven above the WS 482 warming drawer.
When mounting the drawer below the 400 series Combi-steam oven, plan a recess of at least 1 3/8″ between the back wall and the warming drawer to allow for the inlet and outlet hose to be installed appropriately.
With a cut-out depth of 23 ½″, the electrical outlet can be planned behind the appliance.

Please read the installation details regarding oven combination on page 12–13.

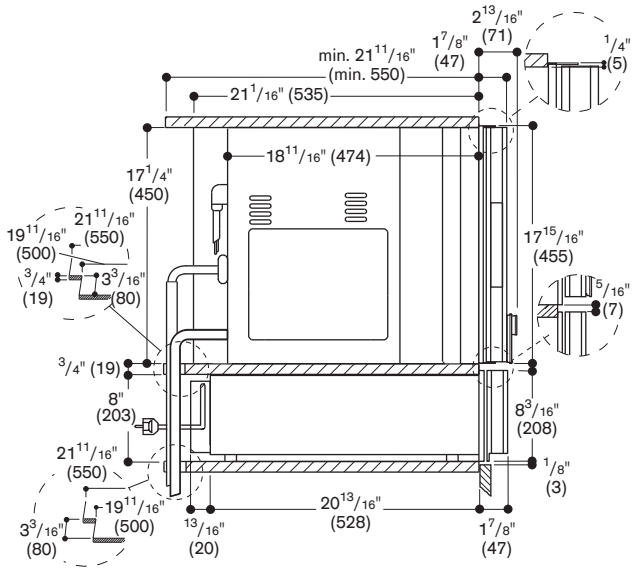
Rating
Total rating: 810 W.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 59″ with plug.



Side view of WS 482 below BO single oven



Side view of WS 482 below BS Combi-steam oven, BM Combi-microwave oven or CM espresso machine



Numbers indicated
inside parenthesis ( ) = mm

400 series warming drawer
WS 461

WS 461 710
Stainless steel-backed glass front.
Width 24″ (60 cm), Height 5 3/8″ (14 cm)

Highlights
- Handleless warming drawer.
- Bright interior light.
- Cushioned closing system.
- Hygienic stainless steel interior with glass bottom.
- 4 temperature levels ranging from 100 °F – 175 °F.
- Also for preparing and cooking meals.
- Net volume 0.75 cu.ft.

Cooking modes
Defrosting of meals/proofing of yeast dough.
Preheating of small beverages.
Keeping meals warm/slow cooking.
Warming of ovenware.

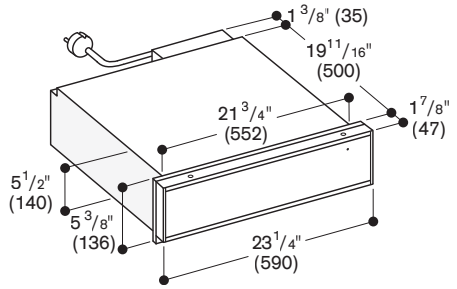
Operation
Rotary knob operation.
Recessed grip at the front bottom of drawer.

Features
Volume capacity: coffee set for 10 including espresso cups, cappuccino cups and plates or place settings for six including ø 11″ plates and bowls.
Max. load 55 lbs.
Usable interior dimensions:
H 3 3/4″ × W 18 11/16″ × D 18 3/16″
Integrated heating under glass for easy cleaning.
Convection fan for even heat distribution.
Status display, visible in the glass front.
Glass bottom made of safety glass.

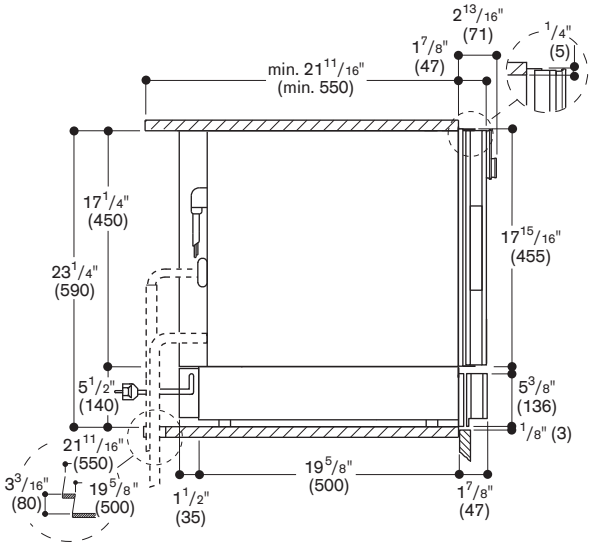
Planning notes
The front of the appliance extends 1 7/8″ from the cabinet carcass.
Installation of BS Combi-steam oven/ BM Combi-microwave oven/CM espresso machine directly above drawer in 24″ cutout without a partition shelf in between.
Built-in under countertop or in single cut-out.
When mounting the drawer below the 400 series Combi-steam oven, plan a recess of at least 1 3/8″ between the back wall and the drawer to allow for the inlet and outlet hose to be installed appropriately.
The electrical outlet can be planned behind the appliance.

Please read the installation details regarding oven combination on page 12–13.

Rating
Total rating: 810 W.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 59″ with plug.



Side view of WS 461 below BS Combi-steam oven, BM Combi-microwave oven or CM espresso machine



Numbers indicated inside parenthesis ( ) = mm

400 series warming drawer
WS 463

WS 463 710
Stainless steel-backed glass front.
Width 24″ (60 cm), Height 8 3/16″ (21 cm).

Highlights
- Handleless warming drawer.
- Perfect for a side-by-side combination of 30″ single oven and 24″ Combi-steam oven, Combi-microwave oven or a 24″ espresso machine.
- Bright interior light.
- Cushioned closing system.
- Hygienic stainless steel interior with glass bottom.
- 4 temperature levels ranging from 100 °F – 175 °F.
- Also for preparing and cooking meals.
- Net volume 1.0 cu.ft.

Cooking modes
Defrosting of meals/proofing of yeast dough.
Preheating of small beverages.
Keeping meals warm/slow cooking.
Warming of ovenware.

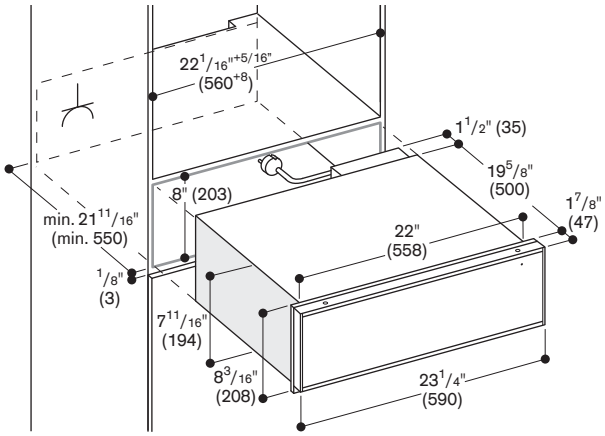
Operation
Rotary knob operation.
Recessed grip at the front bottom of drawer.

Features
Volume capacity: Dinner set for 8 people including ø 9 ½″ plates and soup bowls, additional bowls and serving dishes depending on size.
Max. load 33 lbs.
Usable interior dimensions:
H 5 5/16″ × W 18 11/16″ × D 18 1/16″
Integrated base glass plate heating for easy cleaning.
Convection fan for even heat distribution.
Status display, visible in the glass front.
Glass bottom made of safety glass.

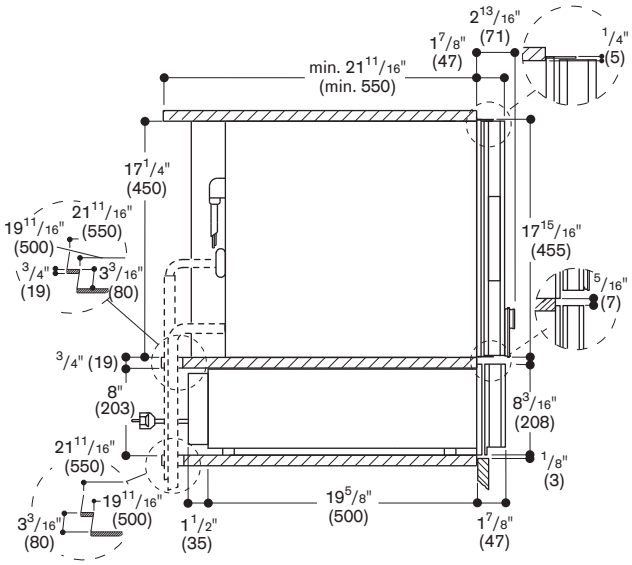
Planning notes
The front of the appliance extends 1 7/8″ from the cabinet carcass.
When mounting a BS Combi-steam oven/BM Combi-microwave oven/CM espresso machine directly above drawer in 24″ cutout, the partition shelf is only required if installing in a horizontal configuration next to a BO 480/481 oven to ensure proper alignment.
Otherwise the partition shelf is not required.
Built-in under countertop or in single cut-out.
When mounting the drawer below the 400 series Combi-steam oven, plan a recess of at least 1 3/8″ between the back wall and the drawer to allow for the inlet and outlet hose to be installed appropriately.
The electrical outlet can be planned behind the appliance.

Please read the installation details regarding oven combination on page 12–13.

Rating
Total rating: 810 W.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 59″ with plug.



Side view of WS 463 below BS Combi-steam oven, BM Combi-microwave oven or CM espresso machine



Numbers indicated
inside parenthesis ( ) = mm

Built-in microwave drawer
MW 420

MW 420 621
Stainless steel.

Highlights
- Built-in microwave drawer, perfect for kitchen islands, under counter and wall applications.
- Can be installed perfectly flush in any standard depth cabinetry.
- Handleless microwave drawer One touch to open and close.
- Sensor cooking mode for easy cooking.
- 950 W microwave power.
- Net volume 1.2 cu.ft.

Oven interior dimensions:
W 17 5/16" × H 7 1/8" × D 16 9/16"
Appliance dimensions:
W 23 7/8" × H 16 5/16" × D 23 3/8"

Cooking modes
10 preset auto sensor modes for cooking with 12 additional modes including melt, soften, keep warm, heating and reheating.

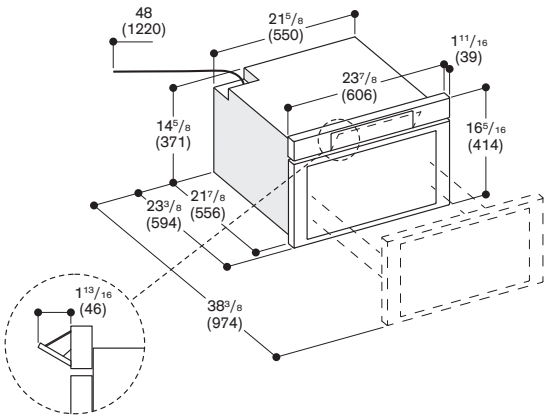
Operation
Hidden control panel tilts out for ergonomic operation.
One touch to open and close the microwave drawer.

Features
Glass touch control panel and an interactive visual display.
Digital display with scrolling text.
Interior capacity accommodates 9" × 13" pans and cups up to 7" in height or 20 oz.
Adjustable cooking time up to 99 minutes and 99 seconds.
Keep warm setting allows food to be kept warm for up to 30 minutes.
Sensor cooking mode controls humidity and automatically adjusts cooking level and cooking time fir various foods and quantities.
Quick defrost program.
Sensor reheat program.
Popcorn sensor cooking.
Kitchen Timer.
Maximum microwave output power 950 W.

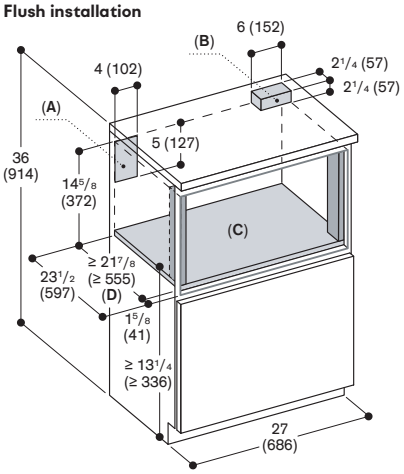
Safety
Child lock.

Planning notes
The built-in microwave drawer can be installed using a standard or flush (inset) installation (see adjacent drawings).
Cabinet base support requirements: 100 pounds.
Microwave drawer can be installed below a cooktop but requires a clearance of at least 2".

Rating
Total rating: 1,500 W.
Total Amps: 15 A.
120 V / 60 Hz
Connecting cable 48" with grounding plug.



Flush installation



A: Recommended location of electrical outlet

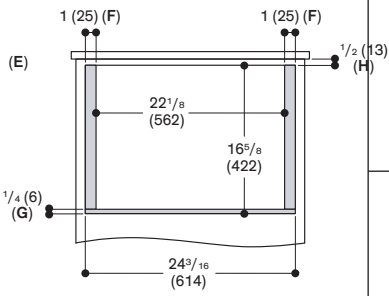
B: Anti-tip block
C: Base should support up to 100 lb
D: Base depth

E: Front view of cut-out
F: Sides should be finished and extend back to cleat

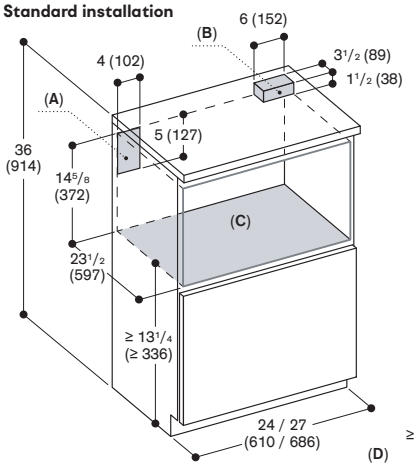
Cleats should also be finished, as they may be visible after installation

G: Base thickness
H: Visible area

If under a counter, minimum clearance to counter top should be 7/16" (11 mm)



Standard installation

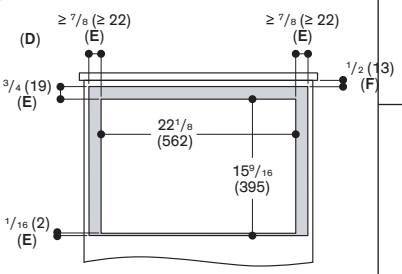


A: Recommended location of electrical outlet

B: Anti-tip block
C: Base should support up to 100 lb

D: Front view of cut-out
E: Overlap
F: Visible area

If under a counter, minimum clearance to counter top should be 7/16" (11 mm)



Numbers indicated inside parenthesis ( ) = mm

Optional accessories for single ovens

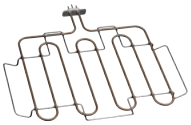
For use with 24" BOP 250/251 and BO 450 /451 ovens

BA 016 165
Pull-out system.
Enameled cast-iron frame and fully extendable telescopic rails, pyrolytic-safe.

BA 026 115
Baking tray.
Enameled.
9/16 deep.

BA 036 165
Wire rack.
Chromium-plated.
Off set rack, no opening, with feet.

BA 056 115
Heating element.
Necessary accessory for baking stone BA 056 133 and GN 340 230.
Gastronorm roaster.



BA 056 133
Baking stone.
Includes support and pizza peel.

BS 020 002
Pizza peel.
Additional set of 2.

GN 340 230
Gastronorm roaster.
Non-stick cast-aluminum.
4" deep, with 2 ½" lid, GN 2/3.
Order GN 010 330 adapter for use with the combi-steam oven.

BA 226 105
Roasting pan.
Enameled.
1" deep.

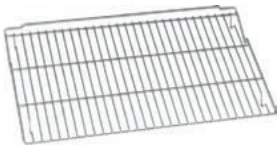
BA 046 117
Glass tray.
1" deep.
Can be used with 24"/30" BS combi-steam ovens.

For use with 30" BO 480 /481 ovens and BX 480 /481 double ovens and 36" EB 333 oven

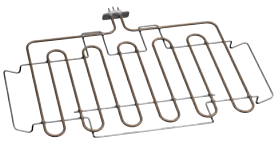
BA 018 165
Pull-out system.
Enameled cast-iron frame and fully extendable telescopic rails, pyrolytic-safe.

BA 028 115
Baking tray.
Enameled
1" deep.

BA 038 165
Wire rack.
Chromium-plated.
Off set rack, no opening, with feet.



BA 058 115
Heating element.
Necessary accessory for baking stone BA 058 133 and GN 340 230
Gastronorm roaster.



BA 058 133
Baking stone.
Includes support and pizza peel.

BS 020 002
Pizza peel.
Additional set of 2.

GN 340 230
Gastronorm roaster.
Non-stick cast-aluminum.
4" deep, with 2 ½" lid, GN 2/3.
Order GN 010 330 adapter for use with the combi-steam oven.

Part No. 17001373
Roasting pan.
Enameled.
With feet and rotisserie spit attachment, 1" deep.

BA 090 100
tainless steel knobs.
With black coating.
Set of 2.
For use with the EB 333.

Parts can be purchased via the Gaggenau eshop at www.gaggenau.com/us/appliances/eshop

Optional accessories for Combi-steam ovens

For use with 24" BS 470/471 612, BS 474/475 612 and 30" BS 484/485 612 Combi-steam ovens

GN 114 230
Gastronorm pan, unperforated.
Stainless steel.
1 ½" deep, GN ⅔ full tray size.
Order GN 010 330 adapter for use with the Combi-steam oven.

GN 124 230
Gastronorm pan, perforated.
Stainless steel.
1 ½" deep, GN ⅔ full tray size.
Order GN 010 330 adapter for use with the Combi-steam oven.

BA 010 301
Triple telescopic pull-out rack.

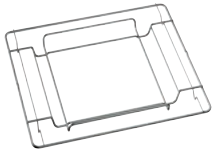
BA 020 361
Cooking container, stainless steel, unperforated, 1 9/16" (46 mm) deep, 5 qt.
Cannot be used on lower level of appliances produced before December 2022. Order glass tray BA 046 117 instead.

BA 020 370
Cooking container, stainless steel, perforated, 1 9/16" (40 mm) deep, 5 qt.

BA 020 382
Cooking container, non-stick, unperforated, 1 9/16" (46 mm) deep, 5 qt.
Cannot be used on lower level of appliances produced before December 2022. Order glass tray BA 046 117 instead.

BA 020 391
Cooking container, non-stick, perforated, 1 9/16 (40 mm) deep, 5 qt.

GN 010 330
Adapter for gastronorm insert and roaster.



BA 046 117
Glass tray, 1" deep.
Can also be used with 24" BO and BOP ovens along with BS combi-steam ovens.

BA 030 300
Wire rack, stainless steel.
Without opening, with feet.
Wire rack, stainless steel, with feet.

GN 340 230
Gastronorm roaster.
Non-stick cast-aluminum.
4" deep, with 2 ½" lid, GN 2/3.
Order GN 010 330 adapter for use with the combi-steam oven.

GN 114 130
Gastronorm pan, unperforated.
Stainless steel.
1 " deep, GN 1/3 half tray size. Order GN 010 330 adapter for use with the combi-steam oven.

GN 124 130
Gastronorm pan, perforated.
Stainless steel.
1 " deep, GN 1/3 half tray size. Order GN 010 330 adapter for use with the combi-steam oven.

CL S10 040
Cleaning cartridges, set of 4.

Part No. 17002490
Descaling tablets, set of 4.

Part No. 00578813
Vacuuming bags, large.
9 7/16" × 13 15/32", 100 pcs.
For use with the vacuuming drawers DV 461 / 463.

Part No. 00578814
Vacuuming bags, small.
7 3/32" × 11 11/32", 100 pcs.
For use with the vacuuming drawers DV 461 / 463.

400 series included and optional accessories

			Double oven BX 480/BX 481
Baking tray, enameled			
	BA 026 115	9/16" deep, compatible with pull-out system	
	BA 028 115	1" deep	• (2x)/○
Pull-out rack			
	BA 016 165	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	
	BA 018 165	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	○
	BA 010 301	Triple telescopic pull-out rack for Combi-steam oven.	
Baking stone			
	BA 056 133	incl. baking stone support and pizza peel (heating element must be ordered separately)	
	BA 058 133	incl. baking stone support and pizza peel (heating element must be ordered separately)	○
Cooking containers, stainless steel			
	BA 020 361	Cooking container, stainless steel, unperforated, 1 9/16" (40 mm) deep, 5 qt.	
	BA 020 370	Cooking container, stainless steel, perforated, 1 9/16" (40 mm) deep, 5 qt.	
	BA 020 382	Cooking container, non-stick, unperforated, 1 9/16" (40 mm) deep, 5 qt.	
	BA 020 391	Cooking container, non-stick, perforated, 1 9/16" (40 mm) deep, 5 qt.	
	GN 114 130	GN 1/3, unperforated, 1 1/2" deep, 1.5 qt.	
	GN 114 230	GN 2/3, unperforated, 1 1/2" deep, 3 qt.	
	GN 124 130	GN 1/3, perforated, 1 1/2" deep,1.5 qt.	
	GN 124 230	GN 2/3, perforated, 1 1/2" deep, 3 qt.	
Gastronorm roaster, cast aluminum			
	GN 340 230	GN 2/3, height 6 1/2", non-stick For ovens with heating element BA 056 115 or BA 058 115 and pull-out system BA 016 or BA 018 (both to be ordered separately) and for Combi-steam ovens with adapter GN 010 330 and pull-out system BA 010 301	○
Gastronorm Adapter			
	GN 010 330	Adapter for gastronorm insert	
Glass tray			
	BA 046 117	1" deep	
Wire rack			
	BA 036 165	no opening, with feet	
	BA 038 165	no opening, with feet	• (2x)/○
	Part No. 17003108	wire rack	
	Part No. 672921	for broil pans BA 026 105 / BA 226 105, with opening, and feet	
	Part No. 706321	for broil pan ET-Nr. 687055, with opening and feet	• (2x)/○
Broil pan, enameled			
	BA 026 105	with feet and rotisserie spit attachment,1" deep	
	BA 226 105	1" deep	
	Part No. 687055	with feet and rotisserie spit attachment, 1" deep	• (2x)/○
Heating element			
	BA 056 115	Necessary accessory for baking stone BA 056 133	
	BA 058 115	Necessary accessory for baking stone BA 058 133	○
Pizza peel			
	BS 020 002	Set of 2	○
Cleaning and care			
	CL S10 040	Cleaning cartridges, set of 4	
	Part No. 17002490	Descaling tablets, set of 4	
	Part No. 12008246	Water filter cartridge	
	Part No. 00573828	Descaling tablets	
	Part No. 00573829	Cleaning tablets	
Vacuuming bags			
	Part No. 00578813	Vacuuming bags, small, 7" × 11", 100 pcs.	
	Part No. 00578814	Vacuuming bags, large, 9 1/2" × 14", 100 pcs.	
Water connection			
	GZ 010 011	Extension for water inlet and outlet hose	

• Included. ○ Optional accessory.

Oven BO 480/BO 481	Oven BO 450/BO 451	Combi-steam oven BS 484/BS 485	Combi-steam oven BS 470/BS 471 BS 474/BS 475
	•/○		
•/ ○			
	○		
○			
		•	•
	○		
○			
		•/○	•/○
		•/○	•/○
		○	○
		○	○
		○	○
		○	○
		○	○
		○	○
○	○	○	○
		○	○
	○	•	•
	•/○		
•/○			
		•	•
	○		
•/○			
	○		
•/○			
	○		
○			
○	○		
		•/○	•/○
		○	○
		○	○

400 series included and optional accessories

Combi-microwave oven

		BM 484/BM 485
Baking tray, enameled		
	BA 026 115	9/16″ deep, compatible with pull-out system
	BA 028 115	1″ deep
Pull-out rack		
	BA 016 165	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame
	BA 018 165	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame
	BA 010 301	Triple telescopic pull-out rack for Combi-steam oven
Baking stone		
	BA 056 133	incl. baking stone support and pizza peel (heating element must be ordered separately)
	BA 058 133	incl. baking stone support and pizza peel (heating element must be ordered separately)
Gastronorm insert, stainless steel		
	BA 020 361	Cooking container, stainless steel, unperforated, 1 9/16″ (40 mm) deep, 5 qt.
	BA 020 370	Cooking container, stainless steel, perforated, 1 9/16″ (40 mm) deep, 5 qt.
	BA 020 382	Cooking container, non-stick, unperforated, 1 9/16″ (40 mm) deep, 5 qt.
	BA 020 391	Cooking container, non-stick, perforated, 1 9/16″ (40 mm) deep, 5 qt.
	GN 114 130	GN 1/3, unperforated, 1½″ deep, 1.5 qt.
	GN 114 230	GN 2/3, unperforated, 1½″ deep, 3 qt.
	GN 124 130	GN 1/3, perforated, 1½″ deep,1.5 qt.
	GN 124 230	GN 2/3, perforated, 1½″ deep, 3 qt.
Gastronorm roaster, cast aluminum		
	GN 340 230	GN 2/3, height 6½″, non-stick Use in ovens with pull-out system BA 018 / BA 016 and heating element (order separately), as well in Combi-steam ovens
Glass tray		
	BA 046 117	1″ deep
Wire rack		
	BA 036 105	no opening, with feet
	BA 038 105	no opening, with feet
	Part No. 672921	for broil pans BA 026 105 / BA 226 105, with opening, and feet
	Part No. 706321	for broil pan ET-Nr. 687055, with opening and feet
Broil pan, enameled		
	BA 026 105	with feet and rotisserie spit attachment,1″ deep
	BA 226 105	1″ deep
	Part No. 687055	with feet and rotisserie spit attachment, 1″ deep
Heating element		
	BA 056 115	Necessary accessory for baking stone BA 056 133
	BA 058 115	Necessary accessory for baking stone BA 058 133
Pizza peel		
	BS 020 002	Set of 2
Cleaning and care		
	CL S10 040	Cleaning cartridges, set of 4
	Part No. 17002490	Descaling cartridges, set of 4
	CL S30 040	Descaling tablets, set of 4
	Part No. 12008246	Water filter cartridge
	Part No. 00573828	Descaling tablets
	Part No. 00573829	Cleaning tablets
Vacuuming bags		
	Part No. 00578813	Vacuuming bags, small, 7″ × 11″, 100 pcs.
	Part No. 00578814	Vacuuming bags, large, 9½″ × 14″, 100 pcs.
Water connection		
	GZ 010 011	Extension for water inlet and outlet hose

• Included. ○ Optional accessory.

Combi-microwave oven	**Fully automatic espresso machine**	**Vacuuming drawer**	**Vacuuming drawer**	**Warming drawer**	**Warming drawer**
BM 450/BM 451	CM 450 / CM470	DV 461	DV 463	WS 482	WS 463 WS 461

400 series ovens

Appliance type		Double oven	Oven
Side-opening door right-hinged / left-hinged		BX 480/BX 481	BO 480/BO 481
Stainless steel-backed full glass door		BX 480/481 612	BO 480/481 613
Dimensions			
Width	(in.)	30″ (76 cm)	30″ (76 cm)
Appliance dimensions W × H × D[1]	(in.)	29 5/8 × 56 1/4″ × 21 9/16″	29 5/8 × 26 3/8″ × 21 9/16″
Door panel extension from cabinet opening	(in.)	1 7/8″	1 7/8″
Cut-out dimensions W × H × D	(in.)	28 1/2″ × 56 1/8″ × 21 11/16″	28 1/2″ × 26 3/16″ × 21 11/16″
Net weight	(lbs.)	335	170
Volume / energy efficiency			
Net volume	(cu.ft.)	4.5 per cooking compartment	4.5
Number of cooking compartments		2	1
Interior dimensions W × H × D	(in.)	24 9/16″ × 17 1/8″ × 15 7/8″	24 9/16″ × 17 1/8″ × 15 7/8″
Energy consumption with top / bottom heat	(kWh)	1.53 per cooking compartment	1.53
Energy consumption with convection	(kWh)	0.96 per cooking compartment	0.96
Heat source		electric	electric
Heating methods			
Temperature range	(°F)	85–550	85–550
Convection / Economy convection / top + bottom heat		•/•/•	•/•/•
Top heat / bottom heat / convection + bottom heat		•/•/•	•/•/•
Top + 1/3 bottom heat		•	•
1/3 top + bottom heat		•	•
Convection + 1/3 bottom heat		•	•
Broil + circulated air		•	•
Broil		•	•
Economy broil		•	•
Baking stone function		•	•
Roaster function		•	•
Dough proofing / defrosting / keeping warm		•/•/•	•/•/•
Operation			
TFT touch display		•	•
Controls at the top / centered / at the bottom		—/•/—	•/— /—
Automatic door opening		—	•
Clear text display	(No. of languages)	44	44
Individual recipes		—	50
Door opening angle	(°)	180	180
Features			
Electronic temperature control		•	•
Three-point core temperature probe		• (bottom only)	•
Automatic programs		—	•
Rotisserie spit		• (bottom only)	•
Baking stone outlet		•	•
Roasting function		•	•
Actual temperature display		•	•
Super quick pre-heating		•	•
Cooking time, cooking time end, timer, stopwatch		•	•
Long-term timer (Sabbath mode)		•	•
Halogen light on the top	(W)	60 per cooking compartment	60
Halogen light on the side	(W)	10 per cooking compartment	2 x 10
Rack levels	(No.)	5	5
Digital services (Home Connect) either via LAN or wireless via WiFi[3]		—	•[3]
Accessories			
Enameled baking tray		1 per cooking compartment	1
Size of largest baking tray	(sq.in.)	276	276
Wire rack		1 per cooking compartment	1
Enameled grill tray / wire rack for broil pan		1/1 per cooking compartment	1/1
Glass tray		—	—
Safety			
Thermally insulated door with multiple glazing		4-fold	4-fold
Child lock / door lock / safety shut-off		•/—/•	•/—/•
Cooled housing with temperature protection		•	•
Cleaning			
Pyrolysis system		•	•
Gaggenau enamel		•	•
Heated air cleaning catalyst		•	•
Rating			
Total connected load	(W)	9,200	5,500
Total Amps		40	25
Electrical		120/208–240V, 60Hz (4 Wire)	120/208–240V, 60Hz (4 Wire)

• Included. — Not available. ○ Optional accessory.

[1] Appliance depth: the immersion depth of the appliance in the cut-out. [2] Optional accessory, see pages 40–45.

[3] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Oven
BO 450/BO 451
BO 450/451 612
24″ (60 cm)
23 ¼″ × 23 7/16″ × 21 9/16″
1 7/8″
22 1/16″ × 23 ¼″ × 21 11/16″
141
3.2
1
18 11/16″ × 15 1/16″ × 16 5/16″
1.25
0.83
electric
85–550
•/•/•
•/•/•
—
—
—
•
•
•
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•/•/—
•
•/— /—
•
44
50
180
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•
•
•
•
•
60
10
4
•[3]
1
186
1
BA 226 105[2] /672 921[2]
o
4-fold
•/—/•
•
•
•
•
4,000
17
208/220–240 V / 60 Hz

400 Combi-steam ovens

Appliance type		Combi-steam oven	Combi-steam oven
Side-opening door right-hinged / left-hinged		BS 484/BS 485	BS 470/BS 471
Stainless steel-backed full glass door		BS 484/BS 485 612	BS 470/BS 471 612
Dimensions			
Width	(in.)	30″ (76 cm)	24″ (60 cm)
Appliance dimensions W × H × D[1]	(in.)	29 5/8″ × 17 15/16″ × 21 1/16″	23 ¼″ × 17 15/16″ × 21 1/16″
Door panel extension from cabinet opening	(in.)	1 7/8″	1 7/8″
Cutout dimensions W × H × D	(in.)	28 ½″ × 17 ¾″ × 21 11/16″	22 1/16″ × 17 ¾″ × 21 11/16″
Net weight	(lbs.)	115	101
Volume / energy efficiency			
Net volume	(cu.ft.)	2.1	2.1
Number of cooking compartments		1	1
Interior dimensions W × H × D	(in.)	19 23/32″ × 9 11/16″ × 15 63/64″	19 23/32″ × 9 11/16″ × 15 63/64″
Heat source		electric	electric
Heating methods			
Temperature range	(°F)	85–450	85–450
Convection + 100 % humidity		•	•
Convection + 80 % humidity		•	•
Convection + 60 % humidity		•	•
Convection + 30 % humidity		•	•
Convection+ 0 % humidity		•	•
Low temperature cooking		•	•
Sous-vide cooking		•	•
Broil + convection		•	•
Broil level 1 + humidity		•	•
Broil level 2 + humidity		•	•
Dough proofing / defrosting		•/•	•/•
Refreshing		•	•
Operation			
TFT touch display		•	•
Controls at the top / at the bottom		—/•	•/—
Automatic door opening		•	•
Clear text display	(No. of languages)	44	44
Individual recipes		50	50
Door opening angle	(°)	180°	180°
Features			
Steaming without pressure		•	•
Electronic temperature control		•	•
Broiler behind glass ceramic	(W)	2.000	2.000
Steam removal / misting		•/•	•/•
Three-point core temperature probe		•	•
Actual temperature display		•	•
Cooking time, cooking time end, timer, stopwatch		•	•
Long-term timer (Sabbath mode)		•	•
Electronic boiling point detection		•	•
Capacity display for filter cartridge		•	•
Water tank capacity / water level warning	(oz)	—/—	—/—
LED light on the side	(W)	2x 10	2x 10
Rack levels / stainless steel cooking interior	(No.)	3 /•	3 /•
Digital services (Home Connect) either via LAN or wireless via WiFi[3]		•[3]	•[3]
Accessories			
Size of largest baking tray	(sq.in.)	125	125
Wire rack		1	1
Cooking container, stainless steel, 1 9/16″ deep, 5 qt. perforated / unperforated		1/1	1/1
Cleaning cartridge		4 / CL S10 040[2]	4 / CL S10 040[2]
Descaling Tablets		Part No. 17002490	Part No. 17002490
Safety			
Thermally insulated door with multiple glazing		3-fold	3-fold
Child lock / door lock / safety shut-off		•/—/•	•/—/•
Cooled housing with temperature protection		•	•
Cleaning			
Cleaning program		•	•
Descaling program / drying program		•/•	•/•
Rating			
Total rating	(W)	3,200	3,200
Fixed inlet and outlet water connection		•	•
Total Amps		16	16
Electrical		208/220-240 V / 60 Hz	208/220-240 V / 60 Hz

• Included. — Not available.

[1] Appliance depth: the immersion depth of the appliance in the cutout. [2] Optional accessory, see pages 41–45.

[3] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Combi-steam oven
BS 474/BS 475
BS 474/BS 475 612

24″ (60 cm)
23 ¼″ × 17 15/16″ × 21 1/16″
1 7/8″
22 1/16″ × 17 ¾″ × 21 11/16″
101

2.1
1
19 23/32″ × 9 11/16″ × 15 63/64″
electric

85–450
•
•
•
•
•
•
•
•
•
•
•/•
•

•
—/•
•
44
50
180°

•
•
2.000
•/•
•
•
•
•
•
•
—/—
2x 10
3 /•
•[3]

125
1
1/1
4 / CL S10 040[2]
Part No. 17002490

3-fold
•/—/•
•

•
•/•

3,200
•
16
208/220-240 V / 60 Hz

400 series Combi-microwave ovens

Appliance type		Combi-microwave oven	Combi-microwave oven
Side-opening door right-hinged / left-hinged		BM 484/BM 485	BM 450/BM 451
Stainless steel-backed full glass door		BM 484/485 710	BM 450/451 710
Dimensions			
Width	(in.)	30″ (76 cm)	24″ (60 cm)
Appliance dimensions W × H × D[1]	(in.)	29 5/8″ × 17 15/16″ × 21 1/16″	23 1/4″ × 17 15/16″ × 21 1/16″
Door panel extension from cabinet front	(in.)	1 7/8″ (47 mm)	1 7/8″ (47 mm)
Cut-out dimensions W × H × D	(in.)	28 1/2″ × 17 3/4″ × 21 11/16″	21 1/16″ × 17 3/4″ × 21 11/16″
Net weight	(lbs.)	110	101
Volume			
Net volume capacity	cu.ft.	1.3	1.3
Interior dimensions W × H × D	(in.)	17″ × 9 1/4″ × 13 3/4″	17″ × 9 1/4″ × 13 3/4″
Cooking modes / Programs			
Maximum microwave output	(W)	1,000	1,000
Microwave output levels		5	5
Convection with temperature range	(°F)	100, 210–480	100, 210–480
Broil + convection with temperature range	(°F)	210–480	210–480
Broil + circulated air with temperature range	(°F)	210–480	210–480
Broil with levels of intensity		3	3
Maximum broil output	(W)	2,000	2,000
Maximum convection output	(W)	1,950	1,950
Maximum microwave output for combination with broil and oven	(W)	600	600
Sequential operation of up to 5 modes incl. programing of combined operation and rest time		•	•
Automatic weight feature		15	15
Operation			
TFT touch display		•	•
Controls at the top / at the bottom		—/•	•/—
Automatic door opening		•	•
Clear text display	(No. of languages)	25	25
Individual recipes		50	50
Door opening angle		180°	180°
Features			
Electronic temperature control		•	•
Actual temperature display		•	•
Fast heating		•	•
Innowave		•	•
Cooking time, switch-off time, short-term timer, stop watch		•/•/•/•	•/•/•/•
Sabbath mode		•	•
Interior lighting, side	(W)	60	60
Rack levels		4	4
Accessories			
Glass tray		•	•
Wire rack		•	•
Safety			
Thermally insulated door with multiple glazing		•	•
Child lock / safety shut-off		•/•	•/•
Triple door lock		•	•
Cooled housing with temperature protection		•	•
Cleaning			
Catalytic special enameling at interior back wall		•	•
Stainless steel interior with ceramic base.		•	•
Rating			
Total rating	(W)	3,100	3,100
Total Amps		2 x 20	2 x 20
Electrical		120/208–240V, 60Hz (4 Wire)	120/208–240V, 60Hz (4 Wire)

• Included. — Not available.

[1] Appliance depth: the immersion depth of the appliance in the cut-out.

400 series fully automatic espresso machine

Appliance type		Fully automatic espresso machine
Stainless steel-backed glass front		CM 470 712
Dimensions		
Width	(in.)	24″ (60 cm)
Appliance dimensions without transformer W × H × D[1]	(in.)	23 ¼″ × 17 15/16″ × 14″ (590 × 455 × 356 mm)
Door panel extension from cabinet front	(in.)	1 7/8″ (47 mm)
Cut-out dimensions W × H × D	(in.)	22 1/16″ + 5/16″ × 17 ¾″ + 1/16″ × min. 23 ½″ (560+8 × 450+2 × min 597 mm)
Net weight without transformer	(lbs.)	42–44
Type of beverage		
		Ristretto/2 x Ristretto, Espresso/2 x Espresso, Espresso macchiato/2 x Espresso macchiato, Coffee/2 x Coffee, Americano/2 x Americano, Caffe latte/2 x Caffe latte, Latte macchiato/2 x Latte macchiato, Cappuccino/2 x Cappuccino, Flat white/2 x Flat white, Milk froth/2 x Milk froth, Warm milk/2 x Warm milk, Hot water/2 x Hot water
Operation		
TFT touch display		•
Controls at the top		•
Automatic door opening		•
Clear text display	(No. of languages)	25
Beverages can be personalized and memorized	(No.)	8
Beverage size settings	(No.)	4
Coffee strength levels	(No.)	8
Coffee temperature levels	(No.)	3
Hot water temperature levels		10
Coffee-milk ratio levels		4
Height adjustable coffee dispenser up to	(in.)	5 7/8″
Lighting scenarios	(No.)	7
Features		
Aroma brewing technology		•
Grinding unit with ceramic discs		•
Automatic adjustment of ground coffee quantity		•
Continuous flow heater		•
Pump pressure	(psi)	275 psi (19 bar)
Integrated milk system		•
Insulated milk container	(oz)	17.6 (0.5 liter)
Bean container	(oz)	17.6 (500 g)
Separate container for second ground coffee type		•
Grinding level control		•
Double grinding and brewing cycles for extra intensity for one beverage.		•
Double grinding and brewing cycles for two beverages.		•
Removable water tank	(oz)	81 (2.4 liters)
Water filter cartridge for water tank		°
Single portion cleaning		•
Electronic water filter exchange indicator		•
Electronic fill level control for water and coffee beans		•
Electronic fill level control for drip tray and coffee dregs container		•
Integrated LED lighting		•
Fresh water function to refill water tank with fresh water		•
Digital services (Home Connect) either via LAN or wireless via WiFi[3]		•
Safety		
Child lock		•
Aqua stop with guarantee		•
Cleaning		
Fully automatic rinse program when switching on / off		•/•
Automatic quick rinsing of milk system		•
Automatic cleaning program		•
Automatic descaling program		•
Removable brewing unit		•
Coffee dregs container and drip tray removable and dishwasher-safe		•
Beverage dispenser removable and dishwasher-safe		•
Emptying program to prepare the appliance for holiday or transportation		•
Empty-grinding function, if using a new type of beans		•
Rating		
Total rating	(W)	1,600
Total Amps		10
Electrical		120 V / 60 Hz
Fixed inlet and outlet water connection		•

• Included. ° Optional accessory. — Not available.

[1] Appliance depth: the immersion depth of the appliance in the cut-out.

[3] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Fully automatic espresso machine
CM 450 712
24″ (60 cm)
23¼″ × 17 15/16″ × 14″ (590 × 455 × 356 mm)
1⅞″ (47 mm)
22 1/16″ + 5/16″ × 17¾″ + 1/16″ × min. 23½″ (560+8 × 450+2 × min 597 mm)
42–44
Ristretto/2 x Ristretto, Espresso/2 x Espresso, Espresso macchiato/2 x Espresso macchiato, Coffee/2 x Coffee, Americano/2 x Americano, Caffe latte/2 x Caffe latte, Latte macchiato/2 x Latte macchiato, Cappuccino/2 x Cappuccino, Flat white/2 x Flat white, Milk froth/2 x Milk froth, Warm milk/2 x Warm milk, Hot water/2 x Hot water
•
•
•
25
8
4
10
3
8
4
5⅞″
7
•
•
•
•
275 psi (19 bar)
•
17.6 (0.5 liter)
17.6 (500 g)
•
•
•
•
81 (2.4 liters)
•
•
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–
•/•
•
•
•
•
•
•
•
•
1,600
10
120 V / 60 Hz
-

400 series vacuuming drawers

Appliance type		Vacuuming drawer	Vacuuming drawer
Stainless steel-backed glass front		DV 461 710	DV 463 710
Dimensions			
Width	(in.)	24 (60 cm)	24 (60 cm)
Appliance dimensions W × H × D[1]	(in.)	23 ¼″ × 5 ⅜″ × 20 15/16″	23 ¼″ × 8 3/16″ × 20 15/16″
Door panel extension from cabinet front	(in.)	1 ⅞″	1 ⅞″
Cut-out dimensions W × H × D	(in.)	22 1/16″ × 5 ½″ × 21 ⅝″	22 1/16″ × 8″ × 21 ⅝″
Net weight	(lbs.)	68	76
Volume			
Net volume	(cu.ft.)	.25	.25
Interior dimensions W × H × D	(in.)	4 15/16″ × 3 ¾″ × 10 13/16″	4 15/16″ × 3 ¾″ × 10 13/16″
Maximum size of vacuuming bags W × L	(in.)	9½″ × 14″	9½″ × 14″
Usage			
Vacuuming levels		3, max. 99%	3, max. 99%
Heat-sealing levels		3	3
Vacuuming of bags and containers		•	•
Vacuuming of vacuuming containers and bottles		•	•
Vacuuming of liquids		•	•
Drying program for vacuuming pump		•	•
Warning function		•	•
Operation			
Sensor control		•	•
Handleless drawer		•	•
Recessed grip		•	•
Push-to-open system		—	—
Cushioned closing system		•	•
Features			
Stainless steel vacuuming chamber		•	•
Maximum load	(lbs.)	22	22
Applicable height	(in.)	3 ⅛″	3 ⅛″
Safety glass cover		•	•
Sealing bar, non-stick, removable		•	•
Raised vacuuming platform		•	•
Connection with tube for vacuuming outside the chamber		•	•
Utility space in vacuuming chamber, W × L	(in.)	8 ¼″ × 10 13/16″	8 ¼″ × 10 13/16″
Membrane avoiding reflow of liquids during external vacuuming		•	•
Vacuuming bags, small, 7″ × 11″	(pcs.)	50	50
Vacuuming bags, large, 9½″ × 14″	(pcs.)	50	50
Plug for vacuuming bottles	(pcs.)	3	3
Adapter for bottle plugs		•	•
Rating			
Total rating	(W)	520	520
Total Amps		5	5
Electrical		120 V / 60 Hz	120 V / 60 Hz

• Included. — Not available.

[1] Appliance depth: the immersion depth of the appliance in the cut-out.

400 series warming drawers

Appliance type		**Warming drawer**	**Warming drawer**
Stainless steel-backed glass front		WS 482 710	WS 461 710
Dimensions			
Width	(in.)	30″ (76 cm)	24″ (60 cm)
Appliance dimensions W × H × D[1]	(in.)	29 5/8″ × 8 3/16″ × 21 5/8″	23 3/8″ × 5 1/2″ × 21 1/16″
Door panel extension from cabinet front	(in.)	1 7/8″	1 7/8″
Cut-out dimensions W × H × D	(in.)	28 1/2″ × 8″ × 23 1/2″	22 1/16″ × 5 1/2″ × 21 5/8″
Net weight	(lbs.)	64	40
Volume			
Net volume	(cu.ft.)	1.3	0.75
Interior dimensions W × H × D	(in.)	23 7/8″ × 5 3/16″ × 18 7/8″	18 11/16″ × 3 3/8″ × 18 1/16″
Number of plate settings	(No.)	10	6
Cooking modes			
Defrosting of meals / proving of yeast dough		•	•
Preheating of small beverages		•	•
Keeping meals warm / slow cooking meals		•	•
Warming dishes		•	•
Convection + bottom heat		•	•
Temperature range 100 °F to 175 °F (glass surface)	(power levels)	4	4
Operation			
Rotary knob		•	•
Status display, visible on the glass front		•	•
Handleless drawer		•	•
Recessed grip		•	•
Cushioned closing system		•	•
Features			
Interior light		•	•
Maximum load	(lbs.)	55	55
Stainless steel interior with glass bottom		•	•
Convection fan for even heat distribution		•	•
Rating			
Total rating	(W)	810	810
Total Amps		15	10
Electrical		120 V / 60 Hz	120 V / 60 Hz

• Included. — Not available.

[1] Appliance depth: the immersion depth of the appliance in the cut-out.

Warming drawer
WS 463 710
24″ (60 cm)
23 ¼″ × 8 1/16″ × 20 ½″
1 7/8″
22 1/16″ × 8 ″ × 21 11/16″
46
1
18 11/16″ × 3 ¾″ × 18 1/16″
8
•
•
•
•
•
4
•
•
•
•
•
•
33
•
•
810
10
120 V / 60 Hz

Microwaves

Appliance type		Microwave drawer
Side-opening right-hinged/left-hinged		
Microwave drawer		•
Stainless steel		MW 420 621
Size		
Width	(in.)	24″ (60 cm)
Width including frame	(in.)	
Appliance dimensions	(in.)	W 23 7/8″ × H 16 5/16″ × D 23 3/8″
Interior dimensions	(in.)	W 17 5/16″ × H 71/8″ × D 16 9/16″
Volume		
Next volume	(cu.ft.)	1.2
Heating modes		
Max. microwave output	(W)	950
Max. convection output	(W)	—
Microwave power modes		10
Features		
Digital function display		•
Touch control panel		•
Adjustable cooking time up to 99 minutes		•
Innowave		•
Sensor cooking programs		10
Kitchen timer		•
Child lock		•
Rating		
Total rating	(W)	1,500
Total Amps		15
Electrical		120 V / 60 Hz

• Included — Not available

200 SERIES OVENS

Checklist for appliance combinations 200 series 62

Planning notes for the installation of 200 series ovens 64

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200 series included and optional accessories 73

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Checklist for appliance combinations 200 series

This checklist provides the most relevant parameters for the perfect combination and ordering of ovens, Combi-microwave ovens, fully automatic espresso machines, warming drawers and dishwashers.

Vertical combinations
When planning and ordering please note that
— The door hinges of the appliances must be on the same side.
— The door hinge (right-/left-hinged) is not reversible.
— A minimum clearance of 3/8" between the two doors must be observed.
— The cutout for products that are installed above it must be 22 1/16" wide. The dishwasher is 24" wide.

Horizontal combinations
When planning and ordering please note that
— The door hinges can be located on either the inside or outside, without the full door opening angle being restricted.
— The door hinge (right-/left-hinged) cannot be reversed retrospectively.
— A minimum clearance of 3/8" between the two doors must be observed.
— A Combi-steam oven, Combi-microwave oven, or a fully automatic espresso machine in combination with a warming drawer (5 ½" in height), has the same total height as a 24" wide oven.

Vertical combination, 24" wide products

BMP 250
BOP 250
WSP 221

BMP 250
CMP 250
WSP 221

BOP 250
DF

BMP 250
DF

CMP 250
DF

BOP	Ovens
BMP	Combi-microwave ovens
CMP	Fully automatic espresso machine
WSP	Warming drawers
DF	Dishwashers

Please read additional planning notes on pages 64–65.

Horizontal combination, 24" wide products

BOP 251

BOP 250

BOP 251

BMP 250
WSP 221

BOP 251

CMP 250
WSP 221

BMP 251
WSP 221

CMP 250
WSP 221

BOP 251

CMP 250
WSP 221

BMP 250
WSP 221

Combination of 4 with warming drawer, 24" wide products

BMP 251
BOP 251

BMP 250
CMP 250
WSP 221

Planning notes for the installation of 200 series ovens

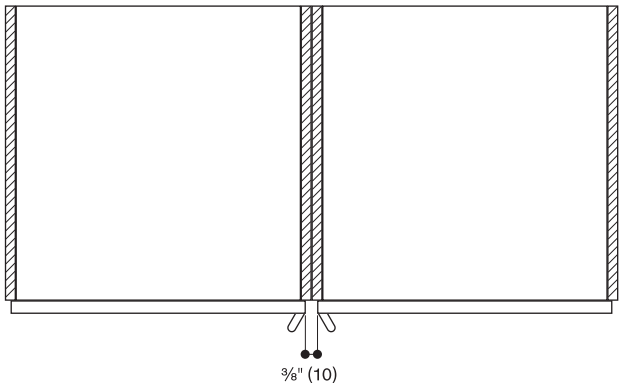
Applies to BOP/BMP/CMP/WSP

General notes

Installation behind kitchen cabinet doors
Appropriate measures must be taken to prevent these types of doors from closing when the appliance is heating or while it is cooling down (fan operation). Please check your local regulations.

Installation side-by-side
When appliances are installed side by side, the clearance between the appliances must be at least ⅜″ (corresponds to the standard outside measurement of the cabinet opening of 23⅝″ or 30″).

Installation side-by-side



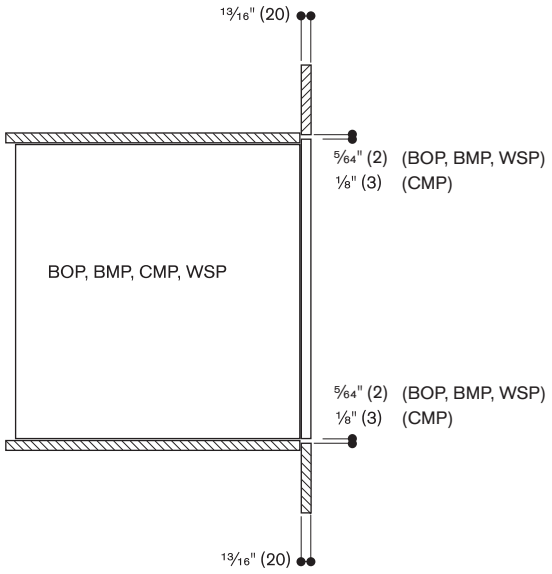
Necessary air openings on the door edges

Gaggenau 200 series ovens are supplied with fresh air for cooling at the top edge and side edges of the door. Hot air is blown out at the door bottom edge.

In order to prevent appliances from overheating and to ensure that they cool down as required after operation, appropriate minimum cross sections of free space must be maintained from kitchen cabinet edges.

The measurements given in the drawing apply to all appliances.

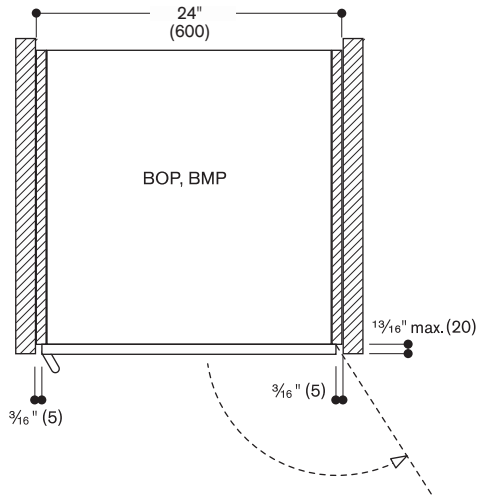
Air openings on the door edges above/below



Numbers indicated
inside parenthesis ( ) = mm

At the sides
In situations where kitchen cabinet doors are thicker, or where sidewalls protrude up to 1 5/16" from the front of the edge of the cabinet opening, the minimum distance on the hinge side is sufficient for the air supply and a door opening angle of 110°. Above that, a distance of 3/8" or even more is required. The handle side may, if required, be covered by a side panel provided that the minimum distance is maintained.

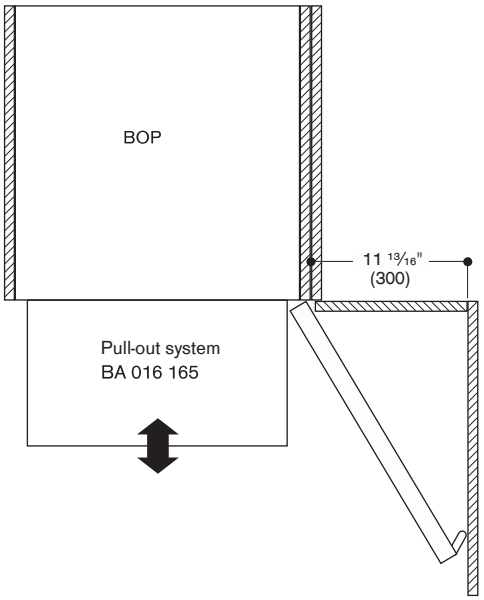
Air openings on the door edges



Installation in corners

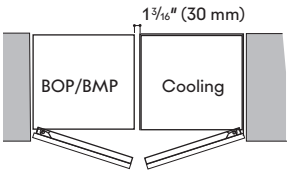
Door clearance at the sides
When the pull-out system is used, a larger door opening angle of 11 15/16" is required. For all other situations, 3 15/16" is recommended. Where there are smaller side clearances down to a minimum of 1 15/16", restrictions in handling hot baking trays should be expected and the user-friendliness of the side-opening door can not be taken for granted.

Installation in corner situation

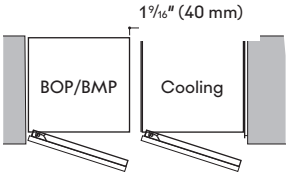


Installation next to cooling appliances

When installing a cooling appliance next to a BOP/BMP from the 200 series ovens, a minimum lateral distance of 1 3/16" (30 mm) is recommended, if the non-hinge side of the cooling appliance is next to the BOP/BMP.



If both appliances are hinged on the same side, a minimum lateral distance of 1 9/16" (40 mm) is required for cooling energy efficiency and/or space required to open door for handleless cooling configurations.



Numbers indicated
inside parenthesis ( ) = mm

200 series single oven
BOP 250/BOP 251

Discontinued without replacement in December 2025.

Controls on top

Right-hinged

BOP 250 612
Full glass door in Gaggenau Metallic.
Width 24″ (60 cm).

Left-hinged

BOP 251 612
Full glass door in Gaggenau Metallic.
Width 24″ (60 cm).

Included accessories

1 baking tray, enameled pyrolysis-safe.
1 wire rack.
1 plug-in core temperature probe.

Optional accessories

BA 016 165
Pull-out system.
Fully extendable telescopic rails and enameled cast iron frame.

BA 026 115
Baking tray, enameled.
9/16″ deep.

BA 036 165
Wire rack, chromium-plated.
Without opening, with feet.

BA 046 117
Glass tray.
1″ deep.

BA 056 115
Heating element for baking stone and Gastronorm roaster.

BA 056 133
Baking stone.
Incl. baking stone support and pizza peel (heating element must be ordered separately). Cannot be used in combination with pull-out system.

BA 226 105
Broiling pan, enameled.
1″ deep.

BS 020 002
Pizza peel, additional set of 2.

GN 340 230
Gastronorm roaster in cast aluminum.
GN 2/3, height 4″, with 2½″ lid non-stick.

Highlights
- Flush installation.
- Pyrolysis system.
- 13 heating methods, with meat probe and baking stone function.
- Automatic programs.
- Core temperature probe with estimation of cooking time.
- TFT touch display.
- Electronic temperature control from 85 °F – 550 °F.
- Net volume 3.1 cu.ft.

Cooking modes
Convection.
Economy convection.
Top + bottom heat.
Top heat.
Bottom heat.
Convection + bottom heat.
Convection broil.
Broil.
Economy broil.
Baking stone function.
Roaster function.
Dough proofing.
Defrosting.

Operation
Rotary knob and TFT touch display operation.
Clear text display in 44 languages.
Option to save individual recipes (incl. core temperature probe).
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features
Three-point core temperature probe with automatic shut-off.
Automatic programs.
Outlet for optional additional heating element used for baking stone or gastronorm roaster function.
Actual temperature display.
Super-quick preheating.
Timer functions: cooking time, shut-off time, timer, stopwatch, long-term timer (Sabbath mode).
60 W halogen light on top.
Enameled side rack supports with 4 rack levels, pyrolysis-safe.

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of Home Connect functionality depends on the Home Connect Services, which are not available in every country. For further information please check: www.home-connect.com

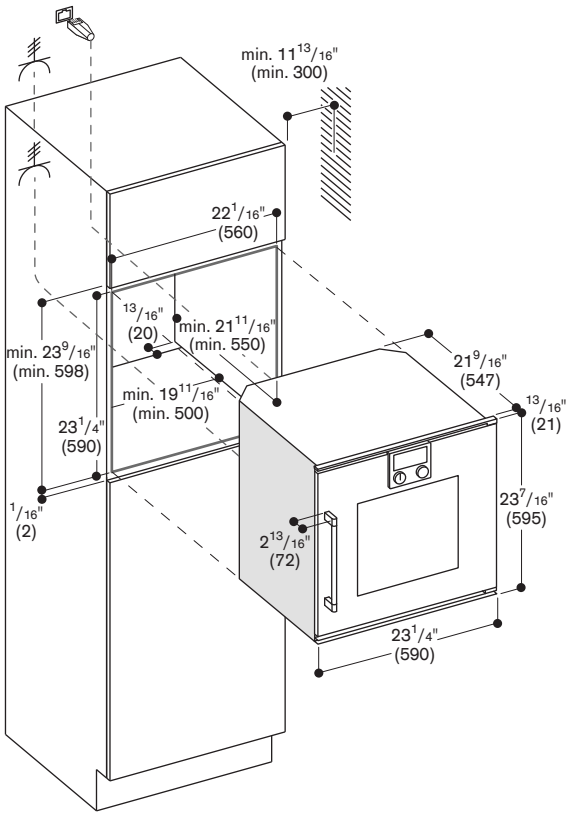
Safety
Thermally insulated door with quintuple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning
Pyrolysis system.
Gaggenau enamel.
Heated catalyzer to clean the oven air.

Planning notes
Door hinge not reversible.
The door panel front of the appliance extends 13/16″ from the cabinet carcass.
The outer edge of the door handle extends 2 13/16″ from the cabinet front.
Necessary lateral gap between appliance door and cabinet front of min. 3/16″.
Consider the overhang, including the door handle, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 110° door opening angle.
For installation below cooktops: Distance between the underside of the cooktop and the top edge of the oven cavity: min. 9/16″. The planning notes for the cooktops (particularly regarding ventilation, gas/electric connection) must be taken into account.
To achieve the 21 5/8″ installation depth, the connecting cable needs to follow the slanted edge on the corner of the housing.
The plug needs to be planned outside of the cut-out.
The LAN port can be found at the back on the upper right side.

Please read additional planning notes on pages 64–65.

Rating
Total rating: 4,000 W.
Total Amps: 17 A.
208/220–240 V/60 Hz
Plan for a 3.5′ connecting cable (hardwire required).
Plan for a LAN cable or connect via WiFi.



Numbers indicated
inside parenthesis ( ) = mm

200 series Combi-microwave oven
BMP 250/BMP 251

Discontinued without replacement in December 2025.

Controls on top

Right-hinged

BMP 250 710
Full glass door in Gaggenau Metallic.
Width 24″ (60 cm).

Left-hinged

BMP 251 710
Full glass door in Gaggenau Metallic.
Width 24″ (60 cm).

Included accessories

1 combination wire rack.
1 glass tray.

Highlights
— Flush installation.
— Single operation and combination of microwave, grill and oven.
— Sequential operation of up to five modes including programming of combined operation and rest time.
— TFT touch display.
— Electronic temperature control.
— Net volume 1.3 cu.ft.

Cooking modes and programs
Microwave operation with 5 output levels: 1000, 600, 360, 180, 90 W.
Oven operation with 4 heating methods:
— Convection at 100 °F and from 210 °F – 480 °F.
— Broil + convection from 210 °F – 480 °F.
— Broil + circulated air from 210 °F – 480 °F.
— Broil with 3 levels of intensity, maximum output 2000 W.
Heating modes with microwave output levels 600, 360, 180 and 90 W freely combinable.
15 automatic programs with weight indication, fully customizable:
— 4 defrosting programs.
— 4 cooking programs.
— 7 combination programs.
Option to save individual recipes.

Operation
Rotary knob and TFT touch display operation.
Clear text display in 25 languages.
Information key with use indicators.
Side-opening door opens up to 110° angle.

Features
Innowave.
Fast pre-heating.
4 rack levels.
Actual temperature display.
60 W halogen light on the side.

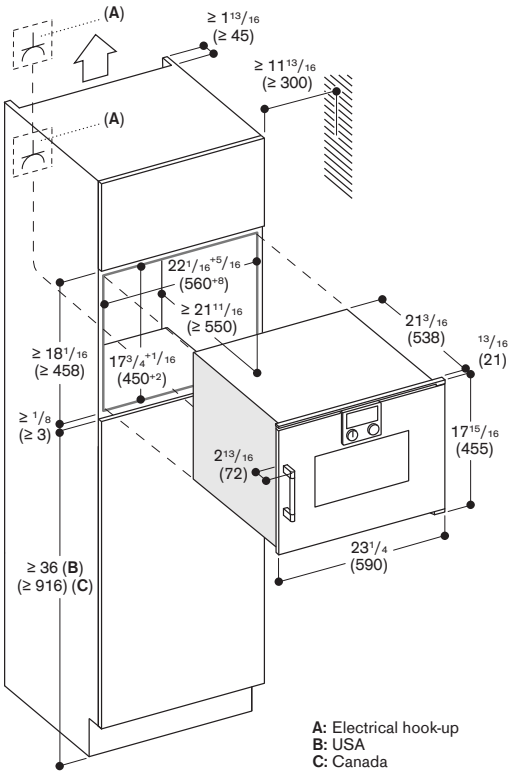
Safety
Thermally insulated door with triple glazing.
Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning
Hygienic stainless steel interior with glass ceramic base.
Interior back wall with catalytic coating.

Planning notes
Door hinge not reversible.
Plan the cut-out without back wall.
Necessary lateral gap between appliance door and cabinet panel of min. 3/16″.
The door panel surface of the appliance extends 13/16″ from the cabinet carcass.
The outer edge of the door handle extends 2 13/16″ from the cabinet front.
Consider the overhang, including the door handle, when planning to open drawers next to the appliance.
When planning a corner solution, pay attention to the 110° door opening angle.
The electrical outlet needs to be planned outside of the cut-out.
The appliance may not be installed less than 36″ (916 mm) from the floor in Canada.

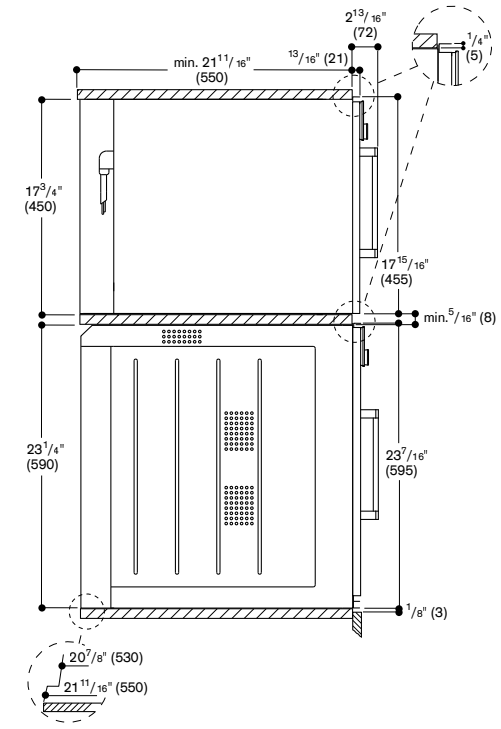
Please read additional planning notes on pages 64–65.

Rating
Total rating: 3,100 W.
Total Amps: 20 A (Double pole 20 amp breaker).
120/208 – 240V, 60Hz (4 Wire)
Plan for a 59 1/16″ connection cable without a plug (hardwire required).



A: Electrical hook-up
B: USA
C: Canada

BMP Combi-microwave oven over BOP single oven



Numbers indicated
inside parenthesis ( ) = mm

200 series fully automatic espresso machine
CMP 250

Discontinued without replacement in December 2025.

Controls at the top
Left-hinged

CMP 250 711
Glass front in Gaggenau Metallic.
Width 24″ (60 cm).

Included accessories

1 measuring spoon.
1 assembly screws.
1 milk container 17 oz (0.5 liters).
1 water hardness test strip.
1 connection hose for milk frother.
1 milk tube.

Optional accessories (order as spare parts):

Part No. 12008246
Water filter.

Part No. 00312445
Descaling Liquid (1 Pack).

Part No. 00311979
Cleaning tablets.

Part No. 00636455
Door hinge restrictor (92° opening angle).

Part No. 11005967
Stainless steel milk container.

Part No. 11015223
One-pound bean container with lid.

Highlights
— Flush installation.
— Handleless door/cushioned door closing system.
— Continuous flow heater means no waiting time and constant brewing temperature.
— Aroma brewing technology for a full aroma.
— Single portion cleaning.
— TFT touch display.
— One-touch operation.
— Personalization function.
— Seven light settings.
— Electronic fill level control for milk, water and coffee to ensure a perfect result.

Beverage types
Ristretto/ 2x Ristretto.
Espresso/2 x Espresso.
Espresso Macchiato/ 2 x Espresso Macchiato.
Coffee/2 x Coffee.
Americano/ 2 x Americano.
Caffe Latte/2 x Caffe Latte.
Latte Macchiato/ 2 x Latte Macchiato.
Cappuccino/ 2 x Cappuccino.
Flat White/2 x Flat White.
Milk froth/ x 2 Milk froth.
Warm milk/ 2 x Warm milk.
Hot water/ 2 x Hot water.

Operation
Door with cushioned door closing system.
Rotary knobs and TFT touch display operation.
Clear text display in 25 languages.
Personalization function, up to 8 beverages can be personalized and memorized.
4 beverage size settings from small to extra large; can be individually adjusted to match the size of the cup.
8 coffee strength levels from very mild to extra strong.
3 coffee temperature levels.
10 hot water temperature levels.
4 coffee-milk ratio levels.
Adjustable grinding level.
Height-adjustable coffee dispenser 2 ¾″ to 5 ⅞″.
Easy access to water tank, milk and coffee bean container behind the door.

Features
Maintenance-free grinding unit with ceramic discs.
Separate drawer for second ground coffee type.
Water pump with 275 psi (19 bar) pressure.
Double grinding and brewing cycles for extra intensity for single beverage order.
For double beverage order, two grinding and brewing cycles.
Beverage dispenser with integrated milk system.
Insulated stainless steel milk container for up to 17 oz. (0.5 liter).
Integrated LED lighting.
Removable bean container with aroma protecting lid for 1.1lbs., allows for an effortless exchange of different types of coffee beans.
Automatic adjustments of ground coffee quantity.
Removable 2.5 quarts (2.4 liter) water tank.
Electronic water filter exchange indicator.
Electronic fill level control for drip tray and container for coffee residue.

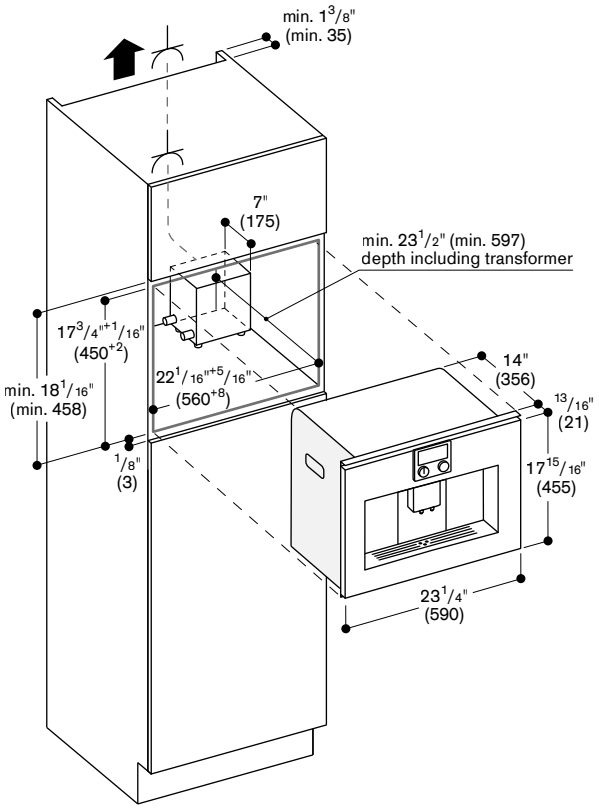
Safety
Child lock.

Cleaning
Fully automatic rinse program when machine is turned on/off.
Automatic steam cleaning of the milk system after every beverage.
Automatic cleaning and descaling program.
Emptying program to prepare the appliance for holiday or transportation.
Removable brewing unit.
Empty-grinding function to remove coffee residues from the system when switching bean types.
Dishwasher-safe coffee residue container and drip tray.
Dishwasher-safe beverage dispenser.

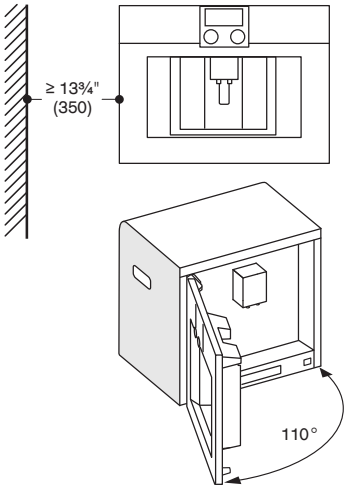
Planning notes
Ideal installation height 3.1 ft.- 4.8 ft. (top edge of cut-out bottom).
Necessary lateral gap between appliance front and cabinet panel of min. 3/16″.
The door panel surface of the appliance extends 13/16″ from the cabinet carcass.
When installing in a corner a side clearance is required.
If necessary, the transformer can be placed in an adjacent cabinet.
Note that the length of the power cable between the transformer and appliance is 23 ½″ (600 mm).
Opening angle approximately 110° (default delivery status) — mounting distance to the wall has to be at least 13 ¾″.
Opening angle approximately 155° — mounting distance to the wall has to be at least 25 9/16″.
Opening angle approximately 92° — mounting distance to the wall has to be at least 3 15/16″ (spare part # 00636455).
Installation directly above WS 461 (5 ⅜″ tall) warming drawer in 23 ¼″ standard cut-out.

Please read additional planning notes on pages 64–65.

Rating
Total rating: 1,600 W.
Total Amps: 10 A.
120 V / 60 Hz
Connection cable 39″ with plug.



Left corner installation



If using the 92° door hinge restrictor (spare part no. 00636455), the minimum distance from the wall is only 4" (100).

Numbers indicated
inside parenthesis ( ) = mm

200 series warming drawer
WSP 221

Discontinued without replacement in December 2025.

WSP 221 710
Glass front in Gaggenau Metallic.
Width 24″ (60 cm), Height 5 ½″ (14 cm).

Highlights
- Flush installation.
- Handleless drawer.
- Push-to-open system.
- Hygienic stainless steel interior with glass bottom.
- 4 temperature levels ranging 100 °F – 175 °F.
- Keeps food and drinks warm, also for preparing and cooking meals.
- Net volume 0.7 cu.ft.

Cooking modes
Defrosting of meals/proofing of yeast dough.
Preheating of small beverage containers.
Keeping meals warm/slow cooking meals.
Warming ovenware.

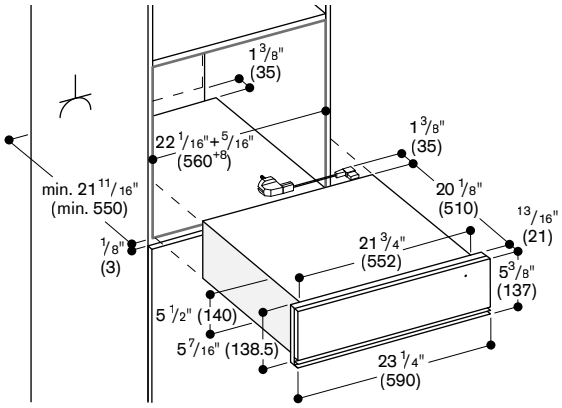
Operation
Rotary knob operation.

Features
Volume capacity: Dinner service for 6 people including ø 9 ½″ plates and soup bowls, additional bowls and a serving dish, depending on size.
Max. load 55 lbs.
Usable interior dimensions:
H 3 5/8″ × W 18 7/16″ × D 18″.
Heating under glass bottom for easy cleaning.
Fan for fast, even heat distribution when warming dishes.
Status display, visible in the glass front.
Glass bottom made of safety glass.

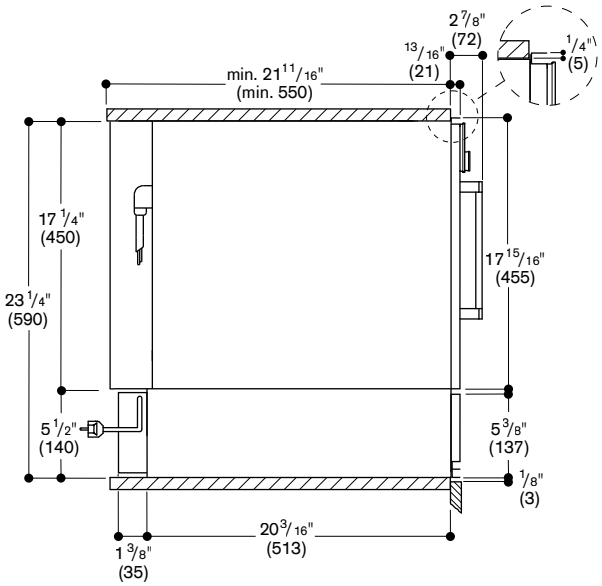
Planning notes
Necessary lateral gap between appliance front and cabinet panel of min. 3/16″.
The door panel front of the appliance extends 13/16″ from the cabinet carcass.
Install BMP/CMP directly above WSP in 23 ¼″ cut-out without an intermediate shelf in between.
The power outlet can be planned behind the appliance.

Please read additional planning notes on pages 64–65.

Rating
Total rating: 810 W.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 71″ with plug.



Side view WSP 221 below BSP Combi-steam oven, BMP Combi-microwave oven, CMP espresso machine



Numbers indicated
inside parenthesis ( ) = mm

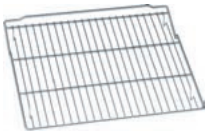
200 series included and optional accessories

Advice: Not every illustrated accessory fits to every oven. For exact allocation see pages 74–75.

BA 016 165
Pull-out system for 24″ oven.
Fully extendable telescopic rails and enameled cast iron frame.

BA 026 115
Baking tray, enameled.
9/16″ deep, for use with 24″ oven.

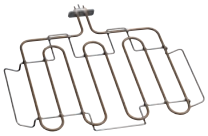
BA 036 165
Wire rack, chromium-plated,
for use with 24″ oven.
Without opening, with feet.



BA 046 117
Glass tray for 24″ BO ovens.
1″ deep.

BA 226 105
Broil pan, enameled.
1″ deep, for use with 24″ oven.

BA 056 115
Heating element for baking stone for 24″ single oven.



BS 020 002
Pizza peel, set of 2.

BA 056 133
Baking stone, for use with 24″ oven. Incl. baking stone support and pizza peel (heating element must be ordered separately). Cannot be used in combination with pull-out system.

GN 340 230
Gastronorm roaster in cast aluminum GN 2/3, height 6 1/2″ (165 mm), non-stick For roasting in oven with roasting function.
Lower and upper part can also be used separately, height 4″ (100 mm) and 2 1/2″ (65 mm).
For ovens with heating element BA 056 115 and pull-out system BA 016 165 (both to be ordered separately).

200 series included and optional accessories

			Oven
			BOP 250/BOP 251
Baking tray, enameled			
	BA 026 115	9/16″ deep, compatible with pull-out system	•/○
Pull-out rack			
	BA 016 105	Pull-out system with fully extendable telescopic pull-out rack and pyrolysis-safe cast frame	○
Baking stone			
	BA 056 133	incl. baking stone support and pizza paddle (heating element must be ordered separately)	○
Gastronorm roaster, cast aluminum			
	GN 340 230	GN 2/3, height 6 ½″, non-stick Use in ovens with pull-out system BA 016 and heating element BA 056 (order separately)	○
Glass tray			
	BA 046 117	1″ deep	•/○
Wire rack			
	BA 036 165	no opening, with feet	•
	Part No. 672921	for broil pans BA 026 115 / BA 226 105, with opening, and feet	•
Broil pan, enameled			
	BA 026 115	Enameled baking tray, 9/16″ deep	•
	BA 226 105	Enameled broil pan, 1″ deep	○
Heating element			
	BA 056 115	Necessary accessory for baking stone BA 056 133	○
Pizza paddle			
	BS 020 002	Set of 2	○
Cleaning and care			
	Part No. 12008246	Water filter cartridge	
	Part No. 00573828	Descaling tablets	
	Part No. 00573829	Cleaning tablets	

• Included. ○ Optional accessory.

Combi-microwave	**Espresso machine**
BMP 250/251	CMP 250
•	
	○
	○
	○

200 series ovens

Appliance type		Oven
Side-opening door right-hinged / left-hinged		BOP 250/BOP 251
Full glass door in Gaggenau Metallic		BOP 250/BOP 251
Dimensions		
Width	(in)	24″ (60 cm)
Appliance dimensions W × H × D[1]	(in)	23 ¼″ × 23 7/16″ × 21 9/16″
Door panel extension from cabinet opening	(in)	13/16″
Cut-out dimensions W × H × D	(in)	560 × 590 × 550
Net weight	(lbs.)	126
Volume / energy efficiency		
Net volume	(cu.ft.)	3.2
Number of cooking compartments		1
Interior dimensions W × H × D	(in)	19 13/16″ × 15 1/16″ × 15 5/16″
Energy consumption with top / bottom heat	(kWh)	1.25
Energy consumption with convection	(kWh)	0.83
Heat source		electric
Heating methods		
Temperature range	(°F)	85–550
Convection / Eco convection / top + bottom heat		•/•/•
Top heat / bottom heat / convection + bottom heat		•/•/•
Convection broil		•
Broil		•
Broil + circulated air		•
Baking stone function		•
Roaster function		•
Dough proofing / defrosting / keeping warm		•/•/—
Operation		
TFT touch display		•
Controls at the top / centered / at the bottom		•/—
Clear text display	(No. of languages)	44
Individual recipes		50
Door opening angle	(°)	110°
Features		
Electronic temperature control		•
Core temperature probe		•
Baking stone socket		•
Roasting function		•
Actual temperature display		•
Super-quick preheating		•
Cooking time, cooking time end, timer, stopwatch		•
Long-term timer (Sabbath mode)		•
Halogen light on the top	(W)	60
Rack levels	(No.)	4
Digital services (Home Connect) either via LAN or wireless via WiFi[3]		•
Accessories		
Enameled baking tray		1
Size of largest baking tray	(sq.in.)	186
Wire rack		1
Enameled grill tray / wire rack for broil pan		BA 226 105[2] /672 921[2]
Glass tray		1
Safety		
Thermally insulated door with multiple glazing		5-fold
Child lock / door lock / safety shut-off		•/•
Cooled housing with temperature protection		•
Cleaning		
Pyrolysis system		•
Gaggenau enamel		•
Heated air cleaning catalyst		•
Rating		
Total connected load	(W)	3,700
Total Amps		17
Electrical		208/220-240 V / 60 Hz

• Included. — Not available.

[1] Appliance depth: the immersion depth of the appliance in the cut-out. [2] Optional accessory, see pages 73–75.

[3] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

200 series Combi-microwave ovens

Appliance type		Combi-microwave oven
Side-opening door right-hinged / left-hinged		BMP 250/BMP 251
Full glass door in Gaggenau Metallic		BMP 250/251 710
Dimensions		
Width in inches		60
Appliance dimensions W × H × D[1] in inches		23 ¼" × 17 15/16" × 21 3/16" (590 × 455 × 538)
Door panel extension from cabinet front in inches		13/16" (21 mm)
Cut-out dimensions W × H × D in inches		21 1/16" × 17 ¾" × 21 11/16"
Net weight	(lbs.)	90
Volume		
Net volume capacity in cu.ft.		1.3
Interior dimensions W × H × D in inches		17" × 9 ¼" × 13 ¾"
Cooking modes / Programs		
Maximum microwave output	(W)	1,000
Microwave output levels		5
Convection with temperature range	(°F)	100, 210–480
Broil + convection with temperature range	(°F)	210–480
Broil + circulated air with temperature range	(°F)	210–480
Broil with 3 levels of intensity		3
Maximum broil output	(W)	2,000
Maximum convection output	(W)	1,950
Maximum microwave output for combination with broil and oven	(W)	600
Sequential operation of up to 5 modes incl. programing of combined operation and rest time		•
Automatic weight feature		15
Operation		
TFT touch display		•
Controls at the top / at the bottom		•/—
Automatic door opening		•
Clear text display	(No. of languages)	25
Individual recipes		50
Door opening angle		110
Features		
Electronic temperature control		•
Actual temperature display		•
Fast heating		•
Innowave		•
Cooking time, switch-off time, short-term timer, stop watch		•/•/•/•
Sabbath mode		•
Interior lighting, side	(W)	60
Rack levels		4
Accessories		
Glass tray		•
Wire rack		•
Glass rod		•
Safety		
Thermally insulated door with multiple glazing		•
Child lock / safety shut-off		•/•
Triple door lock		•
Cooled housing with temperature protection		•
Cleaning		
Catalytic special enameling at interior back wall		•
Stainless steel interior with ceramic base.		•
Rating		
Total rating	(W)	3,100
Total Amps		2 x 20
Electrical		120/208–240V, 60Hz (4 Wire)

• Included. — Not available.

[1] Appliance depth: the immersion depth of the appliance in the cut-out.

200 series fully automatic espresso machine

Appliance type		**Fully automatic espresso machine**
Side-opening door right-hinged / left-hinged		–/CMP 250
Full glass door in Gaggenau Metallic		CMP 250
Dimensions		
Width	(in)	24″ (60 cm)
Appliance dimensions without transformer W × H × D[1]	(in)	23 ¼″ × 17 15/16″ × 16 ¾″ (590 × 455 × 426)
Door panel extension from cabinet front	(in)	13/16″ (21 mm)
Cut-out dimensions W × H × D	(in)	22 1/16″ × 17 ¾″ × 21 5/16 (560 × 450 × 550)
Net weight without transformer	(lbs.)	44
Type of beverage		
		Ristretto/2 x Ristretto, Espresso/2 x Espresso, Espresso macchiato/2 x Espresso macchiato, Coffee/2 x Coffee, Americano/2 x Americano, Caffe latte/2 x Caffe latte, Latte macchiato/2 x Latte macchiato, Cappuccino/2 x Cappuccino, Flat white/2 x Flat white, Milk froth/2 x Milk froth, Warm milk/2 x Warm milk, Hot water/2 x Hot water
Operation		
TFT touch display		•
Controls at the top		•
Clear text display	(No. of languages)	25
Beverages can be personalized and memorized	(No.)	8
Beverage size settings	(No.)	3
Coffee strength levels	(No.)	8
Coffee temperature levels	(No.)	3
Hot water temperature levels	(°F)	
Coffee-milk ratio levels		•
Height adjustable coffee dispenser up to	(in)	5 15/16″
Automatic slide-out function		
Programmable basic settings		
- Lighting scenarios	(No.)	7
- Capacity unit	(ml/fl.oz.)	•
- Adjustability of dispensing per type and size of beverage to match the cup size		•
- Switch-off after	(min, h)	5 min to 12 h (standby after)
- Water hardness	(No. of levels)	4, water-softening system
- Water filter		•
Features		
Aroma brewing technology		•
Grinding unit with ceramic discs		•
Automatic adjustment of ground coffee quantity		•
Continuous flow heater		•
Automatic door opening		
Sleep mode		
Pump pressure	(bar)	275 psi (19 bar)
Integrated milk system		•
Insulated milk container	(oz)	17.6 (0.5 liter)
Bean container	(oz)	17.6 (500 g)
Separate container for second ground coffee type		•
Grinding level control	(No. of levels)	•
Adjustable brewing chamber	(oz)	0.28–0.42 (8 to 12 gr)
Double grinding and brewing cycles for extra intensity for one beverage.		•
Double grinding and brewing cycles for two beverages.		•
Removable water tank	(oz)	81 (2.4 liters)
Water filter cartridge for water tank		•
Single portion cleaning		•
Electronic water filter exchange indicator		•
Electronic fill level control for water and coffee beans		•
Electronic fill level control for drip tray and coffee dregs container		•
Integrated LED lighting		•
Safety		
Child lock / safety shut-off		•
Cleaning		
Fully automatic rinse program when switching on / off		•/•
Automatic quick rinsing of milk system		•
Automatic cleaning and descaling program		•
Automatic cleaning program		•
Automatic descaling program		•
Removable brewing unit		•
Coffee dregs container and drip tray removable and dishwasher-safe		•
Beverage dispenser removable and dishwasher-safe		•
Emptying program to prepare the appliance for holiday or transportation		•
Empty-grinding function, if using a new type of beans		•
Milk frother removable and dishwasher-safe		
Rating		
Total rating	(W)	1,600
Total Amps		10
Electrical		120V / 60Hz

• Included. — Not available.

[1] Appliance depth: the immersion depth of the appliance in the cut-out.

200 series warming drawers

Appliance type		Warming drawer
Full glass door in Gaggenau Metallic		WSP 221 710
Dimensions		
Width	(in.)	24″ (60 cm)
Appliance dimensions W × H × D[1]	(in.)	23 ¼″ × 5 ½″ × 548
Door panel extension from cabinet front	(in.)	3/16″
Cut-out dimensions W × H × D	(in.)	22 1/16″ × 5 ½″ × 21 11/16″
Net weight	(lbs.)	35
Volume		
Net volume	(cu.ft.)	.7
Interior dimensions W × H × D	(in.)	18 7/16″ × 3 3/8″ × 18″
Number of plate settings	(No.)	6
Cooking modes		
Defrosting of meals / proving of yeast dough		•
Preheating of small beverages		•
Keeping meals warm / slow cooking meals		•
Warming dishes		•
Convection + bottom heat		•
Temperature range 100 °F to 175 °F (glass surface)	(power levels)	4
Operation		
Rotary knob		•
Status display, visible on the glass front		•
Handleless drawer		•
Recessed grip		
Soft closing system		•
Features		
Interior light		
Maximum load	(lbs.)	55
Stainless steel interior with glass bottom		•
Convection fan for even heat distribution		•
Rating		
Total rating	(W)	810
Total Amps		10
Electrical		120 V / 60 Hz

• Included. — Not available.

[1] Appliance depth: the immersion depth of the appliance in the cut-out.

VARIO COOKTOPS

Vario 400 series cooktops 82

Cut-out dimensions for Vario 400 series combinations 104

Vario 200 series cooktops 110

Cut-out dimensions for 200 series combinations 117

Installation and optional accessories 118

Technical Specifications 120

Vario 400 series flex induction cooktop
VI 492

VI 492 613
Stainless steel frame.
Black glass ceramic.
Width 36″ (90 cm).

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 004
Invisible connection strip for combination with other Vario 400 series flush mounting.

VA 420 010
Connection strip for combination with other Vario 400 series for surface mounting.

Optional accessories

CA 051 301
Teppan Yaki plate made of multi ply material. For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminum Non-stick. For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs. Non-stick coating. For flex induction cooktop.

CA 055 300
Flex Pan large Non-stick coating. For flex induction cooktop.

Part No. 17006018
Stainless steel frying sensor pan. Non-stick coating, ø 6″.

Part No. 17006184
Stainless steel frying sensor pan. Non-stick coating, ø 7″.

Part No. 17006185
Stainless steel frying sensor pan. Non-stick coating, ø 8″.

Part No. 17006019
Stainless steel frying sensor pan. Non-stick coating, ø 11″.

WP 400 001
Wok pan made of multiple-layer material with round bottom and handle ø 14 3/16″, 6.3 qt., height 4″.

WZ 400 000
Wok support ring for wok pan.
For use with VI 414 Vario induction wok and VI 492 Vario flex induction cooktop only.

Additional connection cables for connecting the electronic control knobs (optional)

Part no. 12013604
1 ft (0.3 m) connection cable.

Part no. 12013606
3 3/8″ ft (1 m) connection cable.

Part no. 12013607
5 ft (1.5 m) connection cable.

Combinable with:

AL 400 792
AW 442 720
AF 210 791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights

- Flex function for combining the rectangular cooking areas.
- Free positioning of cookware inside combined cooking areas.
- Frying sensor function for temperature control in pans.
- Large cooking zone for pots up to ø 13″.
- Ideal for round-bottomed wok using wok ring attachment.
- Easy control of all functions with bi-coloured display.
- Solid stainless steel control knobs.
- Precision crafted 1/8-inch stainless steel frame.
- For surface-mount installation with a visible edge or for flush installation.
- Can be perfectly combined with other Vario 400 series appliances.

Cooking zones
2 flex induction cooking zones 7½″ × 9″ (2200 W, with booster 3,700 W), linked together 15″ × 9″ (3300 W, with booster 3,700 W).
2 flex induction cooking areas 7½″ × 9″ (2200 W, with booster 3600 W), linked together 15″ × 9″ (3300 W, with booster 3600 W).
1 induction cooking zone ø 8¼″ (21 cm) (2200 W, with booster 3700 W), automatically switches to ø 10¼″ (26 cm) (2600 W, with booster 3700 W) and to ø 12 5/8″ (3300 W, with booster 3700 W).

Operation
Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels (0 Cooking zone off
Heat setting 1 Lowest setting
Heat setting 12 Highest setting).
User friendly control with bi-colored display (white / orange).

Features
Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Power management.

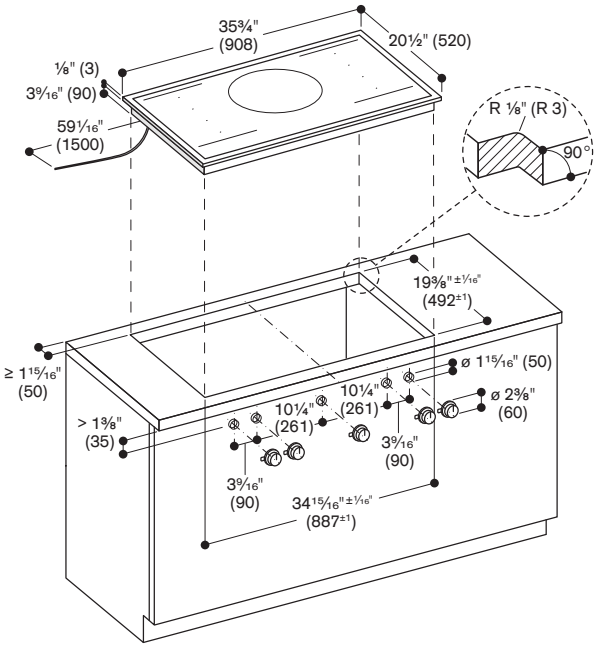
Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Safety
Operation indicator.
Pot detection.
Digital 2 stage residual heat indicator
Safety shut-off.

Planning notes
Depending on the type of installation — surface- or flush-mounted — the specific location of the cut-out and the control knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific cooking areas and zones.
The drawing "Installation of the control knob" must be observed if the panel is more than 1″ thick (there must be a recess at the rear).
In a combination of several Vario 400 series cooktops a connection strip VA 420 must be used.
Depending on the type of installation — surface- or flush-mounted — the respective VA 420 connecting strip must be used.
For flush installation the edge height in the cut-out needs to be at least ½″ and for surface-mount 3/8″. Ensure a continuous cut surface of 90°.
The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.
Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistant and watertight sealing of the edges must be observed. For a suitable heat resistant filler please consult with your countertop manufacturer.
Minimum countertop thickness ¾″ (20 mm) for surface mounted installation. Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.
If installing several Vario products in individual cut-outs allow for a minimum distance of 2″ in between the cooktops.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
Immersion depth depending on installation situation, 2 5/8″ for surfacemount or 2¾″ for flush-mount.
A combination with VL 414 downdraft is not recommended due to insufficient air extraction from the center zone.
To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.
Please see the installation instructions for further detail.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 46 lbs.

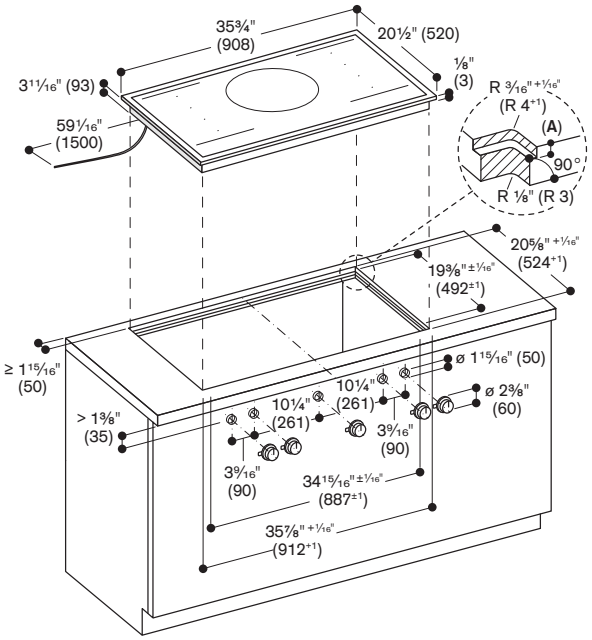
Rating
Rating: 9,360 W (208 / 220 V) / 10,800 W (240 V).
Minimum fuse protection: 47 A.
Electrical: 208 / 220–240 V / 60 Hz.
Electrical connection:
Hardwire required, 59″ cable length.

Surface-mount Installation



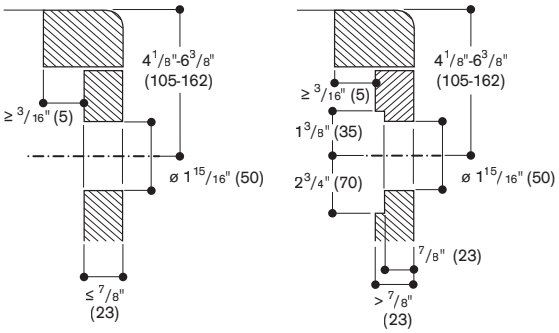
Minimum countertop thickness ¾" (20 mm) for surface mounted installation.
See separate planning notes on page 104.

Flush-mount Installation

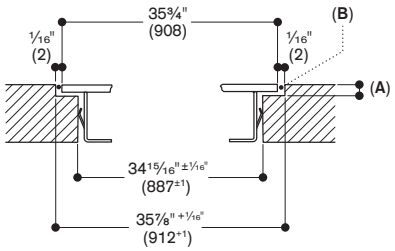


Minimum countertop thickness 1³⁄₁₆" (30 mm) for flush installation.
See separate planning notes on page 106.

Installation of the control knob; surface-mount installation

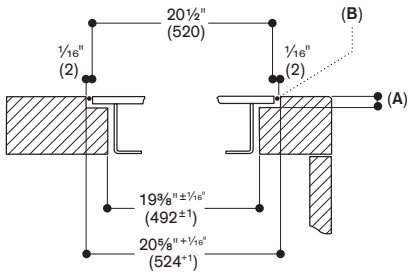


Longitudinal section



A: ⅛" (3.5$^{-0.5}$)
B: Fill with silicone

Cross-section



A: ⅛" (3.5$^{-0.5}$)
B: Fill with silicone

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series full surface induction cooktop
CX 492

CX 492 611
Stainless steel frame.
Black glass ceramic.
Width 36″ (90 cm).

CX 492 612
Stainless steel frame.
Gray glass ceramic.
Width 36″ (90 cm).

Included accessories

1 Cooking sensor for temperature regulation in pots.

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 004
Invisible connection strip for combination with other Vario 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario 400 series for surface mounting.

Optional accessories

CA 060 600
Cooking sensor for temperature regulation within pots.

GN 232 110
Teppan Yaki plate made of multi-ply material, 13″ × 21″, GN 1/1.
For full surface induction cooktops.

GN 232 230
Teppan Yaki plate made of multi-ply material, 13″ × 14″, GN 2/3.
For full surface induction cooktops.

Combinable with:

AL 400 792
AW 442 720
AF 210 791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights
- One large cooking surface.
- Free positioning of up to 6 items of cookware.
- All sizes and formats of cookware can be used.
- TFT touch display for an intuitive control of all functions.
- Cooking sensor function for temperature control in pots.
- Professional cooking functions.
- Max. power output of up to 5,500 W for large cookware.
- Precision-crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Can be combined with other Vario 400 series appliances.

Cooking zones
One unique cooking surface.
Up to 6 items of cookware can be placed simultaneously on the cooktop.

Operation
Easy to use color graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features
Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Short-term timer.
Stopwatch.
Information key with use indicators.
Power management.

Home network integration for digital services (Home Connect) wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
For further information please check: home-connect.com.

Safety
Main switch.
Residual heat indicator.
Child lock.
Safety shut-off.
Pause function.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.
If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures.
Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in countertops made of stone, synthetics or solid wood. Heat resistant and watertight sealing of the cut edges must be observed. For a suitable heat resistant filler please consult the countertop manufacturer.
Minimum countertop thickness ¾″ (20 mm) for surface mounted installation. Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

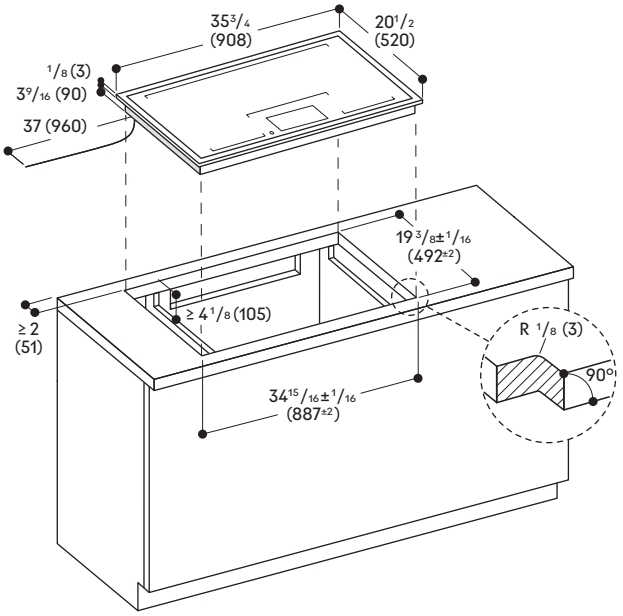
Please read additional planning notes on page 104.

If installing several appliances in individual cut-outs allow for a division bar of minimum 2″ (50 mm) between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.
Please see the installation instructions for further detail.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 77 lb. (35.2 kg).

Please read the installation details regarding air ducting on page 143.

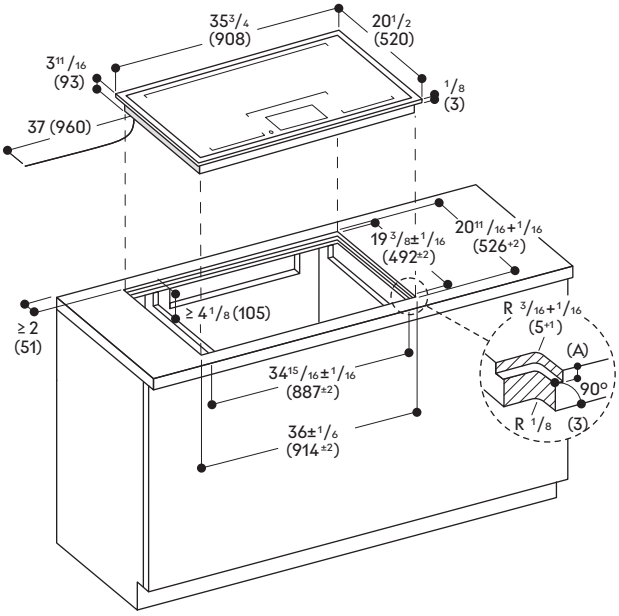
Rating
Rating: 6,240 W (208 / 220 V)
7,200 W (240 V)
Minimum fuse protection: 30 A
Electrical: 208 / 220–240 V / 60 Hz
Electrical connection:
Hardwire required, 37″ cable length.

Surface-mount Installation



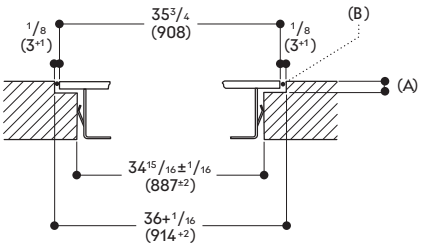
Minimum countertop thickness ¾″ (20 mm) for surface mounted installation.

Flush-mount Installation



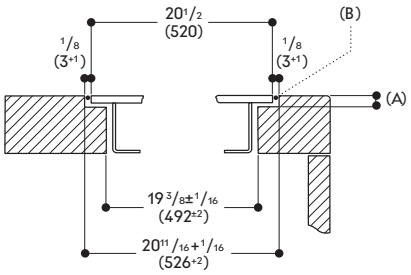
Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.

Longitudinal section



A: ⅛″ (3.5–0.5)
B: Fill with silicone

Cross-section



A: ⅛″ (3.5 -0.5)
B: Fill with silicone

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series full surface induction cooktop
CX 482

CX 482 611
Stainless steel frame.
Black glass ceramic.
Width 30″ (80 cm).

CX 482 612
Stainless steel frame.
Gray glass ceramic.
Width 30″ (80 cm).

Included accessories

1 Cooking sensor for temperature regulation in pots.

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 004
Invisible connection strip for combination with other Vario 400 series flush mounting.

VA 420 010
Connection strip for combination with other Vario 400 series for surface mounting.

Optional accessories

CA 060 600
Cooking sensor for temperature regulation within pots.

GN 232 110
Teppan Yaki plate made of multi-ply material, 13″ × 21″, GN 1/1.
For full surface induction cooktops.

GN 232 230
Teppan Yaki plate made of multi-ply material, 13″ × 14″, GN 2/3.
For full surface induction cooktops.

Combinable with:

AL 400 792 / AL 400 722
AW 442 720
AF 210 791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights

- One large cooking surface.
- Free positioning of up to 5 items of cookware.
- All sizes and formats of cookware can be used.
- TFT touch display for an intuitive control of all functions.
- Cooking sensor function for temperature control in pots.
- Professional cooking functions.
- Max. power output of up to 5,500 W for large cookware.
- Precision-crafted 3 mm stainless steel.
- For surface-mounting with a visible edge or for flush mounting.
- Can be combined with other Vario 400 series appliances.

Cooking zones
One unique cooking surface.
Up to 5 items of cookware can be placed simultaneously on the cooktop.

Operation
Easy to use color graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features
Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Short-term timer.
Information key with use indicators.
Power management.

Home network integration for digital services (Home Connect) wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
For further information please check: home-connect.com.

Safety
Main switch.
Residual heat indicator.
Child lock.
Safety shut-off.
Pause function.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.
If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Additional instructions for flush mounting:
Installation is possible in countertops made of stone, synthetics or solid wood. Heat resistant and watertight sealing of the cut edges must be observed. For a suitable heat resistant filler please consult the countertop manufacturer.
Minimum countertop thickness ¾″ (20 mm) for surface mounted installation. Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

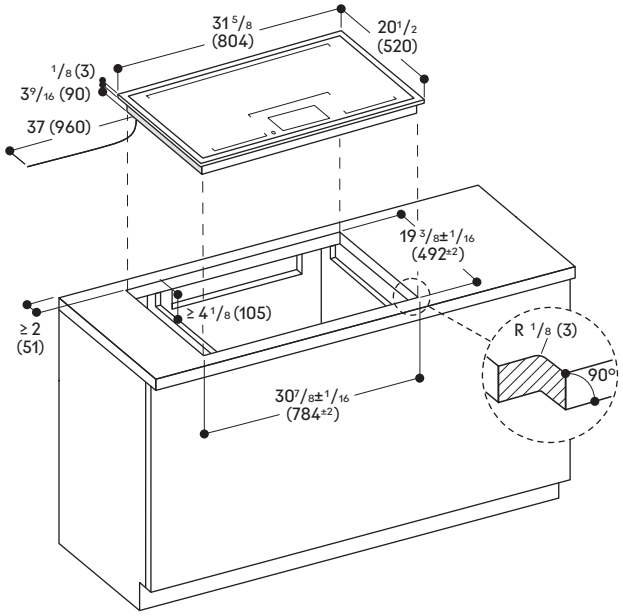
Please read additional planning notes on pages 104-109.

If installing several appliances in individual cut-outs allow for a division bar of minimum 2 ″ (50 mm) between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.
Please see the installation instructions for further detail.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 68 lb. (30.8 kg).

Please read the installation details regarding air ducting on page 143.

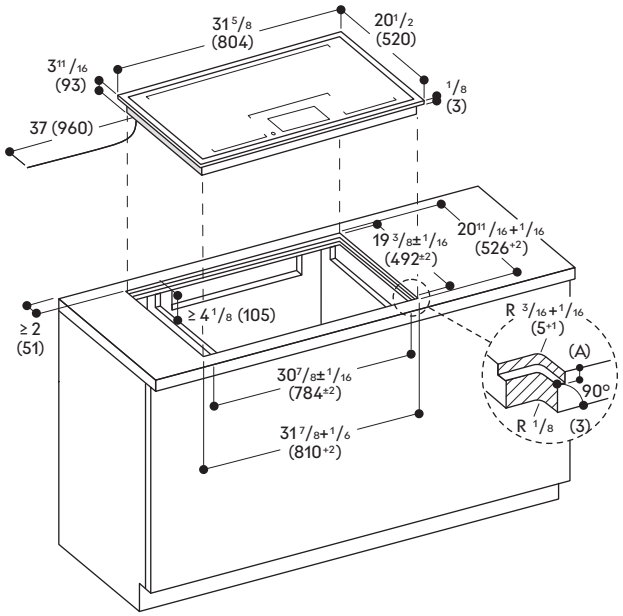
Rating
Rating: 6,240 W (208 / 220 V) 7,200 W (240V).
Minimum fuse protection: 30 A.
Electrical: 208 / 220-240 V / 60 Hz.
Electrical connection:
Hardwire required, 37″ cable length.

Surface-mount Installation



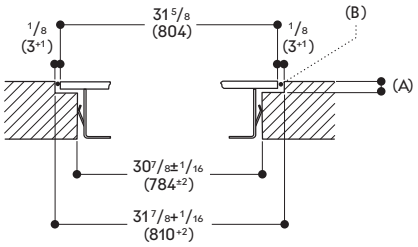
Minimum countertop thickness ¾″ (20 mm) for surface mounted installation.

Flush-mount Installation

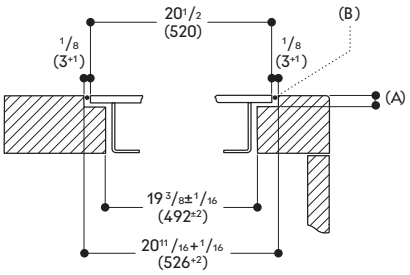


Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.

Longitudinal section



Cross-section



A: 1/8″ (3.5 -0.5)
B: Fill with silicone

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series induction wok
VI 414

VI 414 613
Stainless steel frame.
Black glass ceramic.
Width 15″ (38 cm).

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 004
Invisible connection strip for combination with other Vario 400 series flush mounting.

VA 420 010
Connection strip for combination with other Vario 400 series for surface mounting.

Optional accessories

Part No. 17006018
Stainless steel frying sensor pan.
Non-stick coating, ø 6″.

Part No. 17006184
Stainless steel frying sensor pan.
Non-stick coating, ø 7″.

Part No. 17006185
Stainless steel frying sensor pan.
Non-stick coating, ø 8″.

Part No. 17006019
Stainless steel frying sensor pan.
Non-stick coating, ø 11″.

WP 40 0 001
Wok pan made of multiple-layer material.
With round bottom and handle, ø14 3/16″, 6.3 qt., height 4″.

WZ 400 000
Wok support ring for wok pan.
For use with VI 414 Vario induction wok and VI 492 Vario flex induction cooktop only.

Additional connection cables for connecting the electronic control knobs (optional)

Part no. 12013604
1 ft (0.3 m) connection cable.

Part no. 12013606
3 3/8″ ft (1 m) connection cable.

Part no. 12013607
5 ft (1.5 m) connection cable.

Combinable with:

VL 414 712
AL 400 792 / AL 400 722
AW 442 720
AF 210 791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights
— 12 5/8″ cooking zone with booster function.
— Ideal for round-bottomed wok using wok ring attachment.
— Frying sensor function for temperature control in pans.
— Easy control of all functions with bi-coloured display.
— Solid stainless steel control knobs
— Precision crafted 1/8″ stainless steel frame.
— For surface-mount installation with a visible edge or for flush installation.
— Can be perfectly combined with other Vario 400 series appliances.

Cooking zones
1 induction cooking zone ø 8 1/4″ (21 cm) (2200 W, with booster 3700 W), automatically switches to ø 10 1/4″ (26 cm) (2600 W, with booster 3700 W) and to ø 12 5/8″ (3300 W, with booster 3700 W).

Operation
Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 17 output levels.
User friendly control with bi-coloured display (white / orange).

Features
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control when paired with VL 414 712 downdraft.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Safety
Operation indicator.
Pot detection.
Digital 2 stage residual heat indicator
Safety shut-off.

Planning notes
Depending on the type of installation — surface-/ or flush-mounted - the specific location of the cut-out and the control knob positions may vary. The drawing "Installation of the control knob" must be observed if the panel is more than 1″ thick (there must be a recess at the rear).
If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided. The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Additional instructions for flush mounting:
Installation is possible in countertops made of stone, synthetics or solid wood.
Heat resistant and watertight sealing of the cut edges must be observed. For a suitable heat resistant filler please consult the countertop manufacturer.
Minimum countertop thickness 3/4″ (20 mm) for surface mounted installation. Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.
If installing several Vario appliances in individual cut-outs allow for a minimum distance of 2″ between the individual cooktops.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
Immersion depth depending on installation situation, 2 5/8″ for surfacemount or 2 3/4″ for flush-mount.
To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.
Please see the installation instructions for further detail.
Appliance can be snapped into the countertop from above.

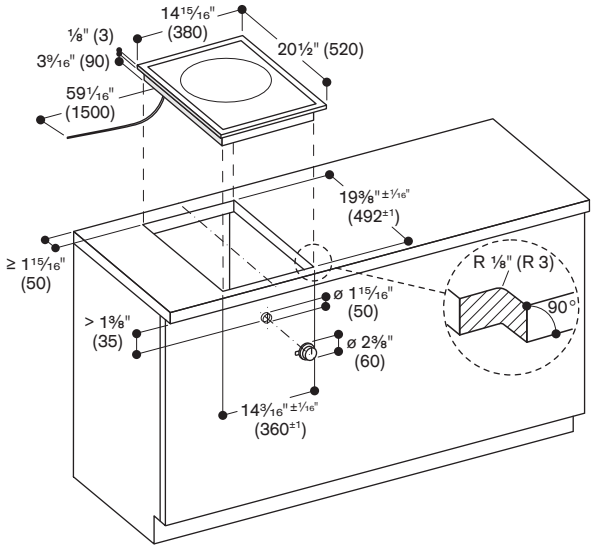
Please read additional planning notes on pages 104–109.

If installing several appliances in individual cut-outs allow for a division bar of inimum 1 31/32″ (50 mm) between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 22 lbs.

Please read the installation details regarding air ducting on page 143.

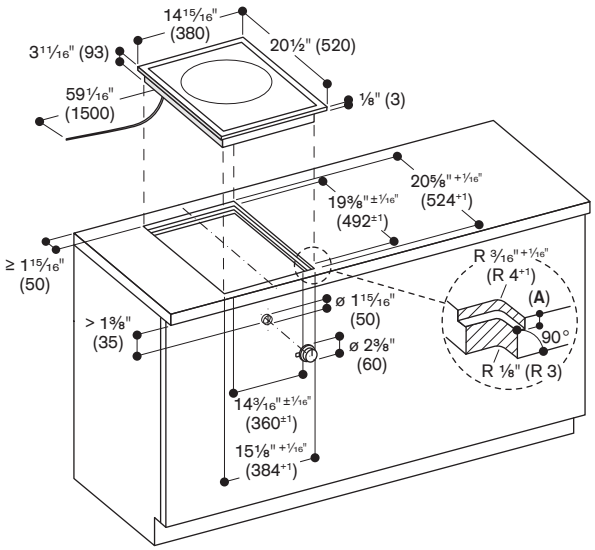
Rating
Rating: 3,120 W (208 / 220 V)
3,600 W (240 V).
Minimum fuse protection: 15 A.
Electrical: 208 / 220–240 V / 60 Hz.
Electrical connection:
Hardwire required, 59″ cable length.

Surface-mount Installation



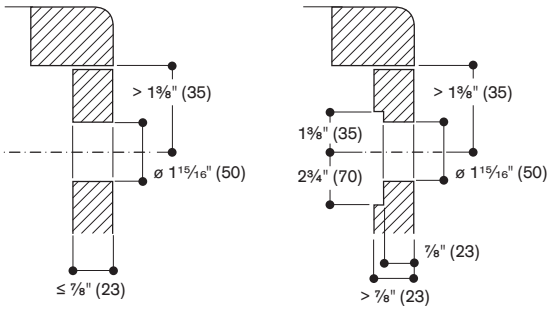
Minimum countertop thickness ¾″ (20 mm) for surface mounted installation.
See separate planning notes on page 104.

Flush-mount Installation

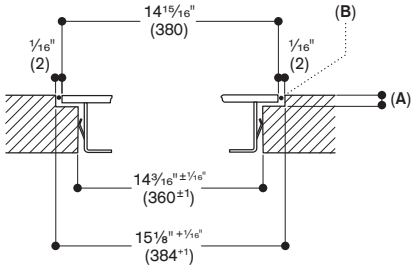


Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.
See separate planning notes on page 106.

Installation of the control knob

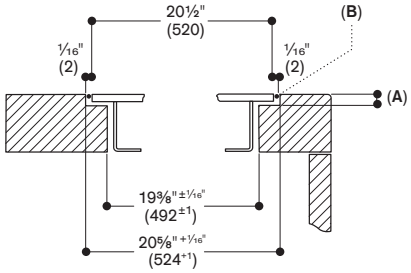


Longitudinal section



A: 1/8″ (3.5 -0.5)
B: Fill with silicone

Cross-section



A: 1/8″ (3.5–0.5)
B: Fill with silicone

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series flex induction cooktop
VI 422

VI 422 613
Stainless steel frame.
Black glass ceramic.
Width 15″ (38 cm).

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 004
Invisible connection strip for combination with other Vario 400 series flush mounting.

VA 420 010
Connection strip for combination with other Vario 400 series for surface mounting.

Optional accessories

CA 051 301
Teppan Yaki plate made of multi ply material. For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs.Non-stick coating. For flex induction cooktop.

AA 055 300
Flex Pan largeNon-stick coating. For flex induction cooktop.

Part No. 17006018
Stainless steel frying sensor pan. Non-stick coating, ø 6″.

Part No. 17006184
Stainless steel frying sensor pan. Non-stick coating, ø 7″.

Additional connection cables for connecting the electronic control knobs (optional)

Part no. 12013604
1 ft (0.3 m) connection cable.

Part no. 12013606
3 3⁄8″ ft (1 m) connection cable.

Part no. 12013607
5 ft (1.5 m) connection cable.

Combinable with:

VL 414 712
AL 400 792 / AL 400 722
AW 442 720
AF 210 791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights
- Free positioning of cookware inside combined cooking areas.
- Frying sensor function for temperature control in pans.
- Easy control of all functions with bi-coloured display.
- Solid stainless steel control knobs.
- Precision crafted 1⁄8″ stainless steel frame.
- For surface-mount installation with a visible edge or for flush installation.
- Can be perfectly combined with other Vario 400 series appliances.

Cooking zones
2 flex induction cooking areas.
Small area: 7 1⁄2″ × 9″
(2200 W, with booster 3700 W),
Large area: 15″ × 9″
(3300 W, with booster 3700 W).

Operation
Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 17 output levels.
User friendly control with bi-coloured display (white / orange).

Features
Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Power management.
Cooktop-based ventilation control when paired with VL 414 712 downdraft.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Safety
Operation indicator.
Pot detection.
Digital 2 stage residual heat indicator
Safety shut-off.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
The drawing "Installation of the control knob" must be observed if the panel is more than 1″ thick (there must be a recess at the rear).
If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Additional instructions for flush mounting:
Installation is possible in countertops made of stone, synthetics or solid wood.
Heat resistant and watertight sealing of the cut edges must be observed.
For a suitable heat resistant filler please consult the countertops manufacturer.
Minimum countertop thickness ¾″ (20 mm) for surface mounted installation. Minimum countertop thickness 1 3⁄16″ (30 mm) for flush installation.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.
If installing several Vario products in individual cut-outs allow for a minimum distance of 2″ between the cooktops.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
Immersion depth 2 5⁄8″ – 2 3⁄4″ depending on type of installation.
To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.
Please see the installation instructions for further detail.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 22 lbs.

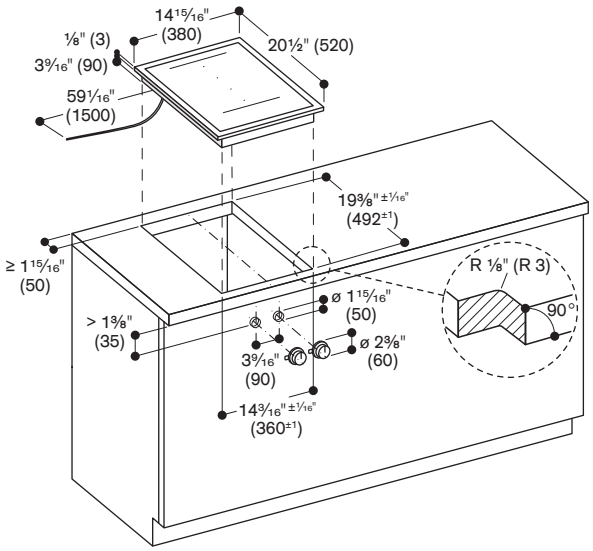
Please read additional planning notes on pages 104–109.

If installing several appliances in individual cut-outs allow for a division bar of inimum 1 31⁄32″ (50 mm) between the individual cut-outs.
"Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom
cookware is recommended."
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 22 lbs.

Please read the installation details regarding air ducting on page 143.

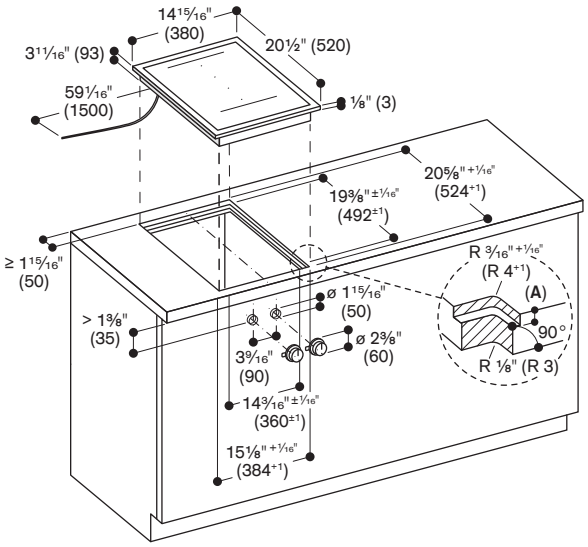
Rating
Rating: 3,120 W (208 / 220 V)
3,600 W (240 V).
Minimum fuse protection: 15 A.
Electrical: 208 / 220–240 V / 60 Hz.
Electrical connection:
Hardwire required, 59″ cable length.

Surface-mount Installation



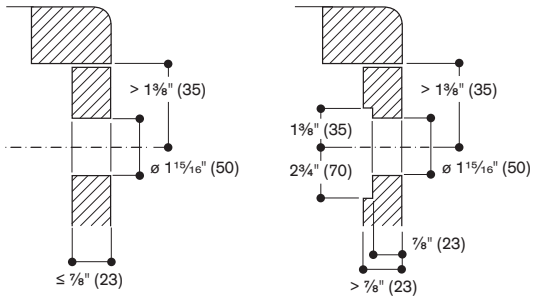
Minimum countertop thickness ¾″ (20 mm) for surface mounted installation.
See separate planning notes on page 104.

Flush-mount Installation

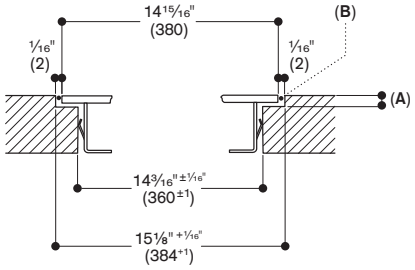


Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.
See separate planning notes on page 106.

Installation of the control knob

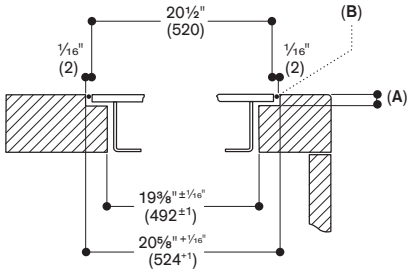


Longitudinal section



A: 1/8″ (3.5 -0.5)
B: Fill with silicone

Cross-section



A: 1/8″ (3.5–0.5)
B: Fill with silicone

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series gas cooktop
VG 491

VG 491 211CA
Stainless steel.
Width 36" (90 cm).
Natural gas.
For conversion to LP gas, LP kit (part #10004447) must be ordered.

Included accessories
1 Wok attachment ring.

Installation accessories
In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 004
Invisible connection strip for combination with other Vario 400 series flush mounting.

VA 420 010
Connection strip for combination with other Vario 400 series for surface mounting.

Optional accessories

WP 400 001
Wok pan made of multiple-layer material with round bottom and handle. ø14 3/16", 6.3 qt., height 4".

Additional connection cables for connecting the electronic control knobs (optional)

Part no. 12013604
1 ft (0.3 m) connection cable.

Part no. 12013606
3 3/8" ft (1 m) connection cable.

Part no. 12013607
5 ft (1.5 m) connection cable.

Combinable with:
AL 400 792
AW 442 720

Good to know:
Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights
- Five multi-ring burners with up to 59,700 BTU.
- Full electronic power regulation on 12 levels.
- Precise and reproducible flame size.
- Automatic quick ignition, electronic flame monitoring with automatic re-ignition.
- Simmer function for cooking on a very low output level.
- Solid smooth-surface cast-iron pan supports.
- Solid stainless steel control knobs.
- Precision-crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Can be combined with other Vario 400 series products.

Cooking zones
1 multi-ring wok burner (300 W – 5,500 W) 1,000 – 18,800 BTU, suitable for pots up to max. ø 12 5/8".
2 two-ring high output burners (165 W – 4,000 W) 570 – 13,600 BTU, suitable for pots up to max. ø 11".
2 two-ring standard burners (165 W – 2,000 W) 570 – 6,800 BTU, suitable for pots up to max. ø 11".

Operation
Control knobs with illuminated ring, cooking zone and output level markings.
One-handed operation.
Full electronic control in 12 output levels for exact power level regulation plus simmer function.
Automatic quick ignition.

Features
Simmer function.
Three-part cast-iron pan support with flat, continuous pot surface.
Brass burner rings.
Equipped for natural gas.
For conversion to LP gas, LP kit (part #10004447) must be ordered.

Safety
Electronic flame monitoring with automatic re-ignition.
Residual heat indication.
Automatic quick ignition.
Safety shut-off.

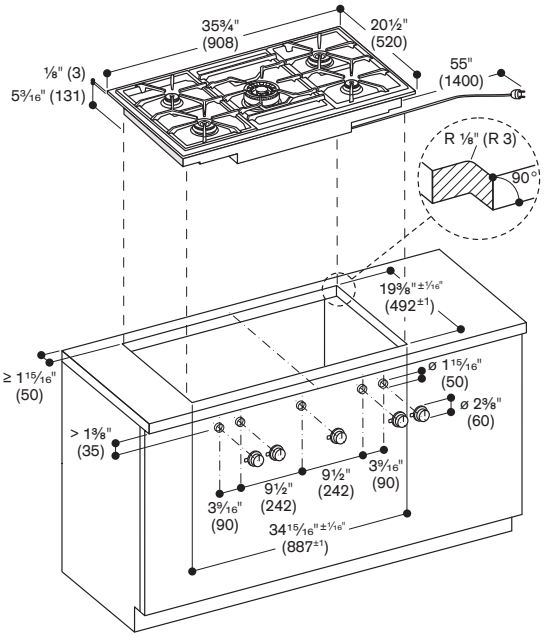
Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific burners.
The drawing "Installation of the control knob" must be observed if the panel is more than 1" thick (there must be a recess at the rear).
If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in countertops made of stone, synthetics or solid wood. Heat resistant and watertight sealing of the cut edges must be observed.
Minimum countertop thickness 3/4" (20 mm) for surface mounted installation. Minimum countertop thickness 1 3/16" (30 mm) for flush installation.
For a suitable heat resistant filler please consult the countertop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

Please read additional planning notes on pages 104–109.

If installing several appliances in individual cut-outs allow for a minimum distance of 2" between the cooktops.
Plan for an electrical connection (the appliance is not operable without power supply).
Air intake from above.
No intermediate shelf required.
Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
A minimum lateral clearance of at least 12" from adjacent heat-sensitive cabinets or contact surfaces must be observed or thermal insulation fitted.
Installation in a 36" wide base cabinet is required.
The combination with VL 414 is not recommended, since the air extraction from the center burner cannot be guaranteed due to the distance.
With a total connected load of more than 37,533 BTU local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
Minimum clearance between gas cooktop(s) with more than 37,533 BTU and ventilation hood must be 30".
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 70.5 lbs.

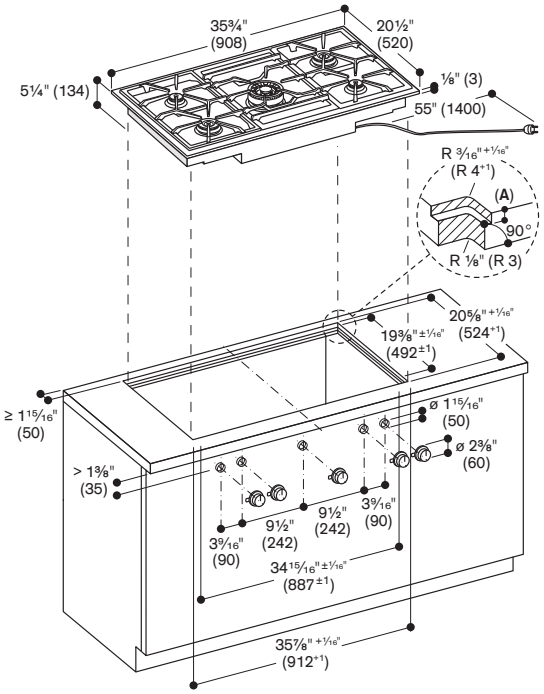
Rating
Rating: 15 W (59,700 BTU).
Minimum fuse protection: 15 A.
Electrical: 120 V / 60 Hz.
Electrical Connection:
Plan for a 55" long connecting cable with 3 prong NEMA 5-15 plug.

Surface-mount Installation



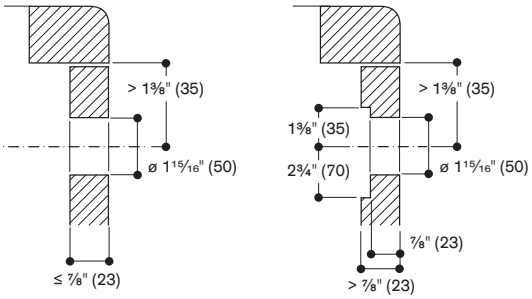
Minimum countertop thickness ¾″ (20 mm) for surface mounted installation.
See separate planning notes on page 104.

Flush-mount Installation

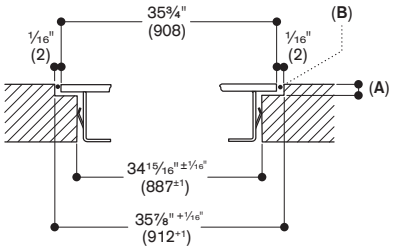


Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.
See separate planning notes on page 106.

Installation of the control knob

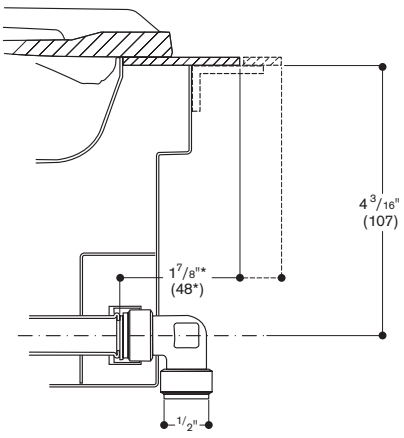


Longitudinal section

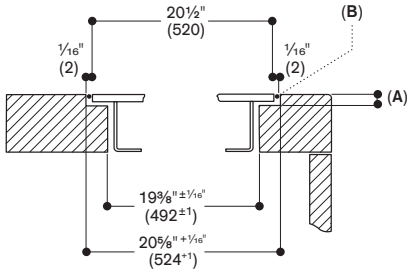


A: ⅛″ (3.5–0.5)
B: Fill with silicone

Gas connection



Cross-section



A: ⅛" ($3.5^{-0.5}$)
B: Fill with silicone

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series gas wok
VG 415

VG 415 211CA
Stainless steel.
Width 15″ (38 cm).
Natural gas. For conversion to LP gas, LP kit (part #10004445) must be ordered.

Included accessory
1 Wok attachment ring.

Installation accessories
In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used.
Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 004
Invisible connection strip for combination with other Vario 400 series flush mounting.

VA 420 010
Connection strip for combination with other Vario 400 series appliances for surface mounting.

VA 440 010
Stainless steel appliance cover with mounting strip.
Only available for individual Vario installation.

Optional accessories

WP 400 001
Wok pan made of multiple-layer material with round bottom and handle ø 14 3/16″, 6.3 qt., height 4″.

AA 414 010
Stainless steel, removable air deflector for gas Vario next to VL 414 downdraft.

Additional connection cables for connecting the electronic control knobs (optional)

Part no. 12013604
1 ft (0.3 m) connection cable.

Part no. 12013606
3 3/8″ ft (1 m) connection cable.

Part no. 12013607
5 ft (1.5 m) connection cable.

Combinable with:
2x VL 414 712
AL 400 792 / AL 400 722
AW 442 720
AF 210 791

Good to know:
Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Important note:
If paired with VL414712, for best performance it's recommended to place a VL on each side of the gas wok.

Highlights
- Three-ring burner with 18,800 BTU.
- Full electronic power regulation on 12 levels.
- Precise and reproducible flame regulation.
- Automatic ignition, electronic flame monitoring with automatic re-ignition.
- Simmer function for cooking on a very low output level.
- Solid stainless steel control knob.
- Precision-crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Can be combined with other Vario 400 series products.

Cooking zones
1 multi-ring wok burner (300 W – 5,500 W), 1,000 – 18,800 BTU, suitable for pots up to max. ø 12 5/8″.

Operation
Control knobs with illuminated ring, cooking zone and output level markings.
One-handed operation.
Full electronic control in 12 output levels for exact power level regulation plus simmer function.
Automatic ignition.

Features
Simmer function.
Cast-iron pan support with flat, continuous pot surface.
Brass burner rings.
Equipped for natural gas. For conversion to LP gas, LP kit (part #10004445) must be ordered.

Safety
Electronic flame monitoring with automatic re-ignition.
Residual heat indication.
Safety shut-off.

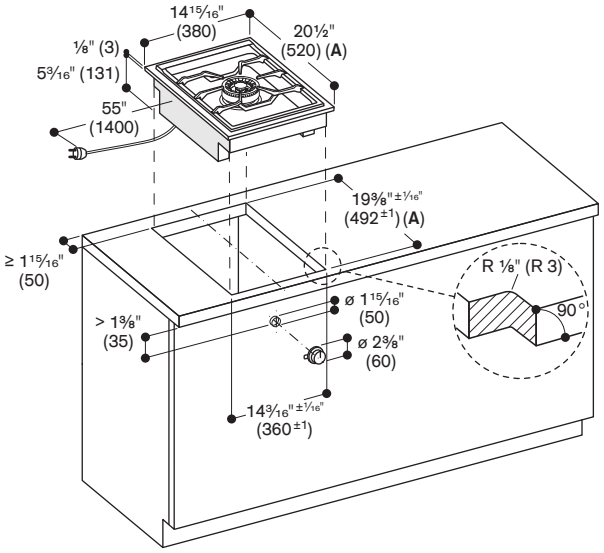
Planning notes
If using the VL414 downdraft for ventilation, the Vario gas wok must be placed between two VL downdrafts.
Recirculation is not recommended.
Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.
The drawing "Installation of the control knob" must be observed if the panel is more than 1″ thick (there must be a recess at the rear).
If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in countertops made of stone, synthetics or solid wood. Minimum countertop thickness ¾″ (20 mm) for surface mounted installation. Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.
Heat resistant and watertight sealing of the cut edges must be observed. For a suitable heat resistant filler please consult the countertop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

Please read additional planning notes on pages 104–109.

If installing several appliances in individual cut-outs allow for a minimum distance of 2″ between the cooktops.
Plan for an electrical connection (the appliance is not operable without power supply).
Air intake from above.
No intermediate shelf required.
Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
A minimum clearance of at least 6″ from adjacent heat-sensitive cabinets or contact surfaces must be observed or thermal insulation fitted.
If operated next to the downdraft ventilation VL 414, the air deflector AA 414 010 is recommended to ensure maximum performance of the cooktop.
With a total connected load of more than 37,533 BTU local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
Minimum clearance between gas cooktop(s) with more than 37,533 BTU and ventilation hood must be 30″.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 33 lbs.

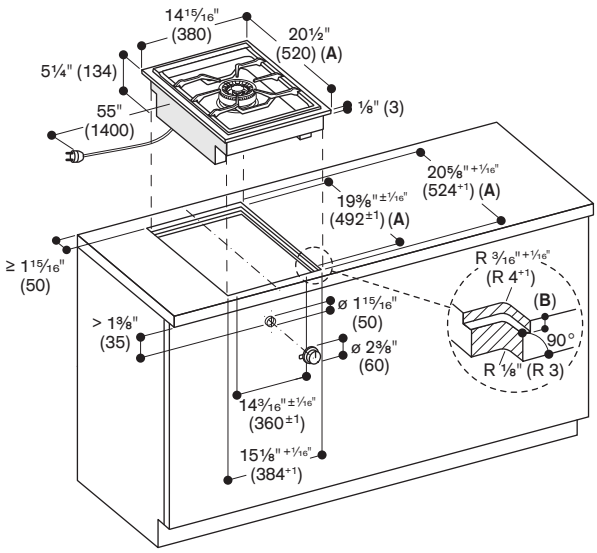
Rating
Rating: 15 W (18,800 BTU).
Minimum fuse protection: 15 A.
Electrical: 120 V / 60 Hz.
Electrical connection:
Plan for a 55″ long connecting cable with 3 prong NEMA 5-15 plug.

Surface-mount Installation



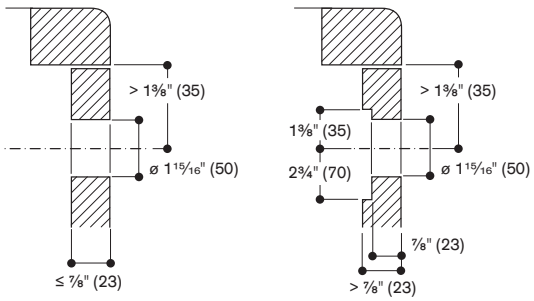
Minimum countertop thickness ¾" (20 mm) for surface mounted installation.
See separate planning notes on page 104.

Flush-mount Installation

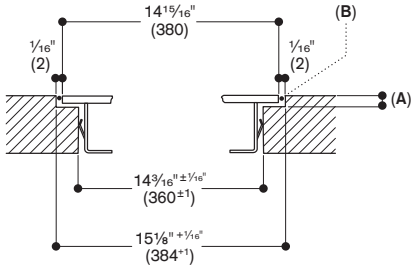


Minimum countertop thickness 1 3/16" (30 mm) for flush installation.
See separate planning notes on page 106.

Installation of the control knob

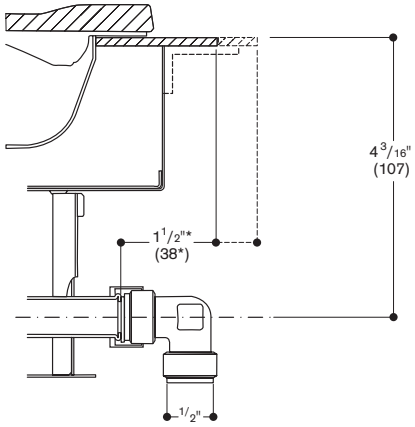


Longitudinal section



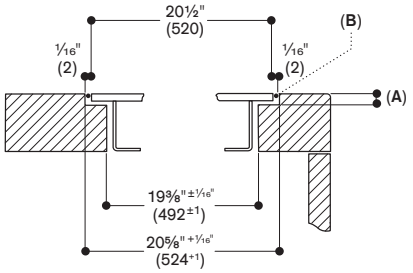
A: ⅛" (3.5–0.5)
B: Fill with silicone

Gas connection



* 2 1/16" (53 mm) with appliance cover or adjustment strip.

Cross-section



When installing a single Vario with an appliance cover, see separate planning notes on page 109.

A: ⅛" (3.5–0.5)
B: Fill with silicone

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series gas cooktop
VG 425

VG 425 211CA
Stainless steel.
Width 15″ (38 cm).
Natural gas. For conversion to LP gas, LP kit (part #10004446) must be ordered.

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 004
Invisible connection strip for combination with other Vario 400 series flush mounting.

VA 420 010
Connection strip for combination with other Vario 400 series appliances for surface mounting.

VA 440 010
Stainless steel appliance cover with mounting strip.
Only available for individual Vario installation.

Optional accessories

AA 414 010
Stainless steel, removable air deflector for gas Vario next to VL 414 downdraft.

Additional connection cables for connecting the electronic control knobs (optional)

Part no. 12013604
1 ft (0.3 m) connection cable.

Part no. 12013606
3 3/8″ ft (1 m) connection cable.

Part no. 12013607
5 ft (1.5 m) connection cable.

Combinable with:

VL 414 712
AL 400 792 / AL 400 722
AW 442 720
AF 210 791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights
- Two multi-ring burners up to 13,600 BTU.
- Full electronic power level regulation on 12 levels.
- Precise and reproducible flame size.
- Automatic ignition, electronic flame monitoring with automatic re-ignition.
- Simmer function for cooking on a very low output level.
- Solid stainless steel control knobs.
- Precision-crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Can be combined with other Vario 400 series products.

Cooking zones
1 two-ring high-output burner (570 – 13,600 BTU), suitable for pots and pans up to a maximum ø 11″.
1 two-ring standard-output burners (570 – 6,800 BTU), suitable for pots and pans up to a maximum ø 9 7/16″.

Operation
Control knobs with illuminated ring, cooking zone and output level markings.
One-handed operation.
Full electronic control in 12 output levels for exact power level regulation plus simmer function.
Automatic ignition.

Features
Simmer function.
Cast-iron pan support with flat, continuous pot surface.
Brass burner rings.
Equipped for natural gas. For conversion to LP gas, LP kit (part #10004446) must be ordered.

Safety
Electronic flame monitoring with automatic re-ignition.
Residual heat indication.
Safety shut-off.

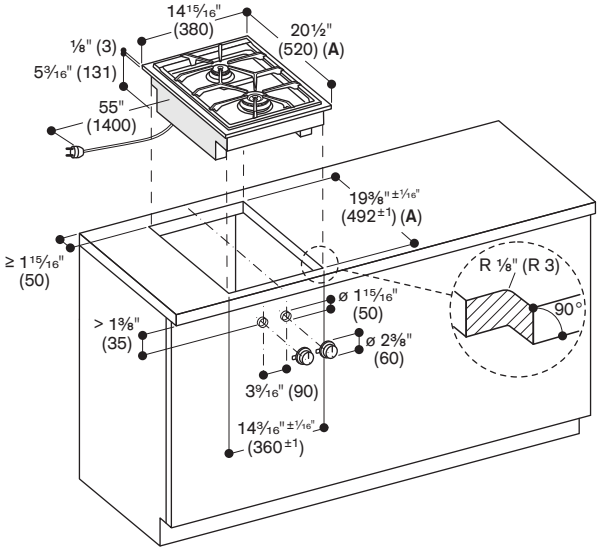
Planning notes
Depending on the type of installation (surface-mounted or flush-mounted, the specific location of the cut-out and the knob positions may vary.
The drawing "Installation of the control knob" must be observed if the panel is more than 1″ thick (there must be a recess at the rear).
If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in countertops made of stone, synthetics or solid wood. Minimum countertop thickness ¾″ (20 mm) for surface mounted installation. Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.
Heat resistant and watertight sealing of the cut edges must be observed. For a suitable heat resistant filler please consult the countertop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

Please read additional planning notes on pages 104–109.

If installing several appliances in individual cut-outs allow for a minimum distance of 2″ between the cooktops.
Plan for an electrical connection (the appliance is not operable without power supply).
Air intake from above.
No intermediate shelf required.
Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
A minimum clearance of at least 6″ from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted.
If operated next to the downdraft ventilation VL 414, the air deflector AA 414 010 is recommended to ensure maximum performance of the cooktop.
With a total connected load of more than 37,533 BTU local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
Minimum clearance between gas cooktop(s) with more than 37,533 BTU and ventilation hood must be 30″.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 30 lbs.

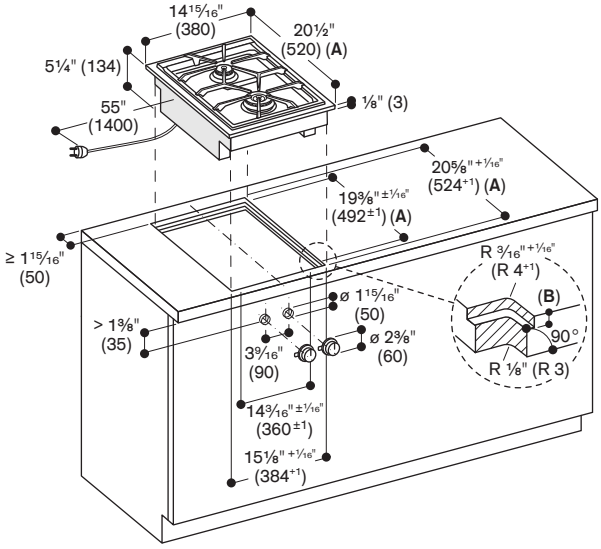
Rating
Rating: 15 W (20,500 BTU).
Minimum fuse protection: 15 A.
Electrical: 120 V / 60 Hz.
Electrical connection:
Plan for a 55″ long connecting cable with 3 prong NEMA 5-15 plug.

Surface-mount Installation



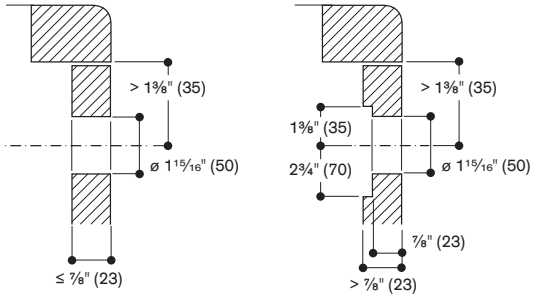
Minimum countertop thickness ¾″ (20 mm) for surface mounted installation.
See separate planning notes on page 104.

Flush-mount Installation

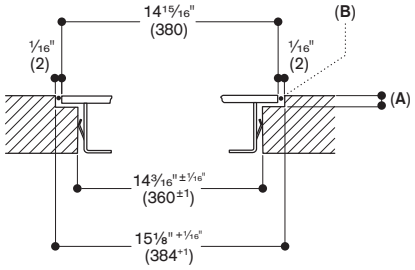


Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.
See separate planning notes on page 106.

Installation of the control knob

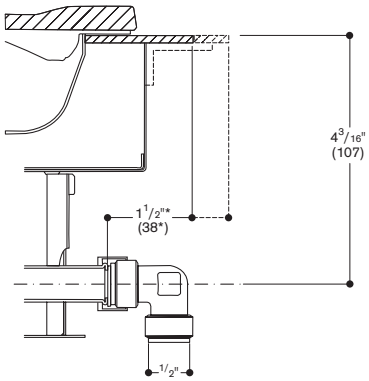


Longitudinal section



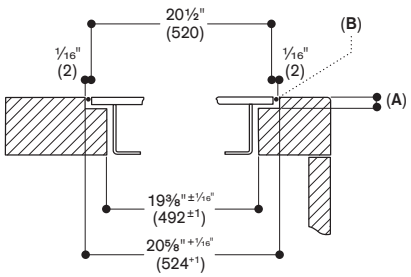
A: 1/8″ (3.5–0.5)
B: Fill with silicone

Gas connection



* 2 1/16" (53 mm) with appliance cover.

Cross-section



When installing a single Vario with an appliance cover, see separate planning notes on page 109.

A: 1/8″ (3.5–0.5)
B: Fill with silicone

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series teppan yaki
VP 414

VP 414 611
Stainless steel.
Width 15″ (38 cm).

Included accessory

2 Spatulas.

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 004
Invisible connection strip for combination with other Vario 400 series flush mounting.

VA 420 010
Connection strip for combination with other Vario 400 series appliances for surface mounting.

VA 440 010
Stainless steel appliance cover with mounting strip.
Only available for individual Vario installation.

Additional connection cables for connecting the electronic control knobs (optional)

Part no. 12013604
1 ft (0.3 m) connection cable.

Part no. 12013606
3 3/8″ ft (1 m) connection cable.

Part no. 12013607
5 ft (1.5 m) connection cable.

Combinable with:

VL 414 712
AL 400 792 / AL 400 722
AW 442 720
AF 210 791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights
- Hard chrome-plated surface for teppan cooking and use as griddle, grill, searer and warming plate. No pots or pans necessary.
- Exact temperature control up to 480 °F.
- Optimum heat distribution.
- Solid stainless steel control knob.
- Precision-crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Can be combined with other Vario 400 series products.

Cooking zones
Cooking area: W 12 3/16″ × D 17 5/16″.
(31 × 44 cm)

Operation
Control knobs with illuminated ring, cooking position and output marking.
Electronic temperature control from 240 to 480 °F.

Features
Two zones, each 1,500 W, can be operated together as a complete surface or each half separately.
Cleaning function.
Keep warm setting.

Safety
Safety shut-off.
Pre-heat and residual heat indicator.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.
If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in countertops made of stone, synthetics or solid wood. Minimum countertop thickness ¾″ (20 mm) for surface mounted installation. Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.
Heat resistant and watertight sealing of the cut edges must be observed. For a suitable heat resistant filler please consult the countertop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

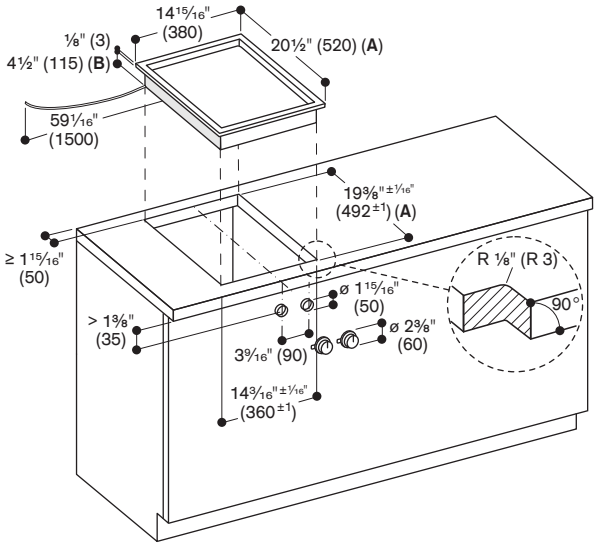
Please read additional planning notes on pages 104–109.

If installing several appliances in individual cut-outs allow for a minimum distance of 2″ between the cooktops.
A minimum lateral clearance of at least 1 3/8″ from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted. Appliance can be snapped into the countertop from above.
Appliance weight: approx. 26.5 lbs.

Please read additional planning notes on pages 104–109.

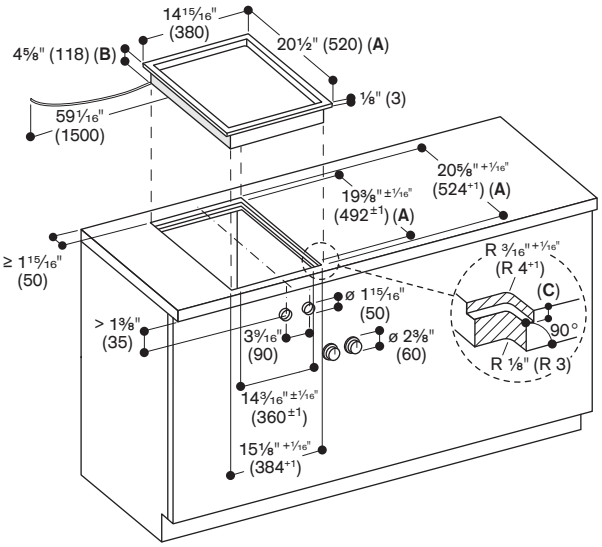
Rating
Rating: 3,000 W
Minimum fuse protection: 16 A
Electrical: 208/220-240 V / 60 Hz
Electrical connection:
Hardwire required, 59″ cable length.

Surface-mount Installation



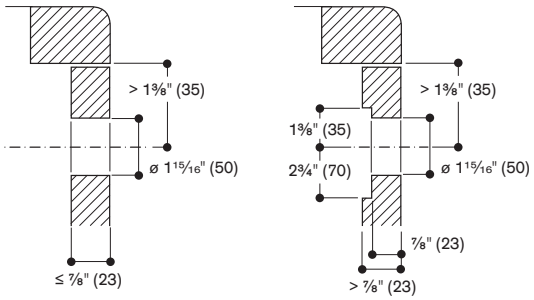
Minimum countertop thickness ¾" (20 mm) for surface mounted installation.
See separate planning notes on page 104.

Flush-mount Installation

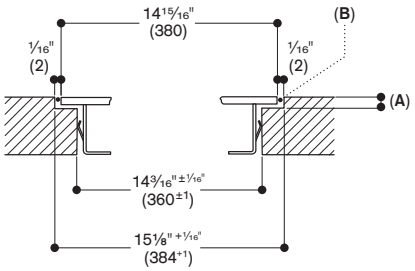


Minimum countertop thickness 1 3/16" (30 mm) for flush installation.
See separate planning notes on page 106.

Installation of the control knob

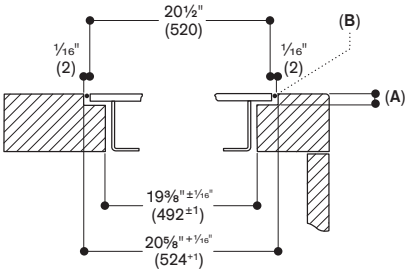


Longitudinal section



A: 1/8" (3.5$^{-0.5}$)
B: Fill with silicone

Cross-section



A: 1/8" (3.5$^{-0.5}$)
B: Fill with silicone

When installing a single Vario with an appliance cover, see separate planning notes on page 109.

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series electric grill
VR 414

VR 414 611
Stainless steel.
Width 15″ (38 cm).

Included accessories

1 cast-iron griddle, half size.
1 grease collecting insert.
2 cast-iron grills.
1 lava stone.
1 cleaning brush.

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 004
Invisible connection strip for combination with other Vario 400 series flush mounting.

VA 420 010
Connection strip for combination with other Vario 400 series appliances for surface mounting.

VA 440 010
Stainless steel appliance cover with mounting strip.
Only available for individual Vario installation.

Optional accessories

LV 030 000
Lava stones for refilling.

Additional connection cables for connecting the electronic control knobs (optional)

Part no. 12013604
1 ft (0.3 m) connection cable.

Part no. 12013606
3 3/8″ ft (1 m) connection cable.

Part no. 12013607
5 ft (1.5 m) connection cable.

Combinable with:

2x VL 414 712
AL 400 792 / AL 400 722
AW 442 720
AF 210 791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Important note:

If paired with VL414712, for best performance it's recommended to place a VL on each side of the electric grill.

Highlights

— Two zones can be operated together or separately.
— Half size cast-iron griddle included for simultaneous searign and grilling on two seperate surfaces.
— Open cast-iron grill, lava stones.
— Solid stainless steel control knobs.
— Precision crafted 1/8″ stainless steel frame.
— For surface-mount installation with a visible edge or for flush installation.
— Can be perfectly combined with other Vario 400 series appliances.
— Not recommended for recirculating ventilation.

Operation

Control knobs with illuminated ring, cooking zone and output level markings.
Electronic control in 12 output levels.

Features

Cooktop, lava stone trough and grease collecting insert from stainless steel.
Two zones, each 1500 W, can be operated together as a complete surface or each halve separately.
Two-part cast grill.

Safety

Safety shut-off.
Pre-heat and residual heat indicator.

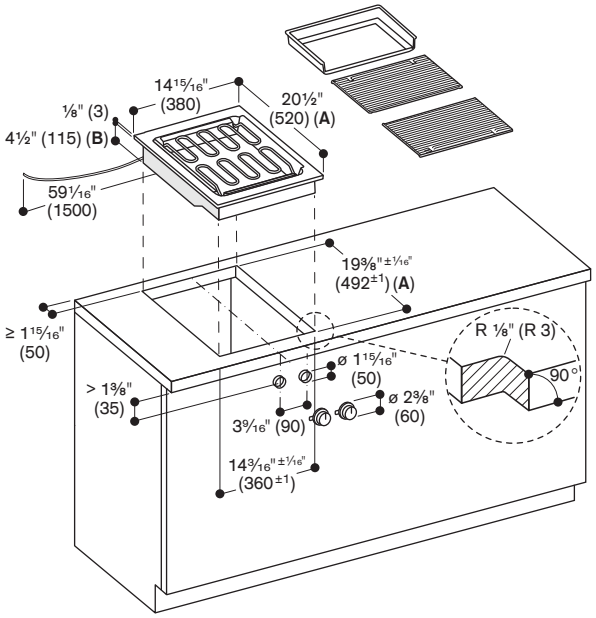
Planning notes

If using the VL414 downdraft for ventilation, the Vario electric grill must be placed between two VL downdrafts. Recirculation is not recommended. Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary.
If installing with the appliance cover VA 440 take into account the additional space required for the depth.
If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in countertops made of stone, synthetics or solid wood.
Minimum countertop thickness 3/4″ (20 mm) for surface mounted installation. Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.
Heat resistant and watertight sealing of the cut edges must be observed. For a suitable heat resistant filler please consult the countertop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.
If installing several appliances in individual cut-outs, allow for a minimum distance of 1 15/16″ (50 mm) between the cooktops.
A minimum lateral clearance of at least 4″ from adjacent heat-sensitive cabinets or from the wall must be observed.
Recirculation is not recommended for the electric grill.
It is recommended that the electric grill is installed, if possible, in the center of the cooktop configuration and not at the edge.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 57.3 lbs.

Rating

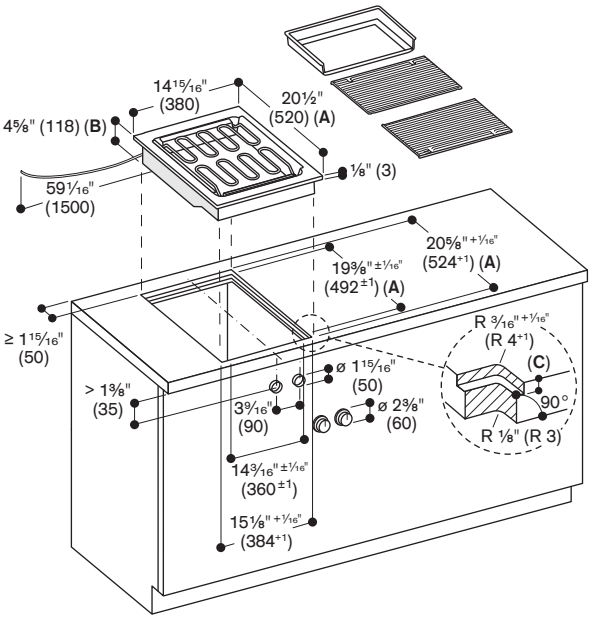
Rating: 3,000 W.
Minimum fuse protection: 16 A.
Electrical: 208 / 220–240 V / 60 Hz.
Electrical connection:
Hardwire required, 59″ cable length.

Surface-mount Installation



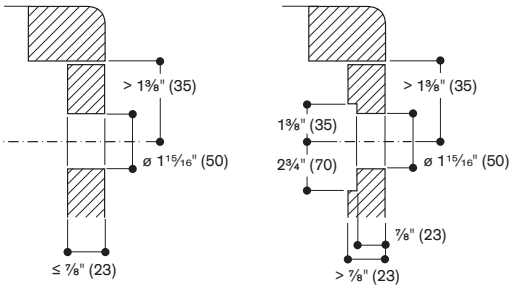
Minimum countertop thickness ¾″ (20 mm) for surface mounted installation.
See separate planning notes on page 104.

Flush-mount Installation

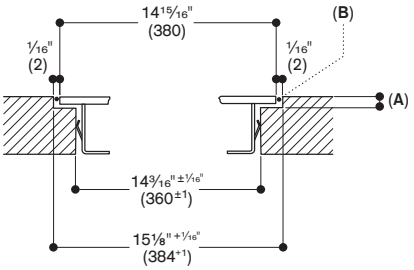


Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.
See separate planning notes on page 106.

Installation of the control knob

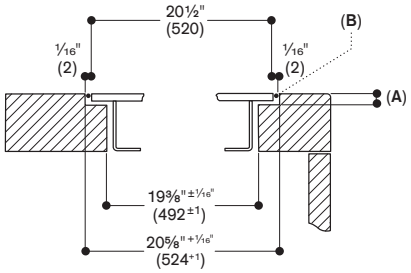


Longitudinal section



A: 1/8″ (3.5–0.5)
B: Fill with silicone

Cross-section



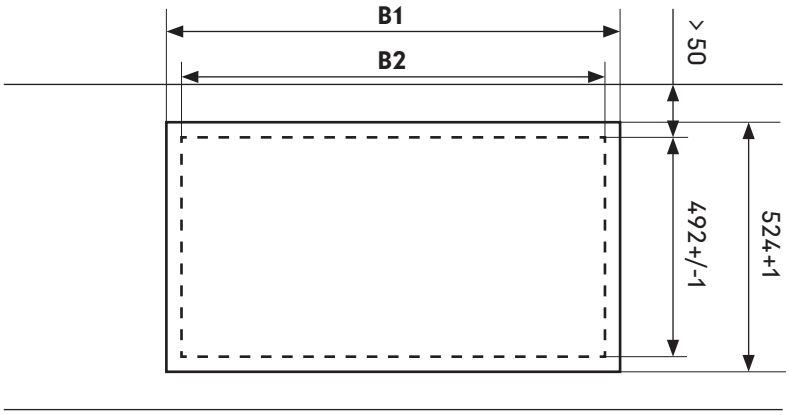
When installing a single Vario with an appliance cover, see separate planning notes on page 109.

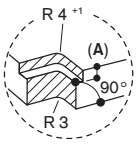
A: 1/8″ (3.5–0.5)
B: Fill with silicone

Numbers indicated
inside parenthesis ( ) = mm

Sample combinations without VL 414 ventilation element for flush mounting

Cut-out dimensions for appliance combinations in the 400 series for flush mounting with VA 420 004 connecting strip. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.





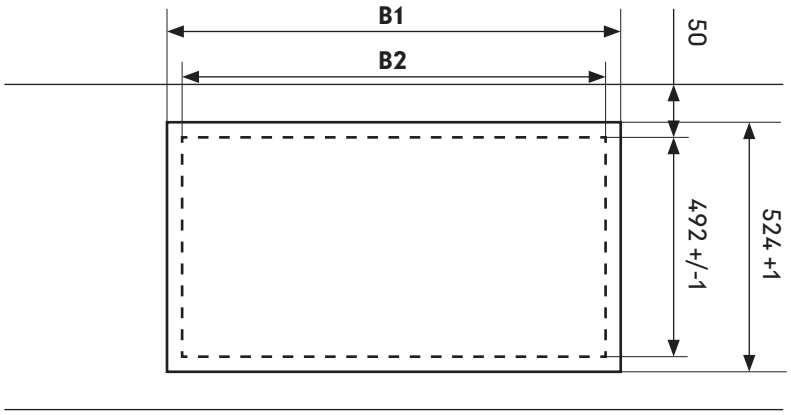
For dimension A:
3.5 mm

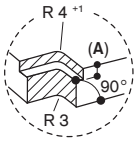
Cooktops	Appliances size mm	Dimension B1 mm	Dimension B2 mm	# of VA420004
	380 / 380	766 +/-1	748 +/-1	1
	380 / 380 / 380	1148 +/-1	1130 +/-1	2
	380 / 380 / 380 / 380	1530 +/-1	1512 +/-1	3
	805 / 380	1191 +/-1	1173 +/-1	1
	909 / 380	1295 +/-1	1277 +/-1	1

Numbers indicated
inside parenthesis ( ) = mm

Sample combinations with VL 414 ventilation element for flush mounting

Cut-out dimensions for appliance combinations in the 400 series for flush mounting with VA 420 004 connecting strip. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.





For dimension A:
3.5 mm

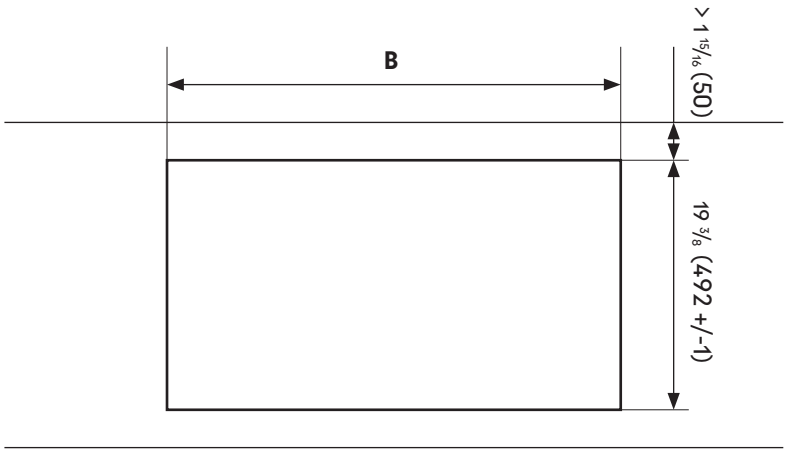
Cooktops	Appliances size mm	Dimension B1 mm	Dimension B2 mm	# of VA420004
	380 / 155 / 380	923 +/-1	905 +/-1	2
	380 / 155 / 380 / 155	1080 +/-1	1062+/-1	3
	380 / 155 / 380 / 155 / 380	1462 +/-1	1444 +/-1	4
	380 / 155 / 380 / 155 / 380 / 155 / 380	2001 +/-1	1983 +/-1	6
	380 / 155 / 380 / 380 / 155 / 380	1844 +/-1	1826 +/-1	5

Recommended position for gas wok and grill

Numbers indicated
inside parenthesis ( ) = mm

Sample combinations without VL 414 ventilation element for surface mounting

Cut-out dimensions for appliance combinations in the 400 series for Surface mounting with VA 420 010 connecting strip. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.

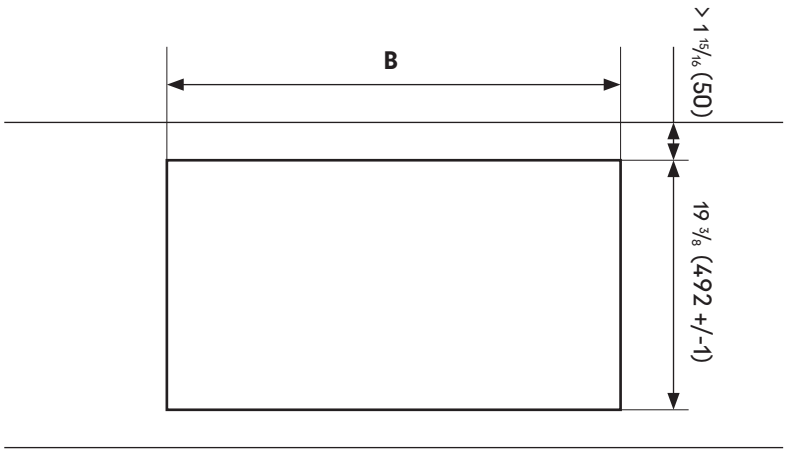


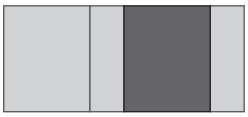
Cooktops	Appliances size inch [mm]	Dimension B inch [mm]	# of VA420010
	14 15/16 (380) / 14 15/16 (380)	29 1/4 (743 +/-1)	1
	14 15/16 (380) / 14 15/16 (380) / 14 15/16 (380)	44 5/16 (1126 +/- 1)	2
	14 15/16 (380) / 14 15/16 (380) / 14 15/16 (380) / 14 15/16 (380)	59 3/8 (1509 +/- 1)	3
	31 5/8 (804) / 14 15/16 (380)	45 15/16 (1168 +/- 1)	1
	35 3/4 (908) / 14 15/16 (380)	50 1/16 (1272 +/- 1)	1

Numbers indicated
inside parenthesis ( ) = mm

Sample combinations with VL 414 ventilation element for surface mounting

Cut-out dimensions for appliance combinations in the 400 series for Surface mounting with VA 420 010 connecting strip. The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.



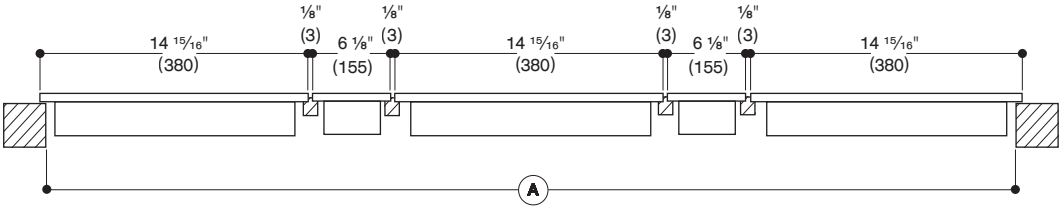
Cooktops	Appliances size inch [mm]	Dimension B inch [mm]	# of VA420010
	14 15/16 (380) / 6 1/8 (155) / 14 15/16 (380)	35 1/2 (901 +/-1)	2
	14 15/16 (380) / 6 1/8 (155) / 14 15/16 (380) / 6 1/8 (155)	41 3/4 (1059 +/-1)	3
	14 15/16 (380) / 6 1/8 (155) / 14 15/16 (380) / 6 1/8 (155) / 14 15/16 (380)	56 13/16 (1442 +/-1)	4
	14 15/16 (380) / 6 1/8 (155) / 14 15/16 (380) / 6 1/8 (155) / 14 15/16 (380) / 6 1/8 (155) / 14 15/16 (380)	78 1/8 (1983 +-1)	6
	14 15/16 (380) / 6 1/8 (155) / 14 15/16 (380) / 14 15/16 (380) / 14 15/16 (380) / 6 1/8 (155) /	71 7/8 (1825 +/-1)	5

Recommended position for gas wok and grill

Numbers indicated
inside parenthesis ( ) = mm

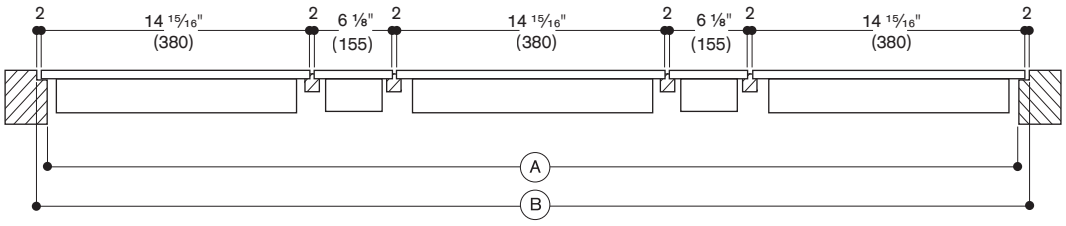
Cut-out dimensions for appliance combinations in the 400 series

Calculation of the width of the cut-out for a surface mounting
Example using a combination of VI 414, VI 422, VP 414 and 2 VL 414



		Example			Your combination
Total width of all appliances	in inches (mm)	(3x 14 15/16" (380)) + (2x 6 1/8" (155))	57 1/16"	(1,450)	.....
+ Number of connection strips	x 1/8" (3)	4x 1/8" (3)	+ 1/2"	(12)	.....
- Lateral appliance overhang	(3/8" (10) / side)	6/8" (20)	- 6/8"	(20)	- 6/8" (20)
(A) Total cut-out width	(in inches (mm))		56 13/16" ± 1/16"	(1,442± 2)	..... +/- 1

Calculation of the width of the cut-out for a flush mounting
Example using a combination of VI 414, VI 422, VP 414 and 2 VL 414



		Example			Your combination
Total width of all appliances	in inches (mm)	(3x 14 15/16" (380)) + (2x 6 1/8" (155))	57 1/16"	(1,450)	.....
+ Number of connection strips	x 2 mm	4 x 2	+ 8		.....
- Lateral appliance projection	(7 mm / side)	14	- 14		- 14
(A) Total width of the cut-out	(in inches (mm))		1,444 mm +/- 1		..... +/- 3/64
+ Lateral appliance projection	(7 mm / side)	14	+ 14		+ 14
+ Silicone joint (2 mm circumference)		2 x 2	+ 4		+ 4
(B) Total width with groove	(in inches (mm))		1,462 mm + 1		..... 0/+ 1

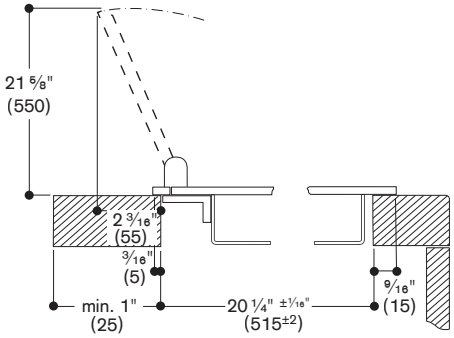
Numbers indicated
inside parenthesis ( ) = mm

Installation with appliance cover for Vario 400 series

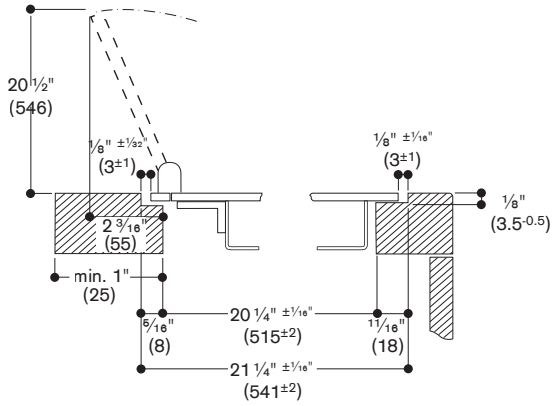
Stainless steel appliance cover is only available for individual Vario installations. Covers cannot be used when installing multiple Varios in a single cutout or when combined with downdraft.

If installing with the VA 440 appliance cover, take into account the additional space required for the depth. Furthermore, you must ensure that there is an asymmetrical alignment in the cut-out depth.

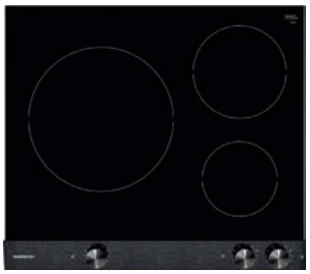
Installation with appliance cover surface-mount installation



Installation with appliance cover flush installation



Numbers indicated
inside parenthesis ( ) = mm



Vario 200 series induction cooktop
VI 263

VI 263 620
Black aluminum control panel.
Width 24″ (60 cm).

Included accessories

1 glass scraper.

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario 200 series appliances.

VV 200 020
Black connection strip for combination with other Vario 200 series appliances.

Optional accessories

Part #17006018
Stainless steel frying sensor pan.
Non-stick cooking, ø 6″.

Part #17006184
Stainless steel frying sensor pan.
Non-stick coating, ø 7″.

Part #17006185
Stainless steel frying sensor pan.
Non-stick coating, ø 8″.

Part #17006019
Stainless steel frying sensor pan.
Non-stick coating, ø 11″.

VD 200 020 (requires two)
Vario 200 Series black appliance cover.

Combinable with:

2x VL 200 120
AW 442 720
AI 230 700
AW 230 790
AF 210 791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights
— Can be combined with other Vario 200 series products.
— Control panel for comfortable and secure operation.

Cooking zones
3 cooking zones:
1 induction cooking zone 11″ (2,600 W, with booster 3,700 W)
1 induction cooking zone 7″ (1,800 W, with booster 3,100 W)
1 induction cooking zone 6″ (1,400 W, with booster 2,200 W)

Operation
Control knobs with illuminated ring.
Integrated control panel.
Electronic power control in 9 output levels.

Features
Cooking area marking.
Frying sensor function.
Pot detection.
Booster function for each cooking zone.

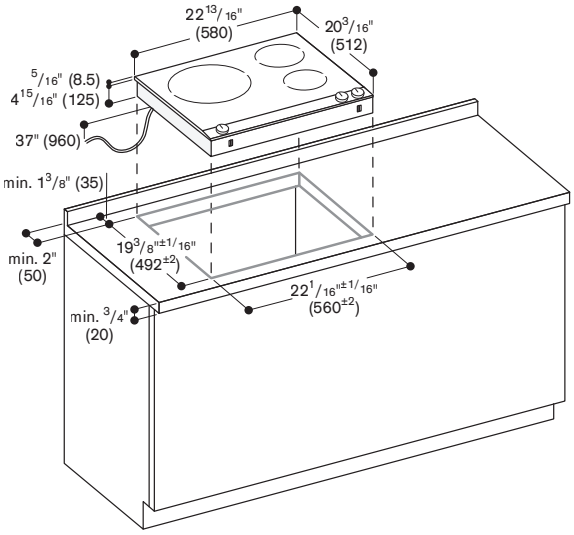
Safety
Residual heat indication.
Operation indicator.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 30.8 lbs (14 kg).

Please read additional planning notes on page 117.

Please read the installation details regarding air ducting on page 143.

Rating
Rating: 7,400 W.
Minimum fuse protection: 30 A.
Electrical: 208 / 220–240 V / 60 Hz.
Electrical connection:
Hardwire required, 37″ cable length.



Numbers indicated inside parenthesis ( ) = mm

Vario 200 series induction cooktop
VI 230

VI 230 620
Black aluminum control panel.
Width 12″ (28 cm).

Included accessories
1 glass scraper.

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series.

Optional accessories

Part #17006018
Stainless steel frying sensor pan.
Non-stick cooking, ø 6″.

Part #17006184
Stainless steel frying sensor pan.
Non-stick coating, ø 7″.

Part #17006185
Stainless steel frying sensor pan.
Non-stick coating, ø 8″.

VD 200 020
Black appliance cover.

Combinable with:
VL 200 120
AW 442 720
AI 230 700
AW 230 790
AF 210 791

Good to know:
Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights
— Can be combined with other Vario 200 series products.
— Control panel for comfortable and secure operation.

Cooking zones
1 induction cooking zone 9″
(2,200 W, with booster 3,700 W)
1 induction cooking zone 6″
(1,400 W, with booster 1,800 W)

Operation
Control knobs with illuminated ring.
Integrated control panel.
Electronic power control in 9 output levels.

Features
Cooking area marking.
Frying sensor function.
Pot detection.
Booster function for both cooking zones.

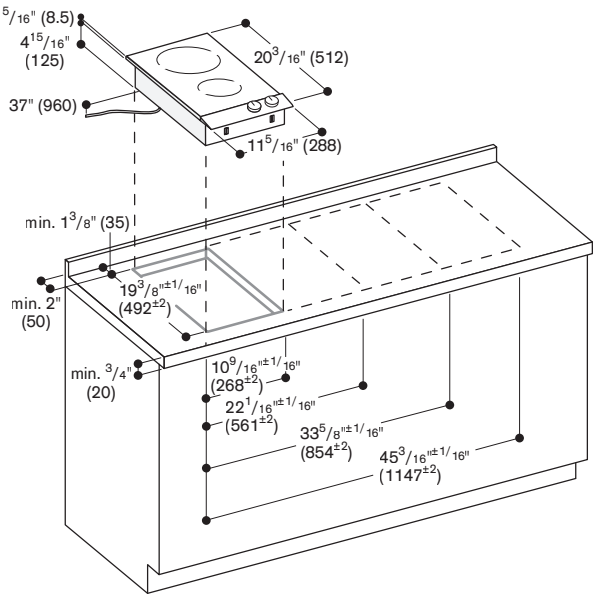
Safety
Residual heat indication.
Operation indicator.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 15.4 lbs (7 kg).

Please read additional planning notes on page 117.

Please read the installation details regarding air ducting on page 143.

Rating
Rating: 3,700 W.
Minimum fuse protection: 15 A.
Electrical: 208 / 220–240 V / 60 Hz.
Electrical connection:
Hardwire required, 37″ cable length.



Numbers indicated
inside parenthesis ( ) = mm

Vario 200 series gas cooktop
VG 264

VG 264 220CA
Black aluminum control panel.
Width 24″ (60 cm).
Natural gas.
For conversion to LP gas, LP kit (part #10009476) must be ordered.

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario 200 series appliances.

VV 200 020
Black connection strip for combination with other Vario 200 series appliances.

Optional accessories

VD 200 020 (requires two)
Vario 200 Series black appliance cover.

LS 041 001
Stainless steel, removable air deflector for gas Vario next to VL 200 downdraft.

Combinable with:
2x VL 200 120
AW 442 720
AI 230 700
AW 230 790
AF 210 791 / AF 210 7611

Good to know:
Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights
- Can be combined with other Vario 200 series products.
- Control panel for comfortable and secure operation.
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size.
- Solid smooth-surface cast iron pan supports for easy and safe positioning of cookware.
- Up to 33,400 BTU on 4 burners.

Cooking zones
2 high-output burners 1,900 – 10,200 BTU (560 – 3,000 W), suitable for pots up to max. ø 8¾″.
2 standard burners 1,300 – 6,500 BTU (380 – 1,900 W), suitable for pots up to max. ø 7⅞″

Operation
Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.

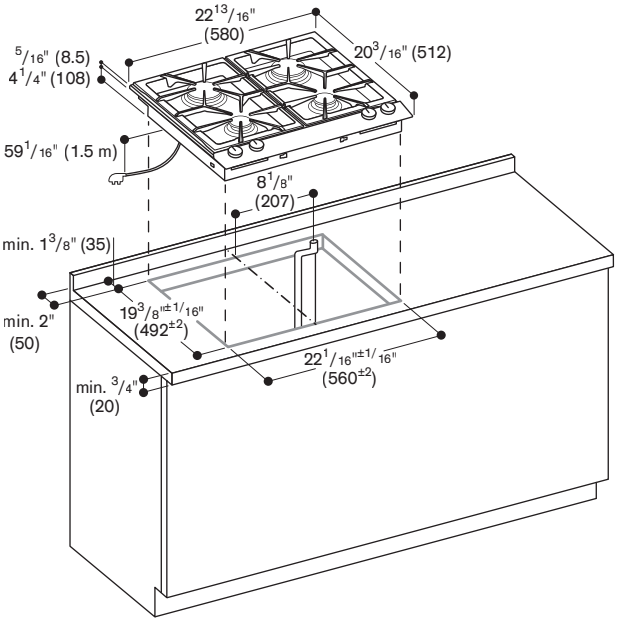
Features
Two-part cast iron pan support with continuous pot surface.
Enameled burner cover.

Safety
Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

Planning notes
Equipped for natural gas. For conversion to LP gas, 2x LP kits (part#10009476) must be ordered.
No intermediate shelf required.
Appliance can be snapped into the countertop from above.
A minimum lateral clearance of at least 6″ (150 mm) from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 37,533 BTU (11 kW) local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 37,533 BTU (11 kW) and ventilation hood 27½″ (70 cm).
Appliance weight: approx. 35 lbs (16 kg).

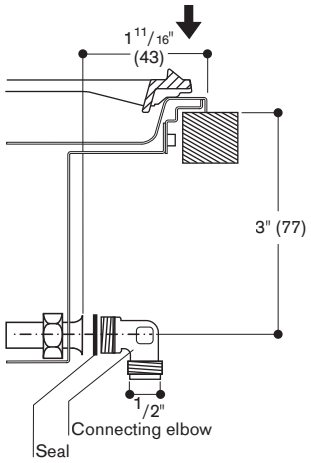
Please read additional planning notes on page 117.

Rating
Total rating: 10 W (33,400 BTU).
Minimum fuse protection: 15 A.
Electrical: 120 V / 60 Hz.
Electrical connection:
Plan for a 59″ long connecting cable with 3 prong NEMA 5-15 plug.



Minimum distance from the appliance cut-out to the side wall 11 13/16" (300 mm).

Gas connection



Numbers indicated
inside parenthesis ( ) = mm

Vario 200 series gas wok
VG 231

VG 231 220CA
Black aluminum control panel.
Width 12″ (28 cm).
Natural gas.
For conversion to LP gas, LP kit (part#10009475) must be ordered.

Included accessories

1 wok attachment ring.

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series.

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series.

Optional accessories

VD 200 020
Black appliance cover.

WP 400 001
Wok pan made of multiple-layer material.
With round bottom and handle, ø14 3/16″, 6.3 qt., height 4″.

LS 041 001
Stainless steel, removable air deflector for gas Vario next to VL 200 downdraft.

Combinable with:

2x VL 200 120
AW 442 720
AI 230 700
AW 230 790
AF 210 791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights

- Can be combined with other Vario 200 series products.
- Control panel for comfortable and secure operation.
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size.
- Multi-ring burner of solid, heat-resistant brass as used in professional kitchen.
- Total output up to 18,800 BTU (5.5 kW).

Cooking zones
1 multi-ring wok burner. 1,000 – 18,800 BTU (300 – 5,500 W), suitable for woks and pots up to ø12 5/8″.

Operation
Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.
To close the cover, the cast iron pan support can be easily reversed.

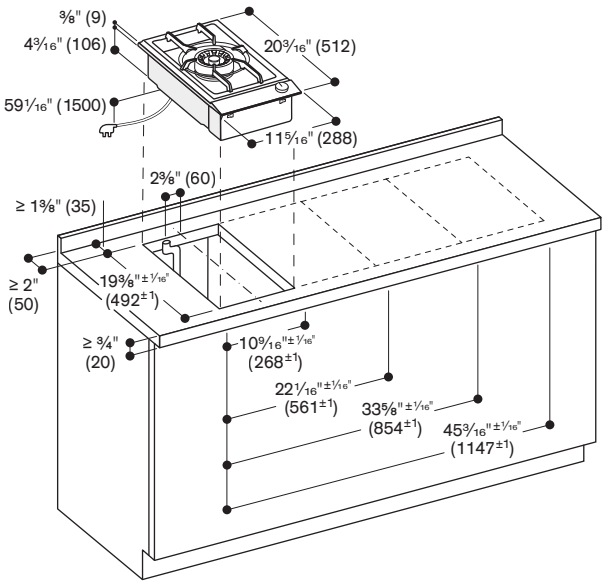
Features
Cast iron pan support.
Brass burner rings.

Safety
Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

Planning notes
Equipped for natural gas. For conversion to LP gas, LP kit (part#10009475) must be ordered.
If using the VL200 downdraft for ventilation, the Vario gas wok must be placed between two VL downdrafts.
Recirculation is not recommended.
Appliance can be snapped into the countertop from above.
A minimum clearance of at least 6″ (150 mm) from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 37,533 BTU (11 kW) local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 37,533 BTU (11 kW) and ventilation hood 27 1/2″ (70 cm).
Appliance weight: approx. 24 lbs (11 kg).

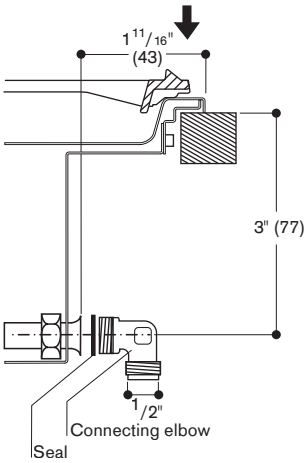
Please read additional planning notes on page 117.

Rating
Rating: 10 W (18,800 BTU).
Minimum fuse protection: 15 A.
Electrical: 120 V / 60 Hz.
Electrical connection:
Plan for a 59″ long connecting cable with 3 prong NEMA 5-15 plug.



Minimum distance from the appliance cut-out to the side wall 11 13/16″ (300 mm).

Gas connection



Numbers indicated inside parenthesis ( ) = mm

Vario 200 series gas cooktop
VG 232

VG 232 220CA
Black aluminum control panel.
Width 12" (28 cm).
Natural gas. For conversion to LP gas, LP kit (part#10009476) must be ordered.

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series.

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series.

Optional accessories

VD 200 020
Black appliance cover.

LS 041 001
Stainless steel, removable air deflector for gas Vario next to VL 200 downdraft.

Combinable with:

VL 200 120
AW 442 720
AI 230 700
AW 230 790
AF 210 791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights
- Can be combined with other Vario 200 series products.
- Control panel for comfortable and secure operation.
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size.
- Solid smooth-surface cast iron pan supports for easy and safe positioning of cookware.

Cooking zones
1 high output burner 1,900 BTU – 10,200 BTU (560 W – 3,000 W), suitable for pots up to max. ø 8 5/8" (22 cm).
1 standard burner 1,300 BTU – 6,500 BTU (380 W – 1900 W), suitable for pots up to max. ø 7 7/8" (20 cm).

Operation
Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.

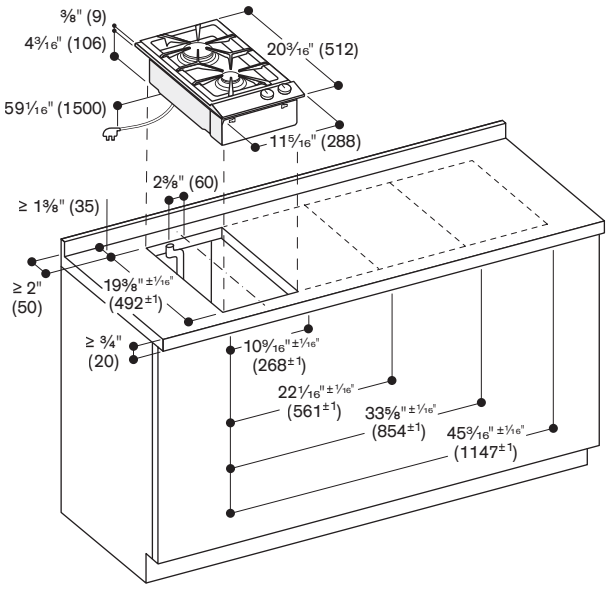
Features
Cast iron pan support with continuous pot surface.
Enameled burner cover.

Safety
Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

Planning notes
Equipped for natural gas. For conversion to LP gas, LP kit (part#10009476) must be ordered.
Appliance can be snapped into the countertop from above.
A minimum clearance of at least 6" (150 mm) from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 37,533 BTU (11 kW) local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 37,533 BTU (11 kW) and ventilation hood 27 1/2" (70 cm).
Appliance weight: approx. 19.8 lbs (9 kg).

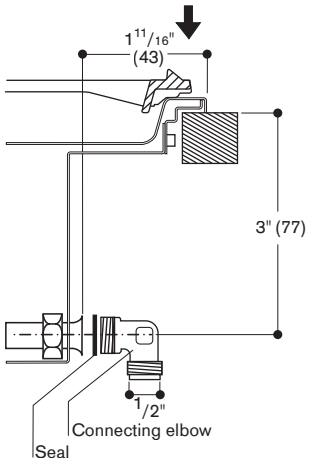
Please read additional planning notes on page 117.

Rating
Rating: 10 W (16,700 BTU).
Minimum fuse protection: 15 A.
Electrical: 120 V / 60 Hz.
Electrical Connection:
Plan for a 59" long connecting cable with 3 prong NEMA 5-15 plug.



Minimum distance from the appliance cut-out to the side wall 11 13/16" (300 mm).

Gas connection



Numbers indicated inside parenthesis ( ) = mm

Vario 200 series Teppan Yaki
VP 230

VP 230 620
Black aluminum control panel.
Width 12″ (28 cm).

Included accessories
2 spatula.

Installation accessories
VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series.

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series.

Optional accessories
VD 200 020
Black appliance cover.

Combinable with:
VL 200 120
AW 442 720
AI 230 700
AW 230 790
AF 210 791

Good to know:
Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights
- Can be combined with other Vario 200 series products.
- Control panel for comfortable and secure operation.
- Cooking directly on the metal surface, without any pots or pans.
- Exact temperature control up to 480 °F.
- Keeping warm setting.

Cooking zones
Useable area: 9 7/32″ × 15 25/32″ (234 × 401 mm).

Operation
Control knobs with illuminated ring.
Integrated control panel.
Electronic temperature control from 240 °F to 480 °F.

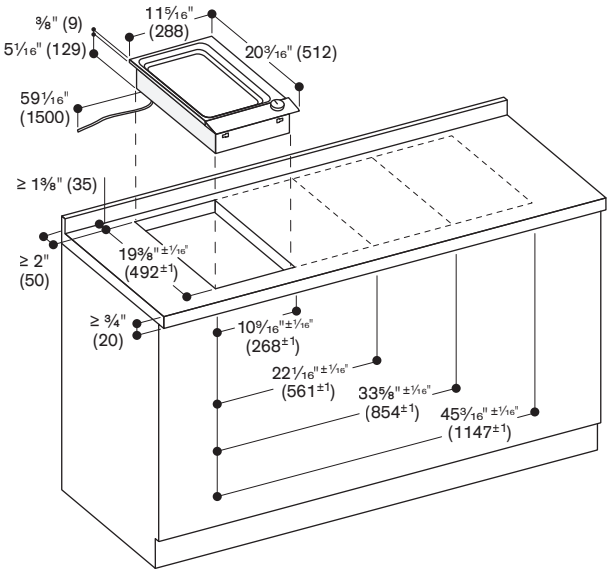
Features
Heating element with 1800 W.
Keeping warm setting.
Cleaning setting.
Stainless steel frame seamlessly welded with the stainless steel surface.

Safety
Pre-heat and residual heat indicator.
Operation indicator.
Safety shut-off.

Planning notes
The distance from the upper edge of the work surface to the upper edge of the intermediate shelf must be at least 6″ (150 mm).
Appliance can be snapped into the countertop from above.
A minimum lateral clearance of at least 1 3/16″ (30 mm) from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted.
Intermediate shelf required; after installation, this shelf must only be removed using tools to guarantee the touch protection from below.
Appliance weight: approx. 19.8 lbs (9 kg).

Please read additional planning notes on page 117.

Rating
Rating: 1,800 W.
Minimum fuse protection: 10 A.
Electrical: 208 / 220–240 V / 60 Hz.
Electrical connection:
Hardwire required, 59″ cable length.



Numbers indicated inside parenthesis ( ) = mm

Vario 200 series electric grill
VR 230

VR 230 620
Black aluminum control panel.
Width 12" (28 cm).

Included accessories
1 grease collecting insert.
1 cast iron grill.
1 lava stone.
1 cleaning brush.

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series.

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series.

Optional accessories

LV 030 000
Lava stones for refilling.

VD 200 020
Black appliance cover.

Combinable with:
2x VL 200 120
AW 442 720
AI 230 700
AW 230 790
AF 210 791

Good to know:
Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights
- Can be combined with other Vario 200 series products.
- Control panel for comfortable and secure operation.
- 2 zones, separately controlled.
- Open cast iron grill, lava stones.
- Not recommended for recirculating ventilation.

Operation
Control knobs with illuminated ring.
Integrated control panel.
9 switching levels.

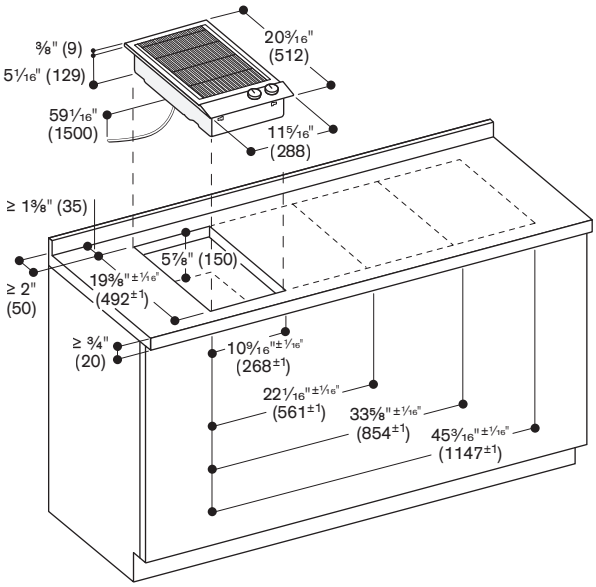
Features
2 separately controllable swing-out grilling elements (1500 W).
Join function.
Cast iron grill.
Stainless steel lavas tone container and grease collecting insert, dishwasher-safe.

Safety
Pre-heat and residual heat indicator.
Operation indicator.
Safety shut-off.

Planning notes
If using the VL 200 downdraft for ventilation, the Vario electric grill must be placed between two VL downdrafts. Recirculation is not recommended for the electric grill.
Appliance can be snapped into the countertop from above.
A minimum clearance of at least 8" (200 mm) from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted.
Appliance weight: approx. 37.5 lbs (17 kg).

Please read additional planning notes on page 117.

Rating
Rating: 3,000 W.
Minimum fuse protection: 16 A.
Electrical: 208 / 220–240 V / 60 Hz.
Electrical connection:
Hardwire required, 59" cable length.

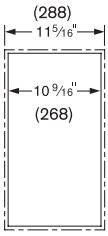


Numbers indicated
inside parenthesis ( ) = mm

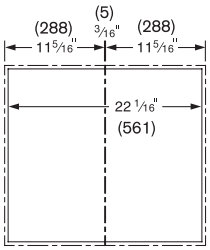
Cut-out dimensions for 200 series combinations

The drawings below show the cut-out dimensions for cooktop combinations of the 200 series.
The technician can find the suitable cut-out dimensions for the combinations most frequently used by referring to the previous pages and the drawings below.

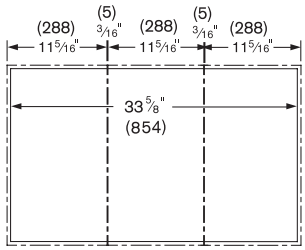
Cut-out dimensions for the Vario 200 series



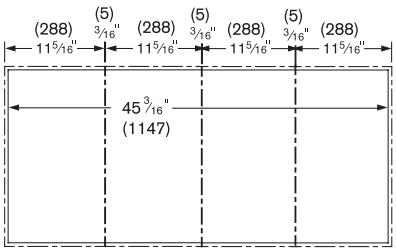
11 5/16"	(288)	Appliance
– 13/16"	(– 20)	Overhang
10 9/16"	(268)	Cutout



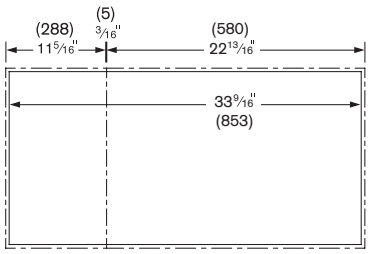
11 5/16"	(288)	Appliance
3/16"	(5)	VV 200
11 5/16"	(288)	Appliance
22 13/16"	(581)	
– 13/16"	(– 20)	Overhang
22"	(561)	Cutout



11 5/16"	(288)	Appliance
3/16"	(5)	VV 200
11 5/16"	(288)	Appliance
3/16"	(5)	VV 200
11 5/16"	(288)	Appliance
34 5/16"	(874)	
– 13/16"	(– 20)	Overhang
33 1/2"	(854)	Cutout

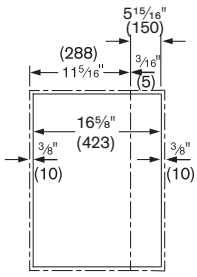


11 5/16"	(288)	Appliance
3/16"	(5)	VV 200
11 5/16"	(288)	Appliance
3/16"	(5)	VV 200
11 5/16"	(288)	Appliance
3/16"	(5)	VV 200
11 5/16"	(288)	Appliance
45 13/16"	(1167)	
– 13/16"	(– 20)	Overhang
45"	(1147)	Cutout

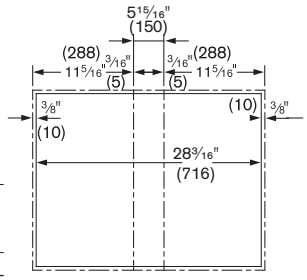


11 5/16"	(288)	Appliance
3/16"	(5)	VV 200
22 13/16"	(580)	Appliance
34 5/16"	(873)	
– 13/16"	(– 20)	Overhang
33 1/2"	(853)	Cutout

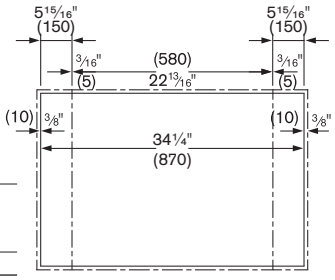
Cut-out dimensions for the Vario 200 series with VL downdraft



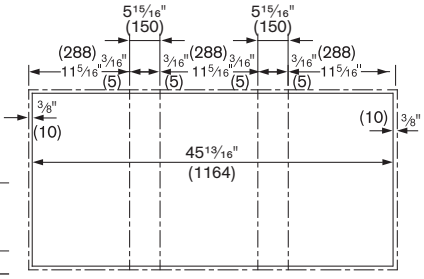
11 5/16"	(288)	Appliance
3/16"	(5)	VV 200
5 15/16"	(150)	VL 200
17 7/16"	(443)	
– 13/16"	(-20)	Overhang (10+10)
16 5/8"	(423)	Cutout



11 5/16"	(288)	Appliance
3/16"	(5)	VV 200
5 15/16"	(150)	VL 200
3/16"	(5)	VV 200
11 5/16"	(288)	Appliance
28 15/16"	(736)	
– 13/16"	(– 20)	Overhang (10+10)
28 1/8"	(716)	Cutout



5 15/16"	(150)	VL 200
3/16"	(5)	VV 200
22 13/16"	(580)	Appliance
3/16"	(5)	VV 200
5 15/16"	(150)	VL 200
35 1/16"	(890)	
– 13/16"	(– 20)	Overhang (10+10)
34 1/4"	(870)	Cutout



11 5/16"	(288)	Appliance
3/16"	(5)	VV 200
5 15/16"	(150)	VL 200
3/16"	(5)	VV 200
11 5/16"	(288)	Appliance
3/16"	(5)	VV 200
5 15/16"	(150)	VL 200
3/16"	(5)	VV 200
11 5/16"	(288)	Appliance
46 9/16"	(1184)	
– 13/16"	(– 20)	Overhang (10+10)
45 3/4"	(1164)	Cutout

How to calculate? General Rules.
First calculate the overall dimension of the cooktop set up. Do this by adding each unit's overall width and add 3/16" for each connecting strip used. Once you have the final figure for the overall dimension, deduct the overlap of the cooktop set up at each end (starting and ending unit).

Cut-out dimension = Overall dimension. The overlap at each end (total overlap).

Between each unit (cooktops and downdraft) a connecting strip should be placed and added to the overall dimension of the cooktop set up.

The Vario 200 series does not have finishing strips.

When installing only one unit, the cut-out dimension is 10 9/16" for the 12" units, 22 1/16" for the VI 263 620 and VG 264 220CA.

Numbers indicated
inside parenthesis ( ) = mm

Installation and optional accessories for Vario 400 series cooktops

CA060600
Cooking sensor for temperature regulation within pots.
For CX 492/482 full surface induction and CI 292/282 flex induction cooktops.

LV 030 000
Lava stones for refilling. Required for use of VR grill.

VA 440 010
Vario 400 Stainless steel appliance cover with mounting strip.
Only available for individual Vario installation.

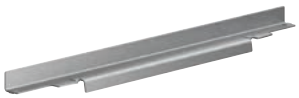
WP 400 001
Wok pan made of multiple-layer material
With round bottom and handle, ø14 3/16", 6.3 qt., height 4".

WZ 400 000
Wok support ring for wok pan
For use with VI 414 Vario induction wok and VI 492 Vario flex induction cooktop only.

GN 232 110
Teppan Yaki plate made of multi ply material, 13" × 21", GN 1/1.
For full surface induction cooktop CX 492/482.

CA051301
Teppan Yaki plate made of multi ply material.
For flex induction cooktops.

AA 414 010
Air deflector for VL 414 next to a VG415 or VG425 gas appliance.



VA 420 004
Invisible connection strip for combination with other Vario 400 series flush mounting.

VA 420 010
Connection strip for combination with other Vario 400 series appliances for surface mounting.

Installation and optional accessories for Vario 200 series cooktops

LV 030 000
Lava stones for refilling. Required for use of VR grill.

VD 200 020
Vario 200 Series black appliance cover.

LS 041 001
Air deflector for VL 200 next to a VG264, VG232, VG231 gas appliance.

VV 200 010
Stainless steel connection strip for combination with other Vario 200 series appliances.

VV 200 020
Black connection strip for combination with other Vario 200 series appliances.

Vario 400 and 200 series induction

Appliance type		Flex induction cooktop	Full surface induction cooktop	Full surface induction cooktop
Stainless steel frame 3 mm for surface or flush installation		VI 492 613	CX 492 611 / CX 492 612	CX 482 611 / CX 482 612
Surface installation				
Dimensions				
Width	(in)	36″ (90 cm)	36″ (90 cm)	30″ (80 cm)
Operation				
TFT touch display / Twist-Pad control / Sensor control		•/—/—	•/—/—	•/—/—
Bi-colored display (white/orange)		•	—	—
Knobs in cabinet front or countertop / integrated control panel		•/—	—/—	—/—
Cooking zones				
Number of cooking zones or items of cookware		5	6	5
Full surface induction cooktop		—	•	•
Flex induction cooking areas 7 ½″ × 9″ (19 × 23 cm) (2200, with booster 3700 W) / linked together 15″ × 9″ (38 × 23 cm) (3300, with booster 3700 W)		4	—	—
Flex induction cooking areas 7 ½″ × 9″ (19 × 24 cm) (2200, with booster 3700 W) / linked together 15″ × 9″ (38 × 24 cm) (3300, with booster 3700 W)		—	—	—
Induction cooking zone ø 8 ¼″ (21 cm) (2,200 W, with booster 3,700 W)/ ø 10 ¼″ (26 cm) (2,600 W, with booster 3,700 W)/ ø 12 ⅝″ (32 cm) (3,300 W, with booster 3,700 W)		1	—	—
Induction cooking zone ø 8 ¼″ (21 cm) (2,200 W, with booster 3,700 W)		—	—	—
Induction cooking zone ø 5 $^{11}/_{16}$″ (21 cm) (1,400 W, with booster 1,800 W)		—	—	—
Induction cooking zone ø 11″ (28 cm) (2600, with booster 3700 W)		—	—	—
Induction cooking zone ø 11″ (28 cm) (2400, with booster 3700 W)		—	—	—
Induction cooking zone ø 7″ (19 cm) (1800, with booster 3100 W)		—	—	—
Induction cooking zone ø 6″ (15 cm) (1400, with booster 2200 W)		—	—	—
Features				
Number of output levels		12	17	17
Flex function for rectangular cooking areas		•	—	—
Cooking sensor function / frying sensor function		—/•	•/—	•/—
Number of frying sensor functions		5	—	—
Professional cooking function		—	•	•
Booster function for pots / pans		•/—	•/•	•/•
Keep warm function		—	•	•
Number of cooking timers		—	6	5
Short-term timer		•	—	—
Stopwatch		•	•	•
Residual heat indicator		•	•	•
Child lock / safety shut-off / display cleaning protection		—/•/—	•/•/•	•/•/•
Options menu		•	•	•
Hood control		—	•[2]	•[2]
Integrated WiFi module for digital services (Home Connect).		•[3]	•[3]	•[3]
Accessories				
Teppan Yaki plate made of multi ply material, GN1/1 (for full surface induction)		—	GN 232 110[1]	GN 232 110[1]
Teppan Yaki plate made of multi ply material, GN2/3 (for full surface induction)		—	CA 051 301[1]	CA 051 301[1]
Cooking sensor		—	• / CA 060 300[1]	• / CA 060 300[1]
Black appliance cover				
Wok attachment for wok pan		WZ 400 000[1]	—	—
Wok pan		WP 400 001[1]	—	—
Stainless steel appliance cover		—	—	—
Rating				
Total rating	(W)	9,360	6,240	6,240
Total Amps		47	30	30
Electrical		208/220–240V / 60 Hz	208/220–240 V / 60 Hz	208/220–240 V / 60 Hz

• Included. — Not available.

[1] Optional accessories.

[2] In Combination with suitable hood.

[3] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Flex induction cooktop

VI 422 613

15 (38 cm)

•/–/–
•
•/–

2
–
2
2
–
–
–
–
–
–

12
•
–/•
2
–
•/–
–
–
•
•
•
–/•/–
•
–
•[3]

–
–
–

3,120 W (208/220 V) 3,600 W (240 V)
15
208/220–240V / 60 Hz

Induction Wok

VI 414 613

15 (38 cm)

•/–/–
•
•/–

1
–
–
1
–
–
–
–
–
–

12
•
–/•
1
–
•/–
–
–
•
•
•
–/•/–
•
–
•[3]

–
–
–
WZ 400 000[1]
WP 400 001[1]
–

3,120 W (208/220 V) 3,600 W (240 V)
15
208/220–240V / 60 Hz

Induction cooktop

VI 263 620

24 (60 cm)

–/–/–
–
–/•

3
–
–
–
–
1
–
1

9
•
–/•
4
–
•/–
–
–
–
•
•
–/•/–
–
–
–

–
–
–

7,400
30
208/220–240V / 60 Hz

Induction cooktop

VI 230 620

12 (28 cm)

–/–/–
–
–/•

2
–
–
–
–
1
1
–
–
–
–

9
–
–/•
2
–
•/–
–
–
–
–
•
–/•/–
–
–
–

VD 200 020[1]
–
–
–

3,700
16
208/220–240V / 60 Hz

Vario 400 series gas cooktops

Appliance type		Gas cooktop	Gas wok	Gas cooktop
		VG 491 211CA	VG 415 211CA	VG 425 211CA
Frame brushed stainless steel 3 mm / brushed / shot blasted		•/—/—	•/—/—	•/—/—
Surface-mounted / flush installation / welded		•/•/—	•/•/—	•/•/—
Propane gas / Natural gas		•2/•	•2/•	•2/•
Dimensions				
Width	(in)	36 (90 cm)	15 (38 cm)	15 (38 cm)
Operation				
Knobs in cabinet front or countertop / integrated control panel		•/—	•/—	•/—
Cooking zones				
Number of cooking zones		5	1	2
Multi-ring wok burner (300–5800 W)		—	—	—
Multi-ring wok burner 1,000–18,800 BTU (300–6000 W)		1	1	—
Two-ring super-high output burner 570–13,600 BTU (165–4000 W)		2	—	1
Two-ring standard burner 570–6,800 BTU (175–2,000 W)		2	—	—
Two-ring standard output burner 870–6,800 BTU (165–2000 W)		—	—	1
Features				
Number of output levels		12	12	12
Electronic output control		•	•	•
Automatic ignition / Electric ignition		•/—	•/—	•/—
Electronic flame monitoring with automatic re-ignition		•	•	•
Simmer function		•	•	•
Residual heat indication		•	•	•
Safety shut-off		•	•	•
Cast pan support		3-part	1-part	1-part
Accessories				
Wok attachment ring		•	•	—
Wok pan		WP 400 001[1]	WP 400 001[1]	—
Stainless steel appliance cover		—	VA 440 010[1]	VA 440 010[1]
Connection				
Total connected load gas (up to)	(BTU)	59,700 (10 W)	18,800 (10 W)	20,500 (10 W)
Total connected load electric	(A)	15	15	15

• Included. — Not available.

[1] Optional accessory.

[2] Equipped for natural gas. For conversion to LP gas, LP kit must be ordered. See previous product pages to locate LP kit part #.

Vario 200 series gas cooktops

Appliance type		Gas cooktop	Gas wok	Gas cooktop
		VG 264 220CA	VG 231 220CA	VG 232 220CA
Frame brushed stainless steel 3 mm / brushed / shot blasted		—/—/•	—/—/•	—/—/•
Surface-mounted / flush installation / welded		•/—/—	•/—/—	•/—/—
Propane gas / Natural gas		•[2]/•	•[2]/•	•[2]/•
Dimensions				
Width	(in)	24 (60 cm)	12 (28 cm)	12 (28 cm)
Operation				
Knobs in cabinet front or countertop / integrated control panel		—/•	—/•	—/•
Cooking zones				
Number of cooking zones		4	1	2
Three-ring wok burner 850 – 17,000 BTU (300 - 5800W)		—	—	—
Multi-ring wok burner (300 - 6000W)		—	—	—
Multi-ring wok burner 1,000–18,800 BTU (300 - 5500W)		—	1	—
High-output burner 1,900 – 10,200 BTU (560 – 3000 W)		2	—	1
Standard burner 1,300 – 6,500 BTU (380 – 1900 W)		2	—	1
Features				
Number of output levels		9	9	9
Electronic output control		—	—	—
Automatic fast ignition / Electric ignition		—/•	—/•	—/•
Electronic flame monitoring with automatic re-ignition		—	—	—
Simmer function		—	—	—
Residual heat indication		•	•	•
Safety shut-off		—	—	—
Cast pan support		2-part	1-part	1-part
Accessories				
Wok attachment ring		—	•	—
Wok pan		—	WP 400 001[1]	—
Black appliance cover		2x VD 200 0202	VD 200 020[1]	VD 200 020[1]
Gas rating				
Total rating	(BTU)	33,400	18,800	16,700
Electrical rating				
Total Amps		15	15	15
Electrical		120 V / 60 Hz	120 V / 60 Hz	120 V / 60 Hz

• Included. — Not available.

[1] Optional accessory.

[2] Equipped for natural gas. For conversion to LP gas, LP kit must be ordered. See previous product pages to locate LP kit part #.

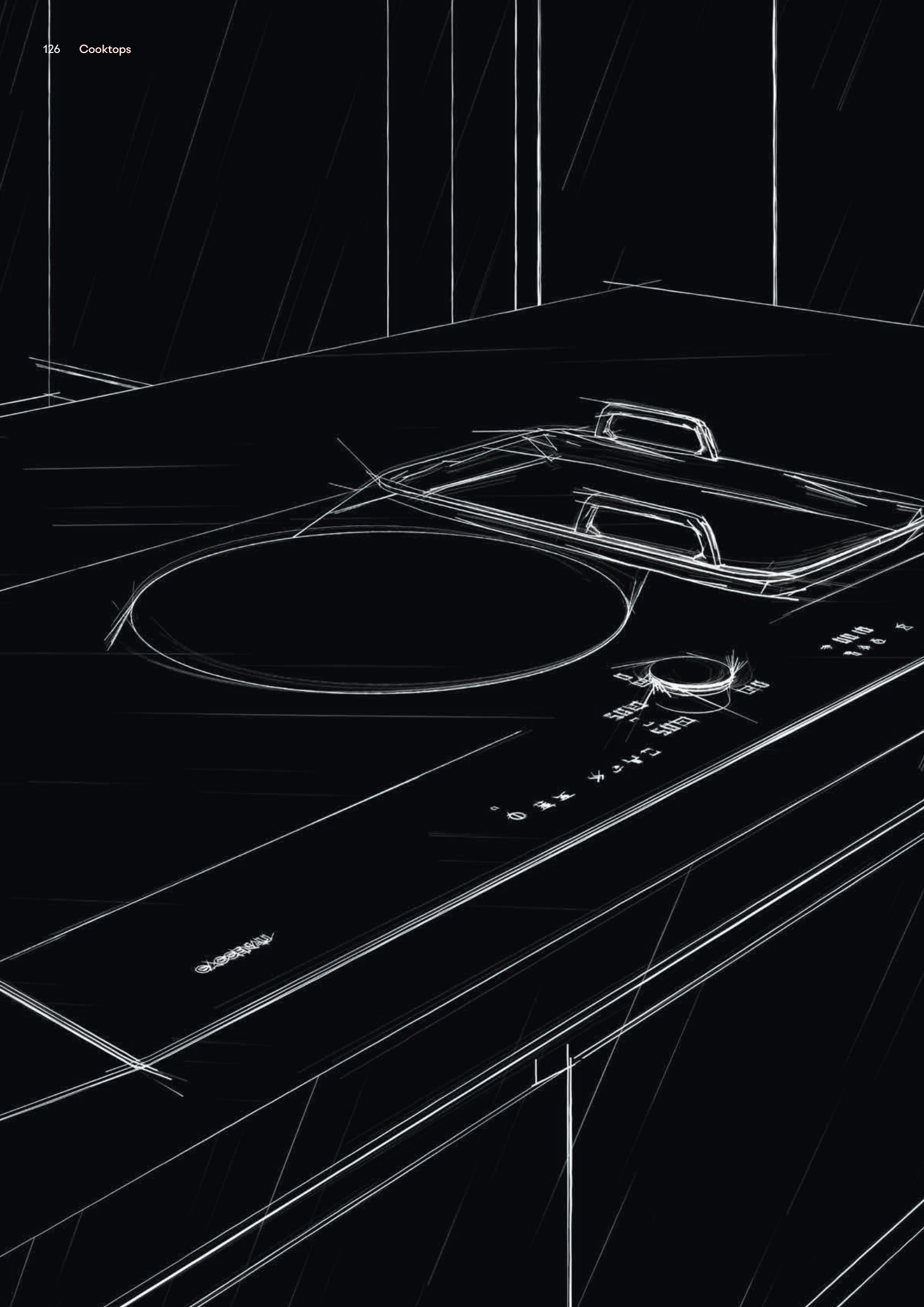
Vario 400 and 200 series special cooktops

Appliance type		Teppan Yaki	Electric grill
		VP 414 611	VR 414 611
Frame brushed stainless steel 3 mm / brushed / shot blasted		•/—/—	•/—/—
Surface-mounted / flush installation / welded		•/•/—	•/•/—
Dimensions			
Width	(in)	15 (38 cm)	15 (38 cm)
Operation			
Knobs in cabinet front or countertop / integrated control panel		•/—	•/—
Cooking zones			
Number of cooking zones		2	2
Output	(kW)	2 x 1.5	2 x 1.5
Temperature range	(F°)	240–480	—
Features			
Number of output levels		12	12
Electronic temperature control		•	•
Cleaning setting		•	—
Two zones can be operated together / separately		•/•	•/•
Cast grill		—	2
Stainless steel container with lava stone		—	•
Grease collecting insert		—	•
Hard-chromed cooking surface		•	—
Stainless steel flat cooking surface		—	—
Keeping warm function		•	—
Residual heat indicator		•	•
Child lock / safety shut-off		—/•	—/•
Accessories			
Cast iron pan, half size		—	•
Cast iron pan, full size		—	VA 461 001[1]
Pasta basket		—	—
Stainless steel appliance cover		VA 440 010[1]	VA 440 010[1]
Black appliance cover		—	—
Cleaning brush		—	•
Spatula		2	—
Drain installation set		—	—
Rating			
Total rating	(W)	3,000	3,000
Total Amps		16	16
Electrical		208/220–240V / 60 Hz	208/220–240V / 60 Hz

• Included. — Not available.

[1] Optional accessory.

Teppan Yaki	**Electric grill**
VP 230 620	VR 230 620
—/—/•	—/—/•
•/—/—	•/—/—
12 (28 cm)	12 (28 cm)
—/•	—/•
1	2
1.8	2 x 1.5
240–480	—
10	9
•	—
—	—
—/•	—/•
—	1
—	•
—	•
—	—
•	—
•	—
•	•
—/•	—/•
—	—
—	—
—	—
—	—
VD 200 020[1]	VD 200 020[1]
—	•
2	—
—	—
1,800	3,000
10	16
208/220–240V / 60 Hz	208/220–240V / 60 Hz



COOKTOPS

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Installation and optional accessories 144

Technical specifications 146

Vario 400 series gas cooktop
VG 491

VG 491 211CA
Stainless steel.
Width 36″ (90 cm).
Natural gas.
For conversion to LP gas, LP kit (part #10004447) must be ordered.

Included accessories

1 Wok attachment ring

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 004
Invisible connection strip for combination with other Vario 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario 400 series for surface mounting.

Optional accessories

WP 400 001
Wok pan made of multiple-layer material with round bottom and handle ø14 3/16″, 6.3 qt., height 4″.

Additional connection cables for connecting the electronic control knobs (optional)

Part no. 12013604
1 ft (0.3 m) connection cable.

Part no. 12013606
3 3/8″ ft (1 m) connection cable.

Part no. 12013607
5 ft (1.5 m) connection cable.

Combinable with:

AL400791
AI442720 / AI442760
AW442720 / AW442760

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights

- Five multi-ring burners with up to 59,700 BTU.
- Full electronic power regulation on 12 levels.
- Precise and reproducible flame size.
- Automatic quick ignition, electronic flame monitoring with automatic re-ignition.
- Simmer function for cooking on a very low output level.
- Solid smooth-surface cast-iron pan supports.
- Solid stainless steel control knobs.
- Precision-crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Can be combined with other Vario 400 series products.

Cooking zones
1 multi-ring wok burner (300 W – 5,500 W) 1,000 – 18,800 BTU, suitable for pots up to max. ø 12 5/8″.
2 two-ring high output burners (165 W – 4,000 W) 570 – 13,600 BTU, suitable for pots up to max. ø 11″.
2 two-ring standard burners (165 W – 2,000 W) 570 – 6,800 BTU, suitable for pots up to max. ø 11″.

Operation
Control knobs with illuminated ring, cooking zone and output level markings.
One-handed operation.
Full electronic control in 12 output levels for exact power level regulation plus simmer function.
Automatic quick ignition.

Features
Simmer function.
Three-part cast-iron pan support with flat, continuous pot surface.
Brass burner rings.
Equipped for natural gas.
For conversion to LP gas, LP kit (part #10004447) must be ordered.

Safety
Electronic flame monitoring with automatic re-ignition.
Residual heat indication.
Automatic quick ignition.
Safety shut-off.

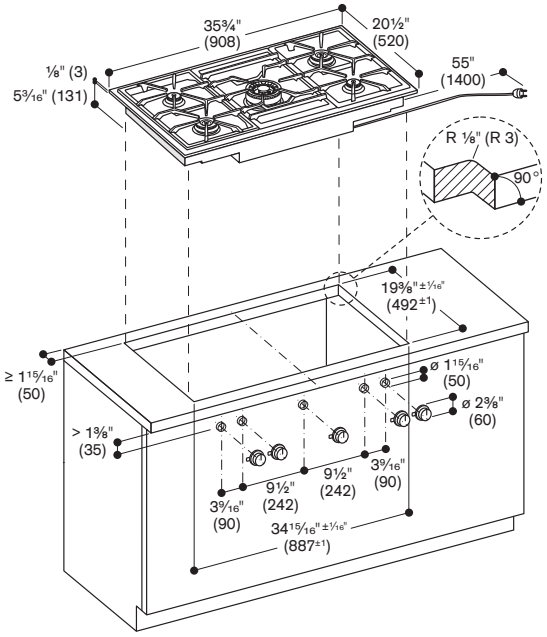
Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific burners.
The drawing "Installation of the control knob" must be observed if the panel is more than 1″ thick (there must be a recess at the rear).
If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
Additional instructions for flush mounting:
Installation is possible in countertops made of stone, synthetics or solid wood. Heat resistant and watertight sealing of the cut edges must be observed.
Minimum countertop thickness 3/4″ (20 mm) for surface mounted installation. Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.
For a suitable heat resistant filler please consult the countertop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

Please read additional planning notes on pages 104–106.

If installing several appliances in individual cut-outs allow for a minimum distance of 2″ between the cooktops.
Plan for an electrical connection (the appliance is not operable without power supply).
Air intake from above.
No intermediate shelf required.
Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.
A minimum lateral clearance of at least 12″ from adjacent heat-sensitive cabinets or contact surfaces must be observed or thermal insulation fitted.
Installation in a 36″ wide base cabinet is required.
The combination with VL 414 is not recommended, since the air extraction from the center burner cannot be guaranteed due to the distance.
With a total connected load of more than 37,533 BTU local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed.
Minimum clearance between gas cooktop(s) with more than 37,533 BTU and ventilation hood must be 30″.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 70.5 lbs.

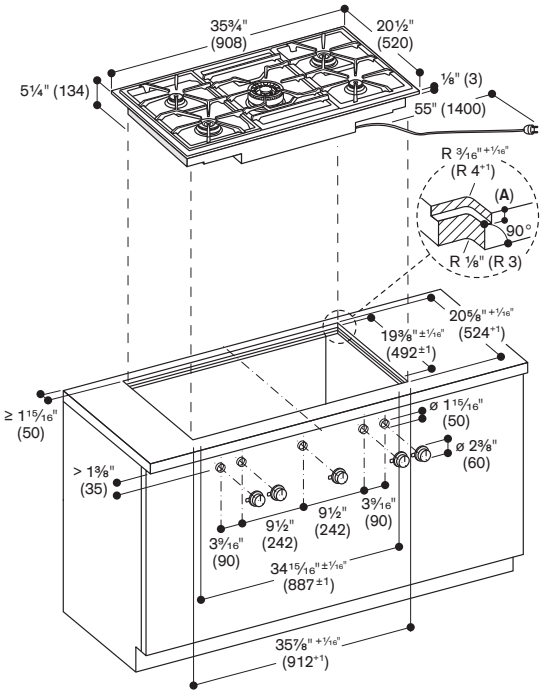
Rating
Rating: 10 W (59,700 BTU)
Minimum fuse protection: 15 A
Electrical: 120 V / 60 Hz
Electrical Connection:
Plan for a 55″ long connecting cable with 3 prong NEMA 5-15 plug.

Surface-mount Installation



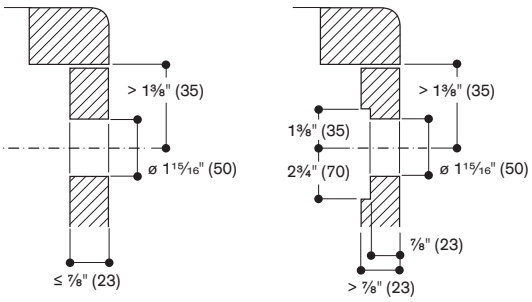
Minimum countertop thickness ¾" (20 mm) for surface mounted installation.
See separate planning notes on page 104.

Flush-mount Installation

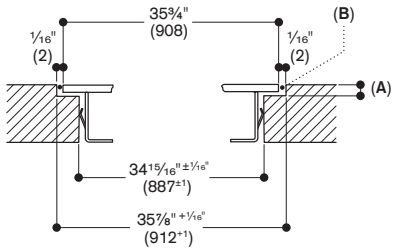


Minimum countertop thickness 1³⁄16" (30 mm) for flush installation.
(A) ⅛" See separate planning notes on page 106.

Installation of the control knob

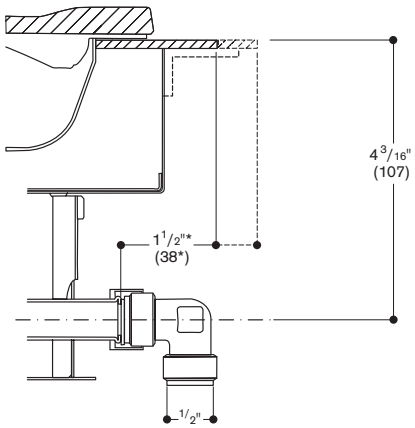


Longitudinal section



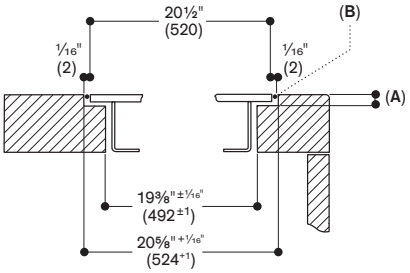
A: ⅛" (3.5 – 0.5)
B: Fill with silicone

Gas connection



* 2 1⁄16" (53 mm) with appliance cover or adjustment strip.

Cross-section



A: ⅛" (3.5-0.5)
B: Fill with silicone

Numbers indicated
inside parenthesis ( ) = mm

200 series gas cooktop
VG 295

VG 295 150CA
Stainless steel control panel
Width 36″ (90 cm)
Liquid gas

VG 29 5 250CA
Stainless steel control panel
Width 36″ (90 cm)
Natural gas.

Included accessories

1 Wok attachment ring.

Optional accessories

WP 400 001
Wok pan made of multiple-layer material with round bottom and handle ø14 3/16″, 6.3 qt., height 4″.

Combinable with:

AI442720
AW442720
AI230700
AW230790
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights

— Control panel for comfortable and secure operation.
— Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size.
— Multi-ring burner of solid, heat-resistant brass as used in professional kitchen.
— Solid smooth-surface cast-iron pan support.
— Up to 59,700 BTU (17 kW) on 5 burners.

Cooking zones

VG 295 150CA
1 multi-ring wok burner 1,000 – 18,800 BTU (300 W – 5000 W), suitable for pots up to max. ø 12 5/8″.
2 two-ring high output burners 600 – 13,600 BTU (170 W – 4000 W), suitable for pots up to max. ø 11″.
2 two-ring standard burners 600 - 6,800 BTU (170 W – 2000 W), suitable for pots up to max. ø 9 ½″.

VG 295 250CA
1 multi-ring wok burner 1,000 – 18,800 BTU (300 W – 5500 W), suitable for pots up to max. ø 12 5/8″.
2 two-ring high output burners 600 – 13,600 BTU (170 W – 4000 W), suitable for pots up to max. ø 11″.
2 two-ring standard burners 600 – 6,800 BTU (170 W – 2000 W), suitable for pots up to max. ø 9 ½″.

Operation

Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.

Features

Three-part cast iron pan support with flat, continuous pot surface.
Brass burner rings.

Safety

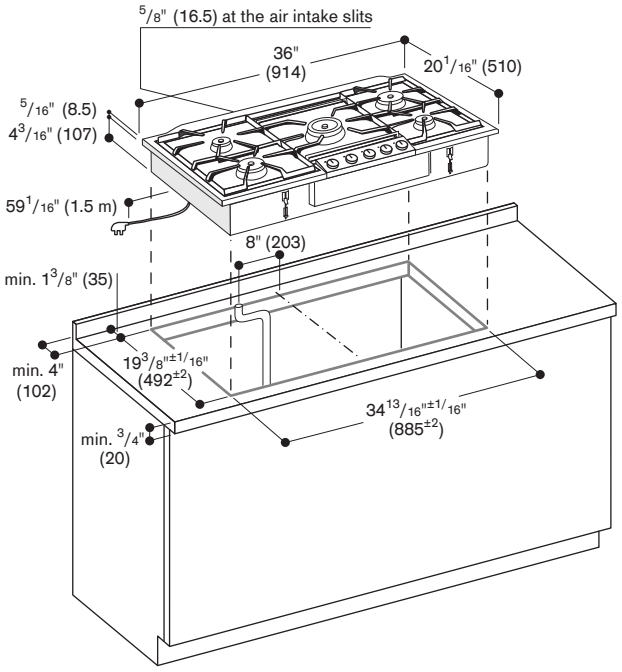
Thermoelectric safety pilot.
Residual heat indicator.
Operation indicator.

Planning notes

No intermediate shelf required.
Appliance can be snapped into the countertop from above.
The rear panel must consist of a non-flammable material. Wall trims must be resistant to heat.
Installation in a 36″ (90 cm) wide base cabinet is required. Above countertop minimum clearance of at least 11 13/16″ from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation must be installed. Minimum distance between gas cooktop(s) with more than 37,533 BTU (11kW) and ventilation hood must be 30″ (76 cm). Appliance weight: approx. 68 lbs (31 kg).

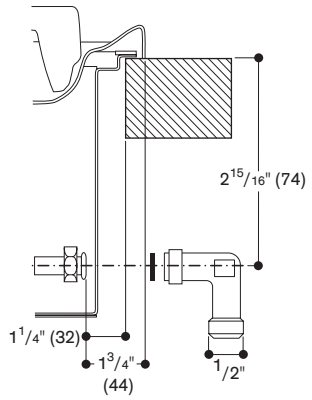
Rating

Rating: 10 W (58,000 / 59,700 BTU)
Minimum fuse protection: 15 A
Electrical: 120 V / 60 Hz
Electrical connection: Plan for a 59 1/16″ long connecting cable with 3 prong NEMA 5-15 plug.



Minimum distance from the appliance cut-out to the side wall 11 13/16" (300 mm).

Gas connection



Numbers indicated inside parenthesis ( ) = mm

200 series gas cooktop
CG 280

CG 280 212CA
Stainless steel control panel.
Width 30″ (76 cm).
Natural Gas.

Highlights
- Control panel for comfortable and secure operation.
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size.
- Solid smooth-surface cast-iron pan support.
- Up to 42,700 BTU (12.5 kW) on 5 burners.

Cooking zones
1 multi-ring wok burner 17,000 BTU.
1 high output burner 10,300 BTU.
2 standard burners 6,000 BTU.
1 economy burner 3,400 BTU.

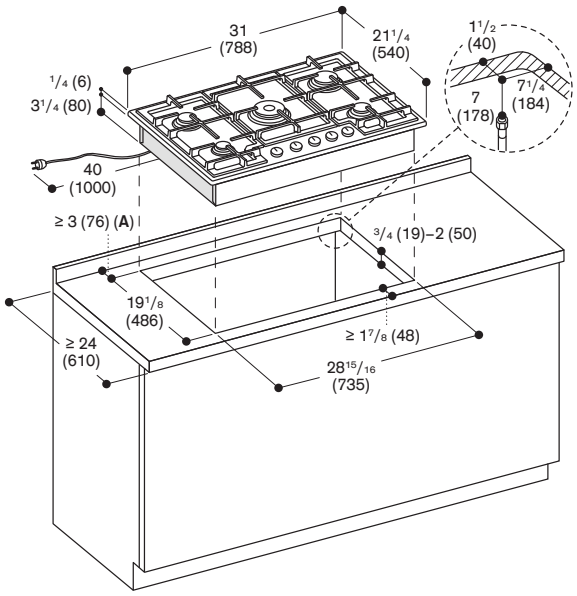
Operation
Control knobs with illuminated rings.
Integrated control panel.
One-handed Operation.
Electronic ignition.

Features
Three-part cast iron pan support with flat, continuous pot surface.

Safety
Thermoelectric safety pilot.
Residual heat indicator.
Operation indicator.

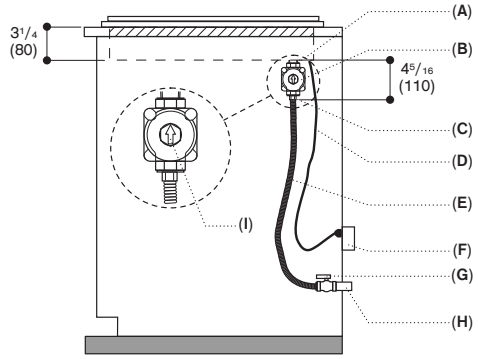
Planning notes
The cooktop can only be surface-mounted.
A minimum lateral clearance of at least 13″ (330 mm) from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 37,533 BTU (11 kW), local regulations concerning room ventilation, room size, and combination of extraction or recirculation hoods must be observed.
Minimum distance between gas cooktop(s) with more than 37,533 BTU (11 kW) and ventilation hood must be 30″ (76 cm).
Appliance weight: approx. 42 lbs (19 kg).

Rating
Total rating: 42,700 BTU (12.5 kW).
Total Amps: 1 A. 120 V / 60 Hz
Connecting cable 40″ (100 cm) with ground plug.



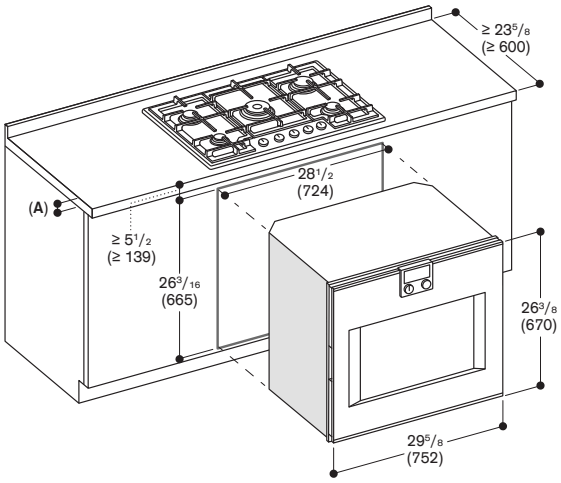
A: ≥ 3/4" (100 mm) for installation in a kitchen island

Side view – gas cooktop installation



A: 3/8" (9.5 mm) NPT
B: Gas regulator
C: 1/2" (12.7 mm) NPT
D: Power cable 4" (100 mm)
E: Flexible gas line
F: 120 V socket
G: Gas cut-off valve
H: Gas supply line stub-out
I: Arrow on the pressure regulator shows the direction of gas flow

Gas hob CG280212CA with BO480613



A: Min. countertop thickness 3/4" (20 mm) for surface mounted installation

Numbers indicated
inside parenthesis ( ) = mm

Vario 200 series gas cooktop
VG 264

VG 264 220CA
Black aluminum control panel
Width 24″ (60 cm)
Natural gas.
For conversion to LP gas, LP kit (part #10009476) must be ordered.

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario 200 series appliances.

VV 200 020
Black connection strip for combination with other Vario 200 series appliances.

Optional accessories

VD 200 020 (requires two)
Vario 200 Series black appliance cover.

LS 041 001
Stainless steel, removable air deflector for gas Vario next to VL 200 downdraft.

Combinable with:

2x VL 200 120
AW 442 720
AI 230 700
AW 230 790
AF 210 791 / AF 210 7611

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights
- Can be combined with other Vario 200 series products.
- Control panel for comfortable and secure operation.
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size.
- Solid smooth-surface cast iron pan supports for easy and safe positioning of cookware.
- Up to 33,400 BTU on 4 burners.

Cooking zones
2 high-output burners 1,900 – 10,200 BTU (560 – 3,000 W), suitable for pots up to max. ø 8 ¾″.
2 standard burners 1,300 – 6,500 BTU (380 – 1,900 W), suitable for pots up to max. ø 7 ⅞″.

Operation
Control knobs with illuminated ring.
Integrated control panel.
One-handed operation.
Electric ignition.

Features
Two-part cast iron pan support with continuous pot surface.
Enameled burner cover.

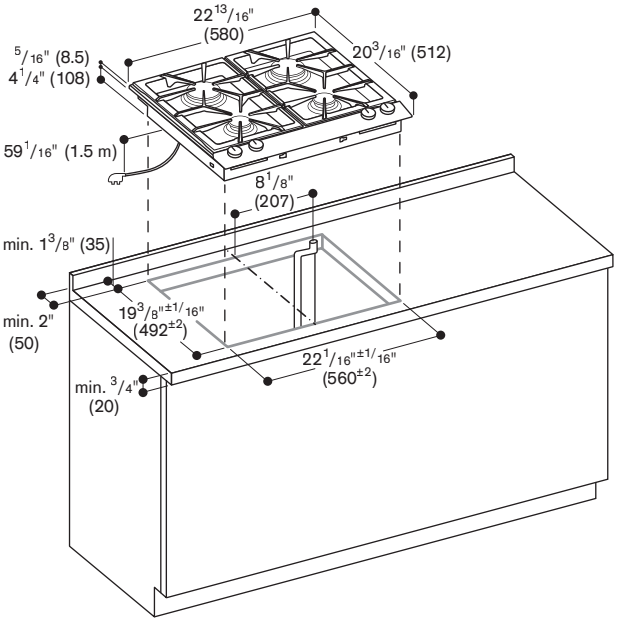
Safety
Thermoelectric safety pilot.
Residual heat indication.
Operation indicator.

Planning notes
Equipped for natural gas. For conversion to LP gas, 2x LP kits (part #10009476) must be ordered.

No intermediate shelf required.
Appliance can be snapped into the countertop from above.
A minimum lateral clearance of at least 6″ (150 mm) from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted.
With a total connected load of more than 37,533 BTU (11 kW) local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 37,533 BTU (11 kW) and ventilation hood 27 ½″ (70 cm).
Appliance weight: approx. 35 lbs (16 kg).

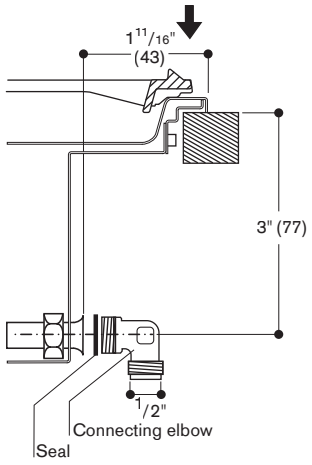
Please read additional planning notes on page 117.

Rating
Total rating: 10 W (33,400 BTU).
Minimum fuse protection: 15 A
Electrical: 120 V / 60 Hz
Electrical connection:
Plan for a 59″ long connecting cable with 3 prong NEMA 5-15 plug.



Minimum distance from the appliance cut-out to the side wall 11 13/16" (300 mm).

Gas connection



Numbers indicated inside parenthesis ( ) = mm

Vario 400 series full surface induction cooktop
CX 492

CX 492 611
Stainless steel frame.
Black glass ceramic.
Width 36″ (90 cm).

CX 492 612
Stainless steel frame.
Gray glass ceramic.
Width 36″ (90 cm).

Included accessories

1 Cooking sensor for temperature regulation.

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 004
Invisible connection strip for combination with other Vario 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario 400 series for surface mounting.

Optional accessories

CA 060 600
Cooking sensor for temperature regulation within pots.

GN 232 110
Teppan Yaki plate made of multi-ply material, 13″ × 21″, GN 1/1.
For full surface induction cooktops.

GN 232 230
Teppan Yaki plate made of multi-ply material, 13″ × 14″, GN 2/3.
For full surface induction cooktops.

Combinable with:

AL400791
AI442720 / AI442760
AW442720 / AW442760
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights

— One large cooking surface.
— Free positioning of up to 6 items of cookware.
— All sizes and formats of cookware can be used
— TFT touch display for an intuitive control of all functions.
— Cooking sensor function for temperature control in pots.
— Professional cooking functions. Max. power output of up to 5,500 W for large cookware.
— Precision-crafted 3 mm stainless steel.
— For surface mounting with a visible edge or for flush mounting.
— Can be combined with other Vario 400 series appliances.

Cooking zones

One unique cooking surface allows for all sizes and formats of cookware to be used.
Up to 6 items of cookware can be placed simultaneously on the cooktop.

Operation

Easy to use color graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features

Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Short-term timer.
Stopwatch.
Information key with use indicators.
Power management.

Home network integration for digital services (Home Connect) wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
For further information please check: home-connect.com.

Safety

Main switch.
Residual heat indicator.
Child lock.
Safety shut-off.
Pause function.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.
If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Additional instructions for flush mounting:
Installation is possible in countertops made of stone, synthetics or solid wood. Heat resistant and watertight sealing of the cut edges must be observed. For a suitable heat resistant filler please consult the countertop manufacturer.
Minimum countertop thickness ¾″ (20 mm) for surface mounted installation. Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

Please read additional planning notes on pages 104-106.

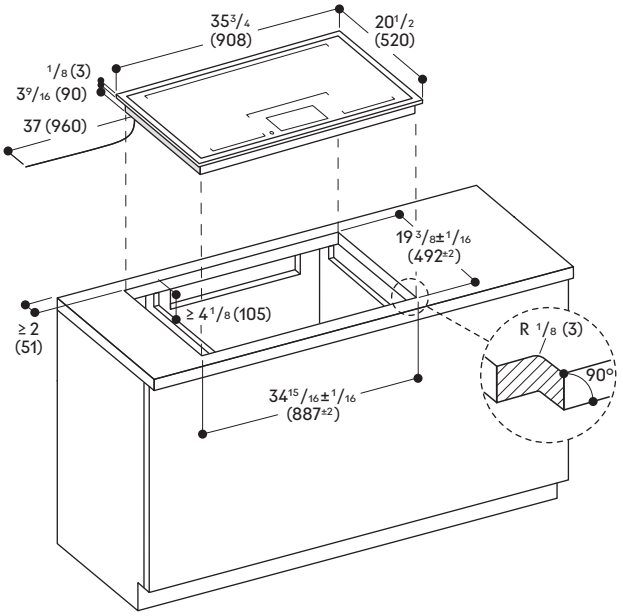
If installing several appliances in individual cut-outs allow for a division bar of minimum 2″ (50 mm) between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.
Please see the installation instructions for further detail.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 77 lb. (35.2 kg).

Please read the installation details regarding air ducting on page 143.

Rating

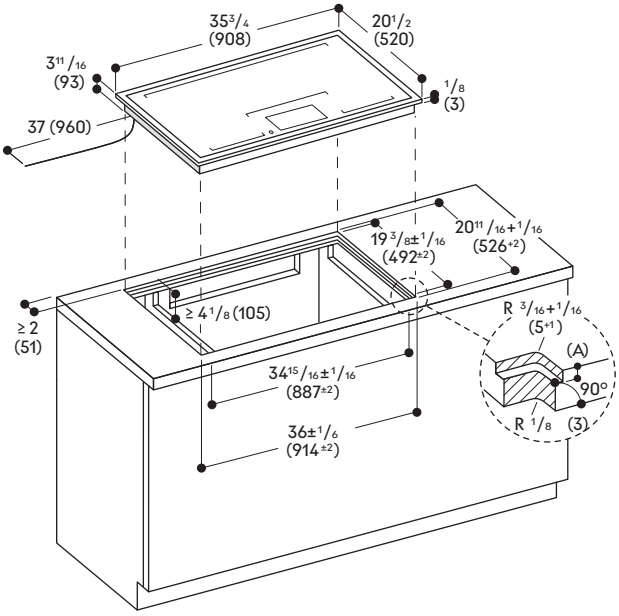
Rating: 6,240 W (208 / 220 V)
7,200 W (240 V)
Minimum fuse protection: 30 A
Electrical: 208 / 220-240 V / 60 Hz
Electrical connection:
Hardwire required, 37″ cable length.

Surface-mount Installation



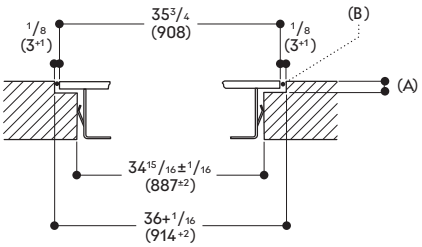
Minimum countertop thickness ¾″ (20 mm) for surface mounted installation.

Flush-mount Installation



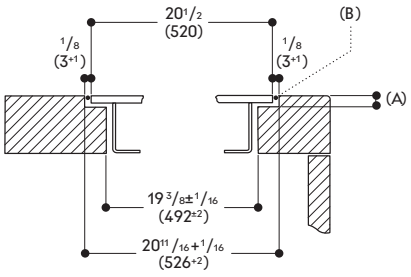
Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.

Longitudinal section



A: ⅛″ (3.5–0.5)
B: Fill with silicone

Cross-section



A: ⅛″ (3.5 -0.5)
B: Fill with silicone

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series full surface induction cooktop
CX 482

CX 482 611
Stainless steel frame.
Black glass ceramic.
Width 30″ (80 cm).

CX 482 612
Stainless steel frame.
Gray glass ceramic.
Width 30″ (80 cm).

Included accessories

1 Cooking sensor for temperature regulation in pots.

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 004
Invisible connection strip for combination with other Vario 400 series for flush mounting.

VA 420 010
Connection strip for combination with other Vario 400 series for surface mounting.

Optional accessories

CA 060 600
Cooking sensor for temperature regulation within pots.

GN 232 110
Teppan Yaki plate made of multi-ply material, 13″ × 21″, GN 1/1.
For full surface induction cooktops.

GN 232 230
Teppan Yaki plate made of multi-ply material, 13″ × 14″, GN 2/3.
For full surface induction cooktops.

Combinable with:

AL400721
AI442720 / AI442760
AW442720 / AW442760
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights

- One large cooking surface.
- Free positioning of up to 5 items of cookware.
- All sizes and formats of cookware can be used.
- TFT touch display for an intuitive control of all functions.
- Cooking sensor function for temperature control in pots.
- Professional cooking functions.
- Max. power output of up to 5,500 W for large cookware.
- Precision-crafted 3 mm stainless steel.
- For surface-mounting with a visible edge or for flush mounting.
- Can be combined with other Vario 400 series appliances.

Cooking zones
One unique cooking surface allows for all sizes and formats of cookware to be used.
Up to 5 items of cookware can be placed simultaneously on the cooktop.

Operation
Easy to use color graphic TFT touch display with use indications.
Electronic power control in 17 output levels.

Features
Cooking sensor function.
Professional cooking function.
Dynamic cooking function.
Teppan Yaki function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Individual pot detection.
Short-term timer.
Information key with use indicators.
Power management.

Home network integration for digital services (Home Connect) wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
For further information please check: home-connect.com.

Safety
Main switch.
Residual heat indicator.
Child lock.
Safety shut-off.
Pause function.

Planning notes
Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.
If combining several Vario 400 series appliances, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The weight bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Additional instructions for flush mounting:
Installation is possible in countertops made of stone, synthetics or solid wood. Heat resistant and watertight sealing of the cut edges must be observed. For a suitable heat resistant filler please consult the countertop manufacturer.
Minimum countertop thickness ¾″ (20 mm) for surface mounted installation.
Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

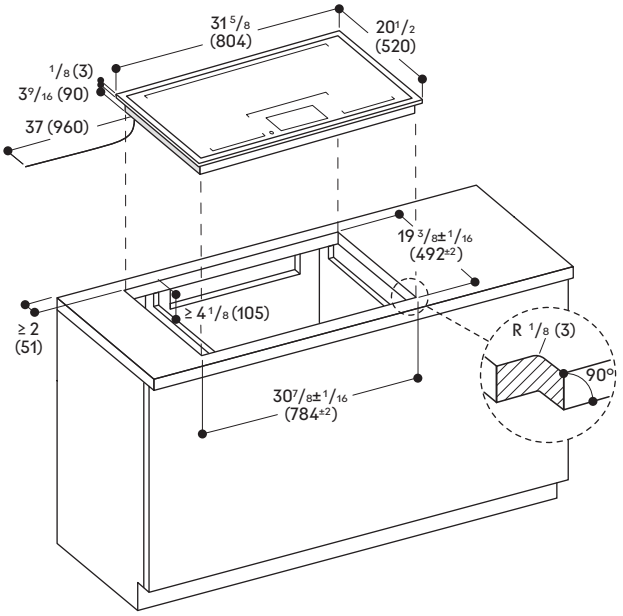
Please read additional planning notes on pages 104–106.

If installing several appliances in individual cut-outs allow for a division bar of minimum 2″ (50 mm) between the individual cut-outs.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.
Please see the installation instructions for further detail.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 68 lb. (30.8 kg).

Please read the installation details regarding air ducting on page 143.

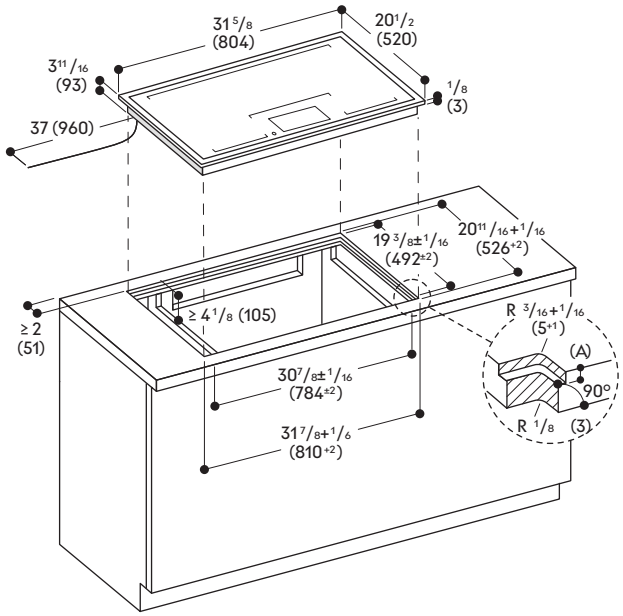
Rating
Rating: 6,240 W (208 / 220 V)
7,200 W (240V).
Minimum fuse protection: 30 A.
Electrical: 208 / 220–240 V / 60 Hz.
Electrical connection:
Hardwire required, 37″ cable length.

Surface-mount Installation



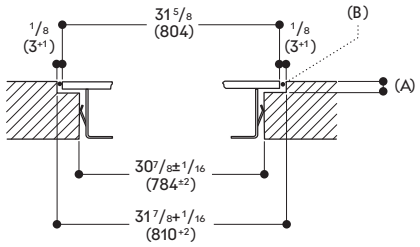
Minimum countertop thickness ¾″ (20 mm) for surface mounted installation.

Flush-mount Installation

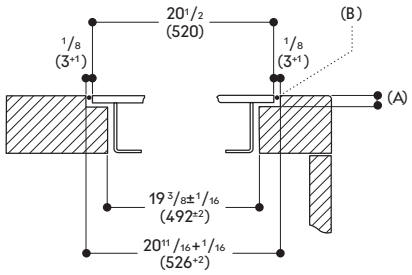


Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.

Longitudinal section



Cross-section



A: 1/8″ (3.5 -0.5)
B: Fill with silicone

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series flex induction cooktop
VI 492

VI 492 613
Stainless steel frame.
Black glass ceramic.
Width 36″ (90 cm).

Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 004
Invisible connection strip for combination with other Vario 400 series flush mounting.

VA 420 010
Connection strip for combination with other Vario 400 series for surface mounting.

Optional accessories

CA 051 301
Teppan Yaki plate made of multi ply material. For flex induction cooktop.

CA 052 300
Griddle plate in cast aluminum. Non-stick. For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs. Non-stick coating. For flex induction cooktop.

CA 055 300
Flex Pan large Non-stick coating. For flex induction cooktop.

Part No. 17006018
Stainless steel frying sensor pan. Non-stick coating, ø 6″

Part No. 17006184
Stainless steel frying sensor pan. Non-stick coating, ø 7″.

Part No. 17006185
Stainless steel frying sensor pan. Non-stick coating, ø 8″.

Part No. 17006019
Stainless steel frying sensor pan. Non-stick coating, ø 11″.

WP 400 001
Wok pan made of multiple-layer material with round bottom and handle ø 14 3/16″, 6.3 qt., height 4″.

WZ 400 000
Wok support ring for wok pan. For use with VI 414 Vario induction wok and VI 492 Vario flex induction cooktop only.

Additional connection cables for connecting the electronic control knobs (optional)

Part no. 12013604
1 ft (0.3 m) connection cable

Part no. 12013606
3 3/8″ ft (1 m) connection cable

Part no. 12013607
5 ft (1.5 m) connection cable

Combinable with:

AL 400 792
AW 442 720
AF 210 791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights

- Flex function for combining the rectangular cooking areas.
- Free positioning of cookware inside combined cooking areas.
- Frying sensor function for temperature control in pans.
- Large cooking zone for pots up to ø 13″.
- Ideal for round-bottomed wok using wok ring attachment.
- Easy control of all functions with bi-coloured display.
- Solid stainless steel control knobs.
- Precision crafted 1/8-inch stainless steel frame.
- For surface-mount installation with a visible edge or for flush installation.
- Can be perfectly combined with other Vario 400 series appliances.

Cooking zones
2 flex induction cooking zones 7½″ × 9″ (2200 W, with booster 3,700 W), linked together 15″ × 9″ (3300 W, with booster 3,700 W).
2 flex induction cooking areas 7½″ × 9″ (2200 W, with booster 3600 W), linked together 15″ × 9″ (3300 W, with booster 3600 W).
1 induction cooking zone ø 8 ¼″ (21 cm) (2200 W, with booster 3700 W), automatically switches to ø 10¼″ (26 cm) (2600 W, with booster 3700 W) and to ø 12 5/8″ (3300 W, with booster 3700 W).

Operation
Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 output levels (0 Cooking zone off
Heat setting 1 Lowest setting
Heat setting 12 Highest setting).
User friendly control with bi-colored display (white / orange).

Features
Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Stopwatch.
Short-term timer.
Options menu.
Power management.

Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

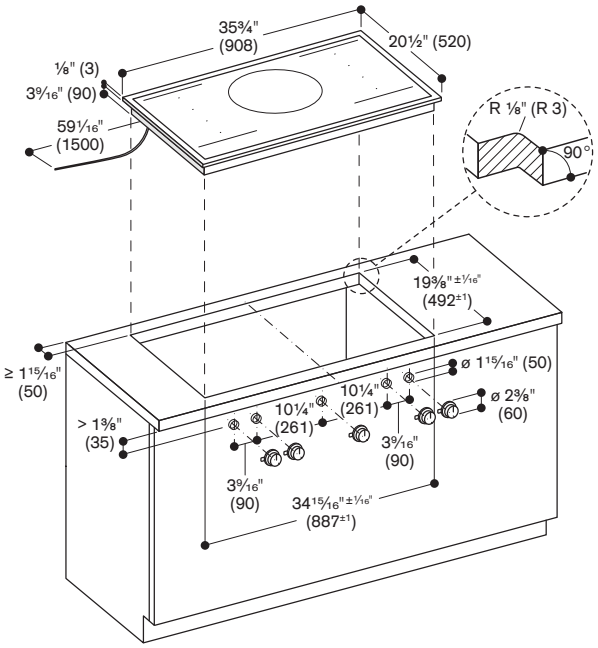
Safety
Operation indicator.
Pot detection.
Digital 2 stage residual heat indicator
Safety shut-off.

Planning notes
Depending on the type of installation — surface- or flush-mounted — the specific location of the cut-out and the control knob positions may vary.
The horizontal positioning of the knobs may be aligned with the specific cooking areas and zones.
The drawing "Installation of the control knob" must be observed if the panel is more than 1″ thick (there must be a recess at the rear).

In a combination of several Vario 400 series cooktops a connection strip VA 420 must be used.
Depending on the type of installation — surface- or flush-mounted — the respective VA 420 connecting strip must be used.
For flush installation the edge height in the cut-out needs to be at least ½″ and for surface-mount 3/8″. Ensure a continuous cut surface of 90°.
The weight capacity and stability, especially in case of thin countertops, must be supported using suitable substructures. Take the appliance weight and additional loads into account.
Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistant and watertight sealing of the edges must be observed. For a suitable heat resistant filler please consult with your countertop manufacturer.
Minimum countertop thickness ¾″ (20 mm) for surface mounted installation. Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.
If installing several Vario products in individual cut-outs allow for a minimum distance of 2″ in between the cooktops.
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
Immersion depth depending on installation situation, 2 5/8″ for surfacemount or 2 ¾″ for flush-mount.
A combination with VL 414 downdraft is not recommended due to insufficient air extraction from the center zone.
To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.
Please see the installation instructions for further detail.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 46 lbs.

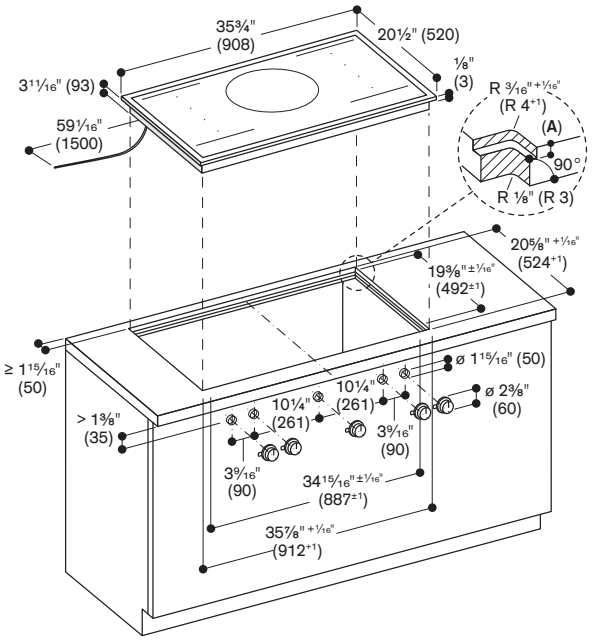
Rating
Rating: 9,360 W (208 / 220 V) / 10,800 W (240 V).
Minimum fuse protection: 47 A.
Electrical: 208 / 220–240 V / 60 Hz.
Electrical connection:
Hardwire required, 59″ cable length.

Surface-mount Installation



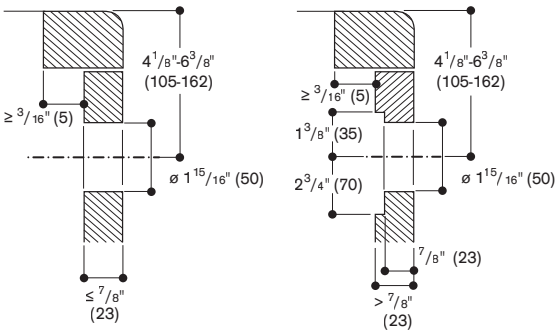
Minimum countertop thickness ¾" (20 mm) for surface mounted installation.
See separate planning notes on page 104.

Flush-mount Installation

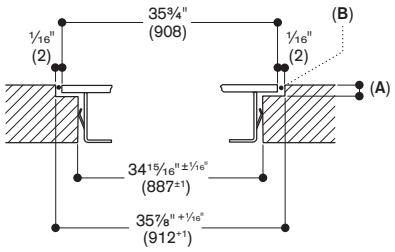


Minimum countertop thickness 1³⁄₁₆" (30 mm) for flush installation.
See separate planning notes on page 106.

Installation of the control knob; surface-mount installation

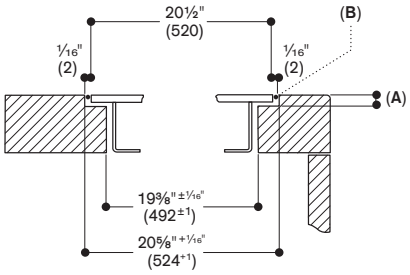


Longitudinal section



A: ⅛" (3.5$^{-0.5}$)
B: Fill with silicone

Cross-section



A: ⅛" (3.5$^{-0.5}$)
B: Fill with silicone

Numbers indicated
inside parenthesis ( ) = mm

200 series flex induction cooktop
CI 292

CI 292 602
Frameless.
Width 36″ (90 cm).

Included accessories

CA 060 600
Cooking sensor for temperature regulation within pots.
For flex induction cooktop.

Optional accessories

CA 051 301
Teppan Yaki plate made of multi ply material. For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs. Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large on-stick coating.
For flex induction cooktop.

CA 060 600
Cooking sensor for temperature regulation within pots.
For flex induction cooktop.

CA 230 100
Black magnetic twist control knob.
For flex induction cooktop.

Part No. 17006018
Stainless steel frying sensor pan.
Non-stick coating, ø 6″

Part No. 17006184
Stainless steel frying sensor pan.
Non-stick coating, ø 7″.

Part No. 17006185
Stainless steel frying sensor pan.
Non-stick coating, ø 8″.

Part No. 17006019
Stainless steel frying sensor pan.
Non-stick coating, ø 11″.

Combinable with:

AL400792
AW442720
AI230700
AW230790
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights
- Frameless for flush mounting only.
- Flex function for combining the rectangular cooking areas.
- Free positioning of cookware inside combined cooking areas.
- Cooking sensor function for temperature control in pots.
- Frying sensor function for temperature control in pans.
- Large cooking zone for pots up to ø 13″.
- Twist-Pad control—the maneuverable magnetic knob sets cooking zone and temperature.
- Easy control of all functions with bi-colored display.

Cooking zones
2 flex induction cooking areas 7 ½″ x 9″ (2,200 W, with booster 3,700 W), linked together 15″ x 9″ (3,300 W, with booster 3,700 W).
2 flex induction cooking areas 7 ½″ x 9″ (2,200 W, with booster 3,700 W), linked together 15″ x 9″ (3,300 W, with booster 3,700 W).
1 induction cooking zone ø 9″ (2,200 W, with booster 3,700 W), automatically switches to ø 10″ (2,600 W, with booster 3,700 W) and to ø 13″ (3,300 W, with booster 3,700 W).

Operation
Twist-Pad control with removable magnetic knob.
User friendly control with bi-colored display (white / orange).
Cooking zone, and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Cooking sensor function (in use with cooking sensor CA 060 600).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Options menu.
Power management.

Home network integration for digital services (Home Connect) wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
For further information please check: home-connect.com.

Safety
Main switch.
Operation indication.
Pan detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.

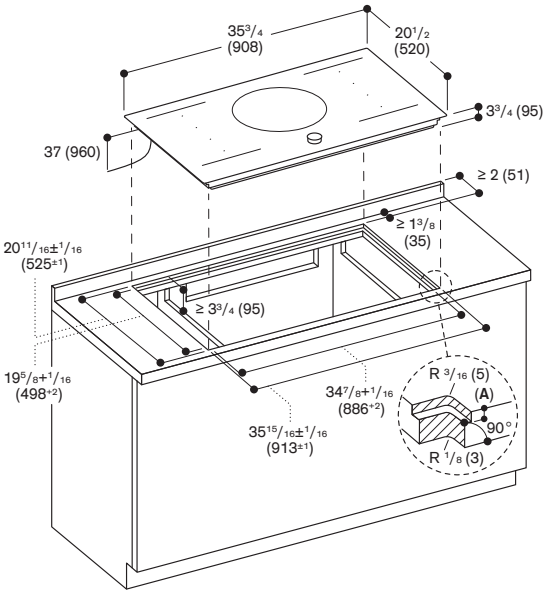
The wok pan WP 400 001 cannot be used with this appliance.
Immersion depth depending on installation situation, 2 ¾″ for flush-mount.

To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.
Appliance must be fixed from underneath. Hardware required.
Cooktop clamping range: 1 3/16″ – 1 9/16″.
Appliance weight: approx. 54 lbs.

Please read additional planning notes on page 117.

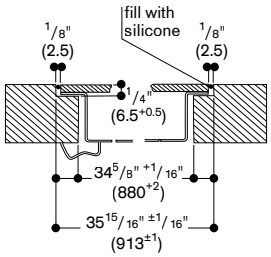
Please read the installation details regarding air ducting on page 143.

Rating
Rating: 9,360 W (208 / 220 V)
10,800 W (240 V).
Minimum fuse protection: 50 A.
Electrical: 208 / 220-240 V / 60 Hz.
Electrical connection:
Hardwire required, 37″ cable length.

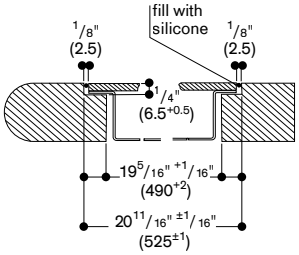


Minimum countertop thickness 1 3/16″ (30 mm) for flush installation

Longitudinal section



Cross-section



Numbers indicated inside parenthesis ( ) = mm

200 series flex induction cooktop
CI 282

CI 282 602
Frameless.
Width 30″ (80 cm).

Included accessories

CA 060 600
Cooking sensor for temperature regulation within pots.
For flex induction cooktop.

Optional accessories

CA 051 301
Teppan Yaki plate made of multi ply material. For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs. Non-stick coating.
For flex induction cooktop.

CA 055 300
Flex Pan large on-stick coating.
For flex induction cooktop.

CA 060 600
Cooking sensor for temperature regulation within pots.
For flex induction cooktop.

CA 230 100
Black magnetic twist control knob
For flex induction cooktop.

Part No. 17006018
Stainless steel frying sensor pan
Non-stick coating, ø 6″

Part No. 17006184
Stainless steel frying sensor pan
Non-stick coating, ø 7″.

Part No. 17006185
Stainless steel frying sensor pan
Non-stick coating, ø 8″.

Part No. 17006019
Stainless steel frying sensor pan
Non-stick coating, ø 11″.

Combinable with:

AI230700
AW230790
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights

- Frameless for flush mounting only.
- Flex function for combining the rectangular cooking areas.
- Free positioning of cookware inside combined cooking areas.
- Cooking sensor function for temperature control in pots.
- Frying sensor function for temperature control in pans.
- Twist-Pad control—the maneuverable magnetic knob sets cooking zone and temperature.
- Easy control of all functions with bi-colored display.

Cooking zones
2 flex induction cooking areas 7 ½″ × 9″ (2,200 W, with booster 3,700 W), linked together 15″ × 9″ (3,300 W, with booster 3,700 W).
1 induction cooking zone ø 11″ (2,600 W, with booster 3,700 W).
1 induction cooking zone ø 6″ (1,400 W, with booster 2,200 W).

Operation
Twist-Pad control with removable magnetic knob.
User friendly control with bi-colored display (white / orange).
Cooking zone, and cooking area marking.
Electronic power control in 17 output levels.

Features
Flex function for rectangular cooking areas.
Cooking sensor function (in use with cooking sensor CA 060 600).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Options menu.
Power management.

Home network integration for digital services (Home Connect) wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
For further information please check: home-connect.com.

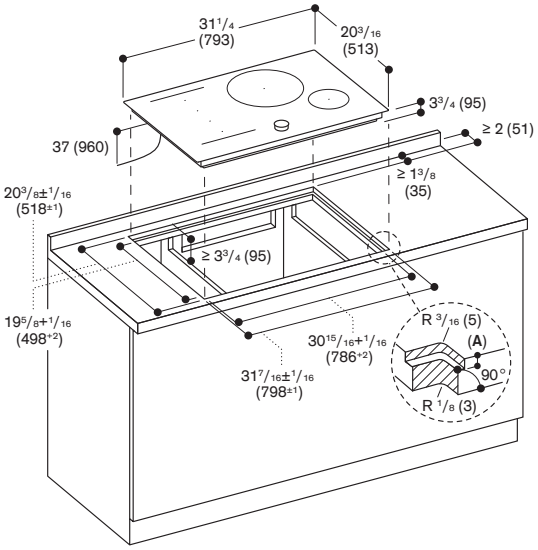
Safety
Main switch.
Operation indication.
Pot detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
The wok pan WP 400 001 cannot be used with this appliance.
Immersion depth depending on installation situation, 2¾″ for flush-mount.
Minimum countertop thickness 1 3/16″ (30 mm) for flush installation.
To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.
Appliance must be fixed from underneath. Hardware required.
Cooktop clamping range: 1 3/16″–1 9/16″.
Appliance weight: approx. 54 lbs.

Please read additional planning notes on page 117.

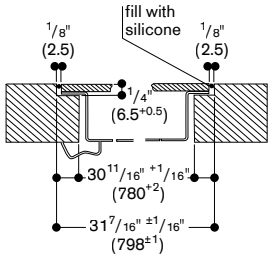
Please read the installation details regarding air ducting on page 143.

Rating
Rating: 6,240 W (208 / 220 V)
7,200 W (240V).
Minimum fuse protection: 30 A.
Electrical: 208 / 220-240 V / 60 Hz.
Electrical connection:
Hardwire required, 37″ cable length.

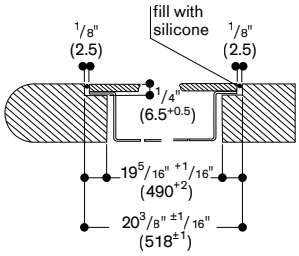


Minimum countertop thickness 1 3/16″ (30 mm) for flush installation

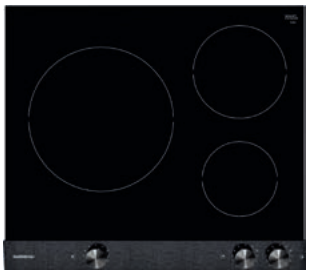
Longitudinal section



Cross-section



Numbers indicated inside parenthesis ( ) = mm



Vario 200 series induction cooktop
VI 263

VI 263 620
Black aluminum control panel.
Width 24″ (60 cm).

Included accessories
1 glass scraper.

Installation accessories

VV 200 010
Stainless steel connection strip for combination with other Vario 200 series appliances.

VV 200 020
Black connection strip for combination with other Vario 200 series appliances.

Optional accessories

Part #17006018
Stainless steel frying sensor pan.
Non-stick cooking, ø 6″.

Part #17006184
Stainless steel frying sensor pan.
Non-stick coating, ø 7″.

Part #17006185
Stainless steel frying sensor pan.
Non-stick coating, ø 8″.

Part #17006019
Stainless steel frying sensor pan.
Non-stick coating, ø 11″.

VD 200 020 (requires two)
Vario 200 Series black appliance cover.

Combinable with:
2x VL 200 120
AW 442 720
AI 230 700
AW 230 790
AF 210 791

Good to know:
Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Highlights
— Can be combined with other Vario 200 series products.
— Control panel for comfortable and secure operation.

Cooking zones
3 cooking zones:
1 induction cooking zone 11″ (2,600 W, with booster 3,700 W).
1 induction cooking zone 7″ (1,800 W, with booster 3,100 W).
1 induction cooking zone 6″ (1,400 W, with booster 2,200 W).

Operation
Control knobs with illuminated ring.
Integrated control panel.
Electronic power control in 9 output levels.

Features
Cooking area marking.
Frying sensor function.
Pot detection.
Booster function for each cooking zone.

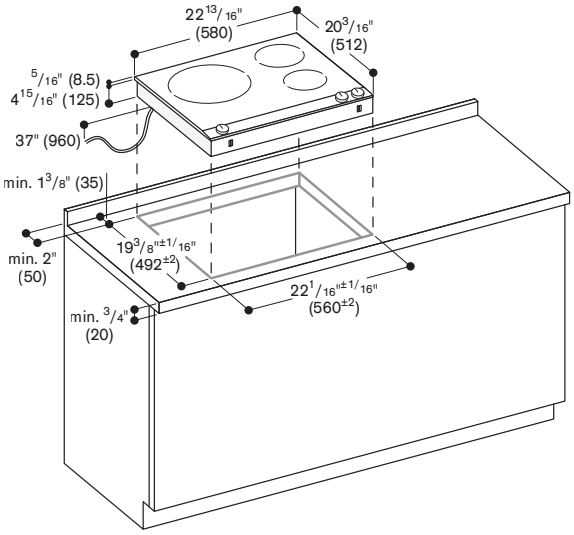
Safety
Residual heat indication.
Operation indicator.
Safety shut-off.

Planning notes
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet.
Appliance can be snapped into the countertop from above.
Appliance weight: approx. 30.8 lbs (14 kg).

Please read additional planning notes on page 117.

Please read the installation details regarding air ducting on page 143.

Rating
Rating: 7,400 W
Minimum fuse protection: 30 A
Electrical: 208 / 220–240 V / 60 Hz
Electrical connection:
Hardwire required, 37″ cable length.



Numbers indicated inside parenthesis ( ) = mm

Installation notes for induction cooktops

Applies to CI 282/292, CX 492/482, and VI 263/414/422/492

Intake air ducting

Induction cooktops have a cooling fan to protect the appliance's electronics from overheating. In the case of insufficient air circulation in the cabinet, the appliance's output will be reduced to prevent electronic damage.

A Air duct behind a cabinet or built-in oven

An open cross-section of a minimum of 13/16" is needed across the full width and full height of the cabinet. Cabinets with a closed bottom also need a respective cross-section in the air duct area.

B Air intake through the cabinet's back wall:

In the cabinet's back wall, plan a recess of at least 1¾" in height from the countertop's bottom line.
The minimum width is
- 21 5/8" for the Vario 200 VI 263, Vario 400 VI 414/422 induction cooktop or the CI 282/CX 482
- 32 5/16" for the CI 292/CX 492 induction cooktop

Exhaust air ducting with intermediate shelf:

Cut-out width needs to be at least
- 5½" for the VI 414/422, induction cooktop
- 3 15/16" for the CI 282/CX 482 induction cooktop

* Does not apply to 36" CI 292/CX 492 induction cooktops
** Minimum 2 9/16" for cooktops with frame (CI 292/CI 282) as well as VI 492 for surface-mounted installation and min. 2¾" for CX 492 as well as for VI 492 for flush installation.

Combination with AL 400

In addition to the measurements mentioned above, the following unobstructed cross sections must be planned between the cabinet and the AL 400 to allow for proper intake and exhaust air circulation for the induction cooktop.

A In front of the air duct

13/16" distance between the back side of drawers, an oven or the cabinet's interior wall.

B Adjacent to the air duct

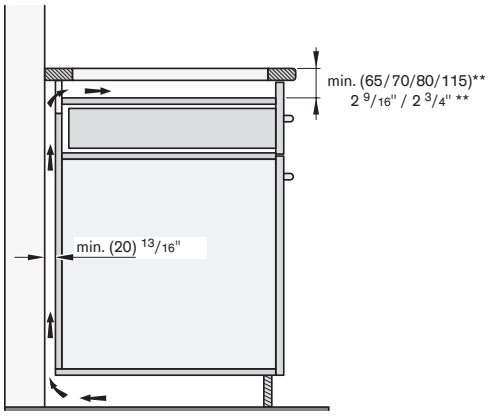
The resulting gap between the air duct and the cabinet's side wall needs to remain open.

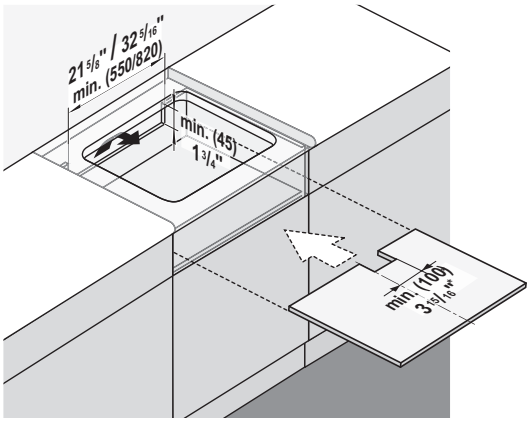
C At the housing's rear edge

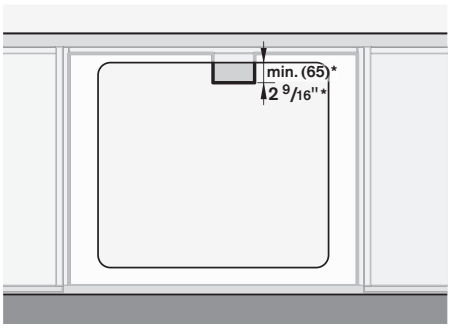
The resulting cross section between the housing and the wall, as well as between the housing and the floor, must remain open.

Combination with other appliances

Installation above dishwasher is not permitted.







Numbers indicated inside parenthesis ( ) = mm

Installation and optional accessories for cooktops

GN 232 110
Teppan Yaki plate made of multi ply material,
13″ × 21″, GN 1/1.
For full surface induction cooktop CX 492/482.

CA051301
Teppan Yaki plate made of multi ply material.
For flex induction cooktops.

WP 400 001
Wok pan made of multiple-layered material.
With round bottom and handle,
ø14 3/16″, 6.3 qt., height 4″.
For VI492/VI414.

WZ 400 000
Wok support ring for wok pan.
For use with VI 414 Vario induction wok and VI 492 Vario flex induction cooktop only.

CA060600
Cooking sensor for temperature regulation within pots.

CA 230 100
Black magnetic knob for 200 series induction cooktop.
Stainless steel knob with black coating.

400 series Gas cooktops

Appliance type		Gas cooktop
		VG 491 211CA
Frame brushed stainless steel 3 mm / shot blasted		•/—
Surface-mounted / flush installation		•/•
Propane gas / Natural gas		—/•
Dimensions		
Width	(in)	36 (90 cm)
Operation		
Knobs in cabinet front or countertop / integrated control panel		•/—
Cooking zones		
Number of cooking zones		5
Multi-ring wok burner 1,000 – 18,800 BTU (300 – 5,800 W)		1
Two-ring high output burner 570 – 13,600 BTU (165 – 4,000 W)		2
Two-ring standard burner 570 – 6,800 BTU (175 – 2,000 W)		2
Features		
Number of output levels		12
Electronic output control		•
Automatic fast ignition / Electric ignition		•/—
Electronic flame monitoring with automatic re-ignition		•
Simmer function		•
Residual heat indication		•
Safety shut-off		•
Cast pan support		3-part
Accessories		
Wok attachment ring		•
Wok pan		WP 400 001[1]
Stainless steel appliance cover		—
Gas rating		
Total rating	(BTU)	59,700
Electrical rating		
Total Amps		15
Electrical		120 V / 60 Hz

• Included. — Not available.
[1] Optional accessory.

200 series Gas cooktops

Appliance type		Gas cooktop	Gas cooktop	Gas cooktop
		VG 295 150CA	CG 280 212CA	VG 264 220CA
Frame brushed stainless steel 3 mm / brushed / shot blasted		—/—/•	—/—/•	—/—/•
Surface-mounted / flush installation		•/—	•/—/—	•/—
Propane gas / Natural gas		•[1]/—	—/•	•[1]/•
Dimensions				
Width	(in)	36 (90 cm)	36 (90 cm)	24 (60 cm)
Operation				
Knobs in cabinet front or countertop / integrated control panel		—/•	—/•	—/•
Cooking zones				
Number of cooking zones		5	5	4
Multi-ring wok burner (1550 - 4000 W)		—	—	—
Multi-ring wok burner (300 - 5000 W)		—	—	—
Multi-ring wok burner (300 - 5800 W)		1	—	—
Multi-ring wok burner (300 - 6000 W)		—	1	—
Multi-ring wok burner 1,000 - 18,800 BTU (800 - 5,500 W)		—	—	—
Two-ring high output burner 600 - 13,600 BTU (170 - 4000 W)		2	2	—
Two-ring standard burner (170 - 2000 W)		2	2	—
Two-ring high output burner (170 - 4000 W)		—	—	—
Two-ring standard burner 550 - 6,800 BTU (165 - 2,000 W)		—	—	—
High-output burner 1,900 - 10,200 BTU (560 - 3,000 W)		—	—	2
Standard burner 1,300 - 6,500 BTU (380 - 1,900 W)		—	—	2
Features				
Number of output levels		9	9	9
Electronic output control		—	—	—
Automatic fast ignition / Electric ignition		—/•	—/•	—/•
Electronic flame monitoring with automatic re-ignition		—	—	—
Simmer function		—	—	—
Residual heat indication		•	•	•
Safety shut-off		—	—	—
Cast pan support		3-part	3-part	2-part
Accessories				
Wok attachment ring		•	•	—
Wok pan		WP 400 0012	WP 400 0012	—
Black appliance cover		—	—	2x VD 200 0202
Gas rating				
Total rating	(BTU)	58,000	59,700	33,400
Electrical rating				
Total Amps		15	15	15
Electrical		120 V / 60 Hz	120 V / 60 Hz	120 V / 60 Hz

• Included. — Not available.

[1] Equipped for natural gas. For conversion to LP gas, LP kit must be ordered. See previous product pages to locate LP kit part #.

[2] Optional accessory.

400 and 200 series Induction cooktops

Appliance type		Full surface induction cooktop	Full surface induction cooktop
Frameless for flush mounting			
Stainless steel frame for surface or flush mounting		CX 492 611 / CX 492 612	CX 482 611 / CX 482 612
Surface mount			
Dimensions			
Width	(in)	36″ (90 cm)	30″ (80 cm)
Operation			
TFT touch display / Twist-Pad control / Sensor control		•/—/—	•/—/—
Bi-colored display (white/orange)		—	—
Knobs in cabinet front or countertop / integrated control panel		—/—	—/—
Cooking zones / combinations			
Number of cooking zones or items of cookware		6	5
Full surface induction cooktop		•	•
Flex induction cooking areas 7½″ × 9″ (19 × 24 cm) (2200, with booster 3700 W) / linked together 15″ × 9″ (38 × 24 cm) (3300, with booster 3700 W)		—	—
Flex induction cooking areas 7½″ × 9″ (19 × 23 cm) (2200, with booster 3700 W) / linked together 15″ × 9″ (38 × 23 cm) (3300, with booster 3700 W)		—	—
Induction cooking zone ø 9″ (21 cm) (2200, with booster 3700 W) / ø 10″ (26 cm) (2600, with booster 3700 W) / ø 13″ (32 cm) (3300, with booster 3700 W)		—	—
Induction cooking zone ø 11″ (28 cm) (2600, with booster 3700 W)			
Induction cooking zone ø 11″ (28 cm) (2400, with booster 3700 W)		—	—
Induction cooking zone ø 7″ (19 cm) (1800, with booster 3100 W)			
Induction cooking zone ø 6″ (15 cm) (1400, with booster 2200 W)		—	—
Features			
Number of output levels		17	17
Flex function for rectangular cooking areas		—	—
Cooking sensor function / frying sensor function		•/—	•/—
Number of frying sensor functions		—	—
Professional cooking function		•	•
Booster function for pots / pans		•/•	•/•
Keep warm function		•	•
Number of cooking timers		6	5
Short-term timer		—	—
Stopwatch		•	•
Residual heat indicator		•	•
Child lock / safety shut-off / display cleaning protection		•/•/•	•/•/•
Options menu		•	•
Hood control		•[2]	•[2]
Integrated WiFi module for digital services (Home Connect).		•[3]	•[3]
Accessories			
Teppan Yaki plate made of multi ply material, GN1/1		GN 232 110[1]	GN 232 110[1]
Teppan Yaki plate made of multi ply material		CA 051 301[1]	CA 051 301[1]
Teppan Yaki plate made of multi ply material (for flex induction)		—	—
Cooking sensor		• / CA 060 600[1]	• / CA 060 600[1]
Wok attachment ring			
Wok pan			
Black magnetic knob for induction cooktop series 200		—	—
Rating			
Total rating	(W)	6,240	6,240
Total Amps		30	30
Electrical		208/220-240 V / 60 Hz	208/220-240 V / 60 Hz

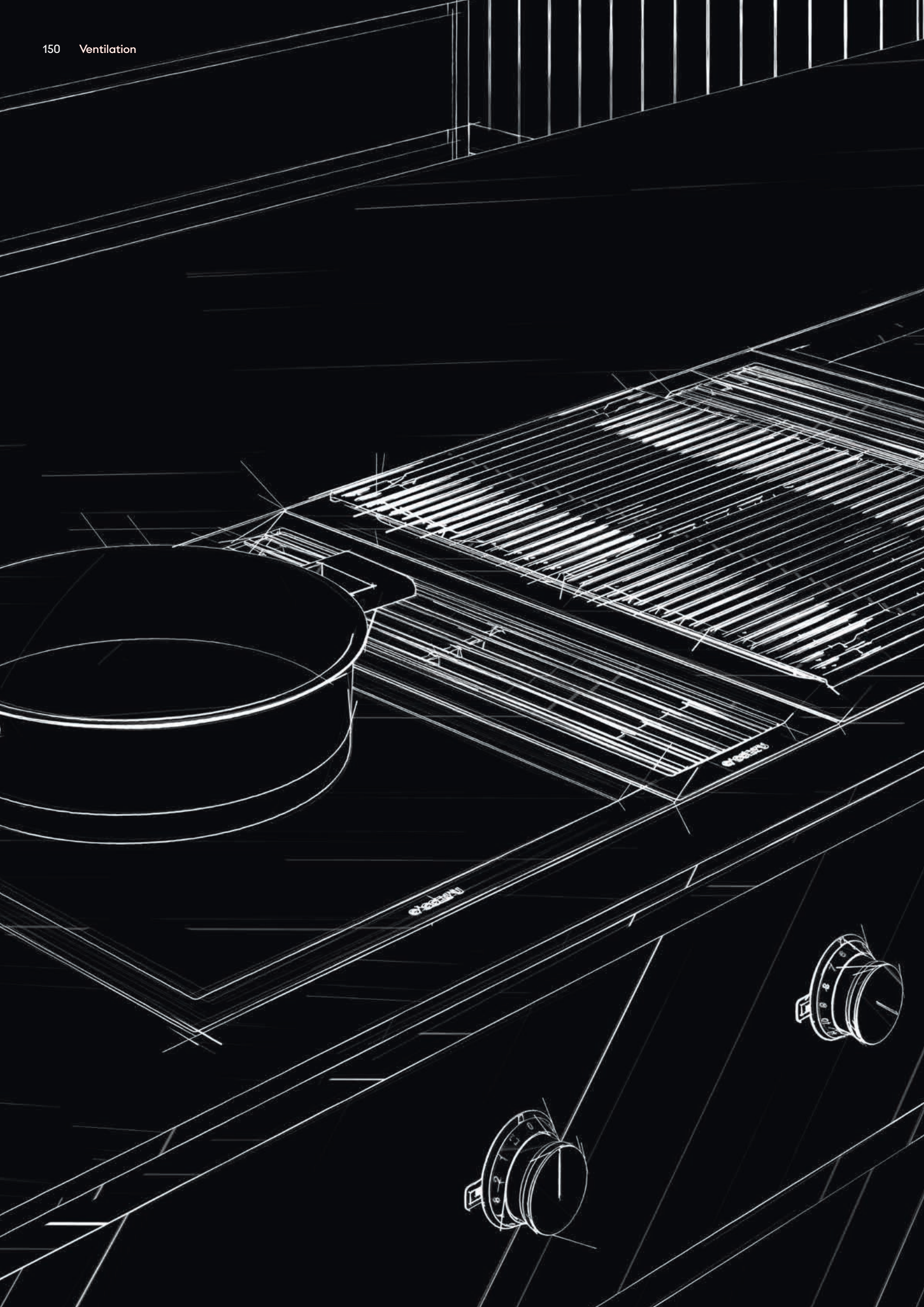
• Included. — Not available.

[1] Optional accessories.

[2] In Combination with suitable hood.

[3] The availability of the Home Connect functionality depends on the availability of the Home Connect Services in your country.

Flex induction cooktop	Flex induction cooktop	Flex induction cooktop	Induction cooktop
	CI 292 602	CI 282 602	
VI 492 613			
			VI 263 620
36″ (90 cm)	36″ (90 cm)	30″ (80 cm)	24″ (60 cm)
•/–/–	–/•/–	–/•/–	–/–/–
•	•	•	–
•/–	–/–	–/–	–/•
5	5	4	3
–	–	–	–
–	–	2	–
4	4	–	–
1	1	–	–
–		–	1
–	–	1	–
–		–	1
–	–	1	1
12	17	17	9
•	•	•	–
–/•	•/•	•/•	–/•
5	5	4	4
–	–	•	–
•/–	•/•	•/•	•/–
–	•	•	–
–	5	4	–
•	–	–	–
•	•	•	–
•	•	•	•
–/•/–	•/•/•	•/•/•	–/•/–
•	•	•	–
–	•[2]	•[2]	–
•[3]	•[3]	•[3]	–
–	–	–	
–			
–	CA 051 301[1]	CA 051 300[1]	
–	CA 060 600[1]	CA 051 301[1]	–
WZ 400 000[1]			
WP 400 001[1]			
–	CA 230 100[1]	CA 230 100[1]	–
9,360	9,360	6,240	7,400
47	50	30	30
208/220-240V / 60 Hz	208/220-240 V / 60 Hz	208/220-240 V / 60 Hz	208/220-240 V / 60 Hz



VENTILATION

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Overview

Retractable ventilation

400 series

AL 400 792
AL 400 722

AR 400 742

AR 401 742

AR 403 722

AR 413 722 only with
AL 400 792

AR 410 710 only with
AL 400 722

Downdraft ventilation

400 series

VL 414 712

AR 400 742

AR 401 742

AR 403 722

AR 413 722

AR 410 710

Downdraft ventilation

200 series

VL 200 120

AR 403 722

AR 413 722

AR 410 710

Wall-mounted hood

400 series

AW 442 720

AR 400 742

AR 401 742

AR 400 743

200 series

AW 230 790

Island hood

200 series

AI 230 700

Visor hoods

200 series

AF 210 791

General planning notes

The aim of good ventilation system planning is to extract or filter cooking vapors as quickly and as quietly as possible.
To help you plan and install your cooking ventilation system correctly, here are a few important notes from our ventilation experts.

— **The cooking appliances:** The choice of cooktop is the decisive influencing factor. Not every cooktop is compatible with every ventilation system. The recommended Cooktop Ventilation Combinations are available in the first pages from M&D in the Vario cooktops and Cooktops chapters. If special Vario cooking appliances are to be installed which can be expected to produce a higher amount of cooking vapors, such as a Teppan Yaki, wok or electric grill, we recommend that these appliances be installed, if possible, in the center of the cooktop configuration and not at the edge.
The wider the cooktop, the higher the output of the ventilation system should be. Moreover the cooktop(s) should not be wider than the hood.

— **The type of ventilation system:** Every type of ventilation system has particular planning characteristics. For all the ventilation appliances installed above the cooktops, the minimum distance between the worktop and the lower edge of the respective ventilation appliance is specified in the planning instructions of the M&D and should be respected. The extraction capacity reduces as the distance increases. The maximum distance between two downdraft ventilation should not be more than 24" (60 cm). The Vario 200 / 400 electric grill or Vario gas wok should be placed between two VL 200 120 / VL 414 712 downdraft ventilation.

— **The operation mode:** All Gaggenau ventilation systems can be operated both in exhaust air mode and air recirculation mode. Please note that recirculation is not recommended for use with the Vario electric grill or the Vario gas wok. Odor filters are not able to filter certain particles generated when meats or vegetables are placed on the grill due to the high temperature of the grill. In exhaust air mode , extraction performance depends on the blower output and also significantly on the duct system. See the ducting paragraph.

— **The blowers:** Gaggenau ventilation systems are equipped with powerful blowers (200 series), or they can be combined with correspondingly powerful inline and/or remote blowers 400 series for exhaust air or air recirculation mode. These blowers are designed to minimize the pressure drop of the installation. Thanks to the variety of blower units 400 series, the modular system allows for installation in the cabinet, toe-kick, basement, ceiling and in outdoor areas.

— **The ducting and accessories:** To achieve optimum results, the distance between the ventilation appliance and the extraction exhaust should be as short and as straight as possible. To facilitate planning, a recommended maximum ducting length (Lmax) is defined for all Gaggenau ventilation appliances. For installation with a ducting equivalence longer than Lmax, the ducting system should be made straighter and/or shorter. For ventilation 400 series appliances, an additional blower in series could also be a solution.

To define the best ventilation solution, please contact your sales representative to get advice from the Gaggenau Ventilation Service.

Further information
Please observe the local applicable building regulations when configuring ventilation solutions.

Retractable downdraft
AL 400

AL 400 722
Stainless steel.
Width 46 5/8" (120 cm).
Air extraction / Air recirculation.
Two blowers required.

AL 400 792
Stainless steel.
Width 36" (90 cm).
Air extraction / Air recirculation.
Single blower required.

Necessary installation accessories
Depending on the connection option (front, back, or bottom) one of the following accessories must be ordered.

AD 754 049
Connecting piece for AL 400.
Metal zinc coated.
DN 150 round.

AD 854 050
Connecting piece for AL 400.
Metal zinc coated.
DN 150 flat.

Installation accessories

AA 409 401
Countertop support for AL 400 792 retractable downdraft.

AA 409 431
Countertop support for AL 400 722 retractable downdraft.

AD 704 050
Air collector box for AL 400.
Metal zinc coated.
DN 150 flat.

Installation accessories for the air recirculation ducts you will find at the pages 196–200.

Highlights
- Extendable downdraft ventilation, when not in use can be completely lowered into the countertop.
- Can be combined perfectly with all Vario cooktops 400 series.
- Dimmable, neutral white surface LED light for ideal illumination of the cooktop.
- Precision crafted 3 mm stainless steel.
- For surface mounting with a visible edge or for flush mounting.
- Motorless, to be combined with Gaggenau blower(s).

Output
Power levels depend on the blower selected, see table on pages 208–209.
Noise level depends on built in situation and blower(s) selection.

Features
3 electronically controlled power levels and 1 intensive mode.
Interval ventilation, 6 min.
Run-on function, 6 min.
Grease filter saturation indicator.
2 large-scale metal grease filters included, easy to remove and dishwasher-safe.
Grease drip trays, easy to remove and dishwasher-safe.
Neutral white surface LED light (3600 K), continuously dimmable.
Lamp output 2 x 10 W.
Illuminance 400 lx.
Flexible connection options to the selected blower: at the bottom, at the front or at the back.
In all the options, it is possible to have space for drawers in front of the retractable downdraft ventilation.

Planning notes
Refer to the table on page 204 for the matching blower units for air recirculation or air extraction mode.

AL 400 792: Combinable with all cooktops Vario 400 series, 400 series and 200 series. Maximum cooktops width: 36" (90 cm).

AL 400 722: Combinable with all cooktops Vario 400 series and 400 series. Maximum cooktops width: 46 5/8" (120 cm).
It is recommended to use two inline, remote, or recirculation blower units with the AL 400 722 so that sufficient vapor capture will be ensured.

Depending on the type of installation, the corresponding accessories must be ordered separately.
Air recirculation is not recommended in combination with Vario electric grill.
Operation of Vario cooking appliances only possible without appliance cover.

Max. output of cooktops 61,400 BTU (18 kW).
The retractable downdraft must have its own cooktop cut-out and must be 1 15/16" (50 mm) apart from the cooktop.
The bearing capacity and stability, in the case of thin countertops in particular, must be supported using suitable substructures.
Take into account the appliance weight and additional loads.

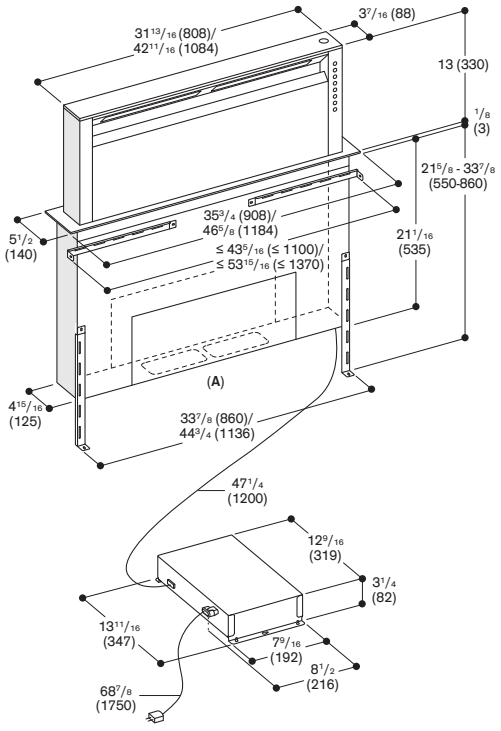
The remaining surface of the countertop min 1 15/16" (min. 50 mm) between the cut-outs must be reinforced with a support. It is recommended to use countertop support AA 409 401/431.

Additional instructions for flush mounting:
Installation is possible in countertops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the countertop manufacturer.
Depending on the type of installation, ovens can be combined with the table ventilation.

The control unit should be accessible and be secured to a panel of the cabinet that avoids any risk of flooding.

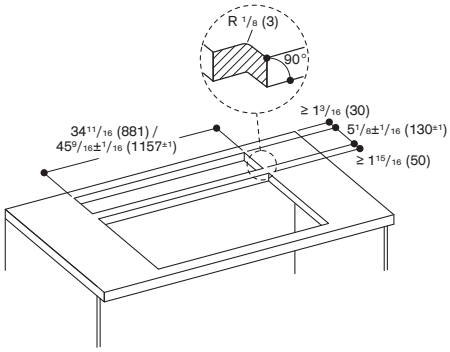
Please read additional planning notes on pages 158–163.

Connection
Total connected load 65 W.
Connecting cable 68" (1.7 m) with NEMA 5-15P plug.
Network cable 47" (1.2 m).

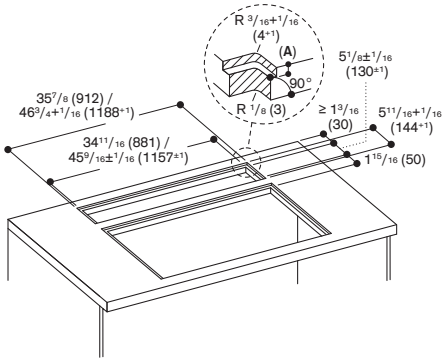


A: Flexible connection of the hood at the front, the back, or at the bottom

Surface-mount Installation

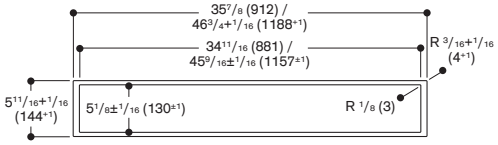


Flush-mount Installation

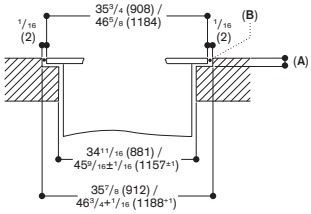


A: 1/8" (3.5$^{-0.5}$ mm)

View from above

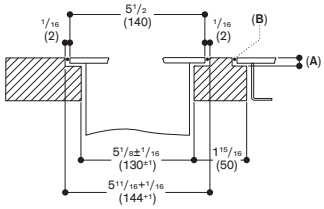


Longitudinal section



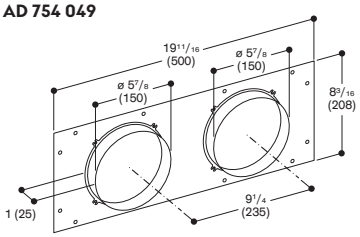
A: 1/8" (3.5$^{-0.5}$ mm)
B: Fill with silicone

Cross-section

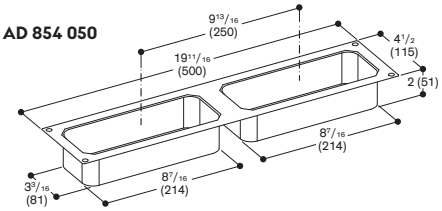


A: 1/8" (3.5$^{-0.5}$ mm)
B: Fill with silicone

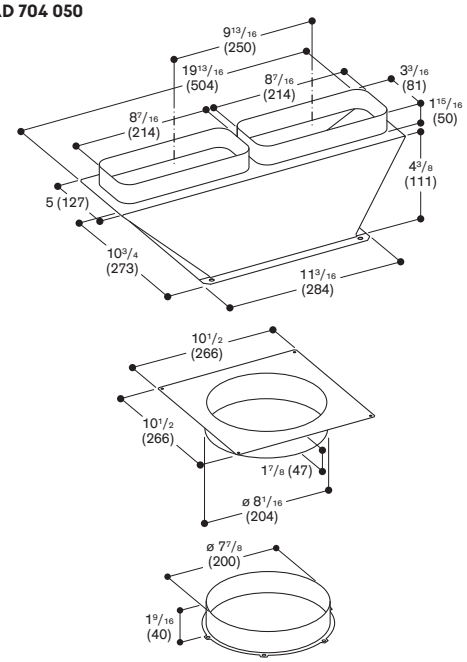
AD 754 049



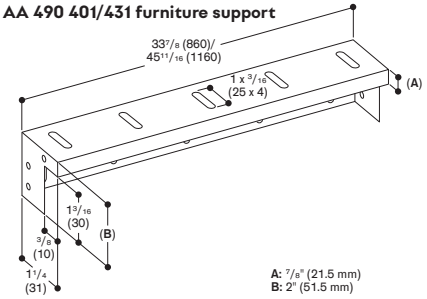
AD 854 050



AD 704 050



AA 490 401/431 furniture support

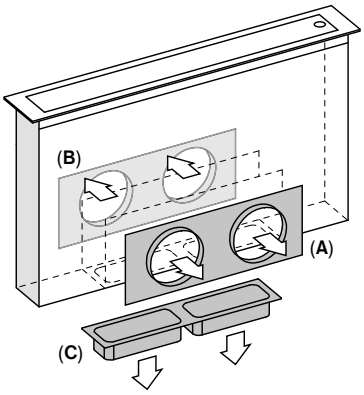


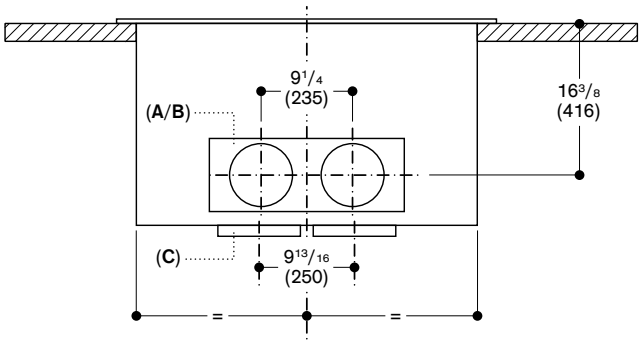
A: 7/8" (21.5 mm)
B: 2" (51.5 mm)

All measurements in inches (mm).

Recommended configurations for retractable downdraft ventilation 400 series

Good to know – for correct planning and installation
— For depth measurements, take account of the depth of the furniture cavity and countertop overhangs of the kitchen furniture.
— The ducting can essentially be connected to the front, the back or straight down. The respective connecting pieces are available for this purpose.
— It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adequate adhesive tape or using the adequate connecting piece.
— For the AL 400 722 it is recommended to use two inline, remote, or recirculation blower units, for sufficient vapor capture.
— Vario cooktops with intensive vapor formation like Vario Teppan Yaki or Vario electric grill should be placed central in front of the ventilation appliance.
— The use of air recirculation for the Vario electric grill is not recommended.
— The control unit should be accessible and be secured to a panel of the cabinet that avoids any risk of flooding.
— Depending on the type of installation, the corresponding accessories must be ordered separately.





A: Connection at the front with AD 754 049
B: Connection at the back with AD 754 049
C: Connection at the bottom with AD 854 050

All measurements in inches (mm).

Planning example 1

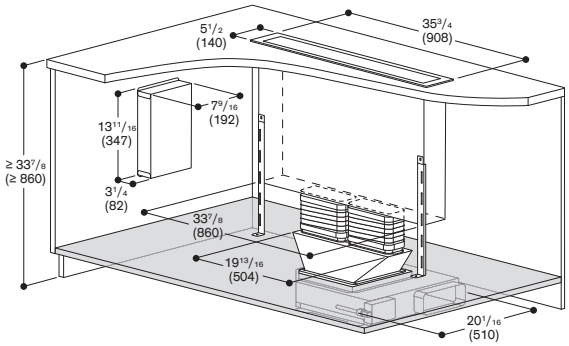
36" AL 400 792 with AR 403 722 (air extraction) blower

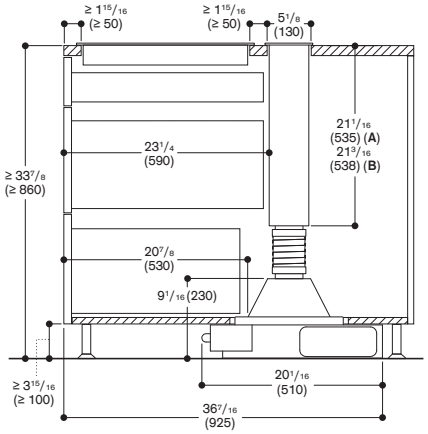
Good to know

— The air collector box can be screwed directly on the blower.
— In the example exhaust is towards to the right, it is also possible to the left, please be aware that the measures will be different.

List of components

— 1x AL 400 792
— 1x AD 854 050 (connecting pieces for flat duct downward, 2x DN 150)
— 1x AD 704 050 (air collector box for AL 400 792)
— 2x AD 858 010 (Flat duct flex pipe)
— 1 x AR 403 722 (for extraction)





A: Surface mounting
B: Flush mounting

Planning example 2

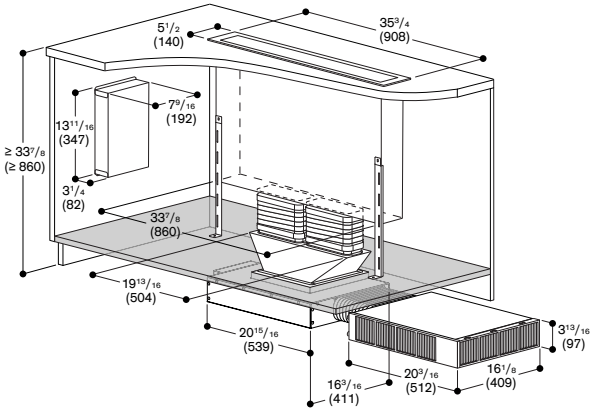
36" AL 400 792 with AR 413 722 (air recirculation) blower

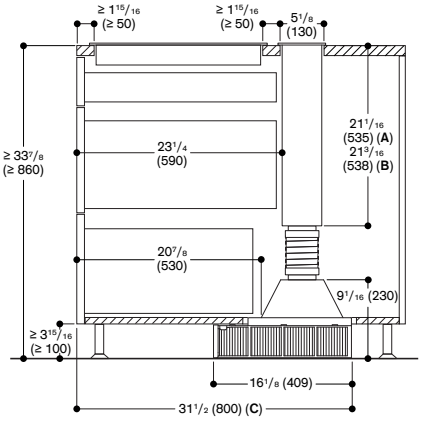
Good to know

— The air collector box can be screwed directly on the blower.
— For optimum performance, the recirculated air requires sufficient space to escape in the cabinet (outflow surface area of at least 0,43 square foot (400 cm²).
— The use of the VP 414 611 electric grill is not recommended in recirculation.

List of components

— 1x AL 400 792
— 1x AD 854 050 (connecting pieces for flat duct downward, 2x DN 150)
— 1x AD 704 050 (air collector box for AL 400 792)
— 2x AD 858 010 (Flat duct flex pipe)
— 1x recirculation blower configuration (1x AR 413 722 recirculation blower + 1x AA 413 723 air recirculation module + AD 413 722 oval flex duct)





A: Surface mounting
B: Flush mounting
C: 29 1/2" (750 mm) with a worktop at min. height 36 1/4" (920 mm)

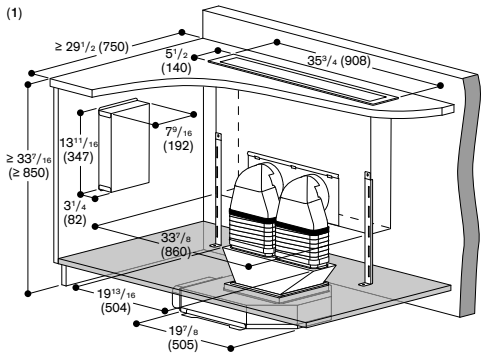
All measurements in inches (mm).

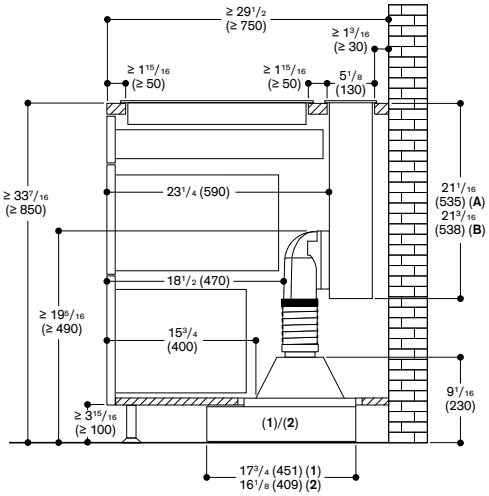
Planning example 3

36" AL 400 792 with AR 403 722 (air extraction) blower

Good to know
— The blower can be connected to the front or the back.
— The air collector box can be screwed directly on the blower.
— In the example exhaust is towards to the left, it is also possible to the right, please be aware that the measures will be different.

List of components
— 1x AL 400 792
— 1x AR 403 722 (for extraction)
— 1x AD 754 049 (connecting piece round duct to front/back)
— 2x AD 854 032 (flat duct adapter round 90°)
— 2x AD 858 010 (flat duct flex pipe)
— 1x AD 704 050 (air collector flat duct)
— 1x AD 990 091 (adhesive tape aluminum)





A: Surface mounting
B: Flush mounting

Planning with remote fan unit
1: AR 403 722
2: AR 413 722

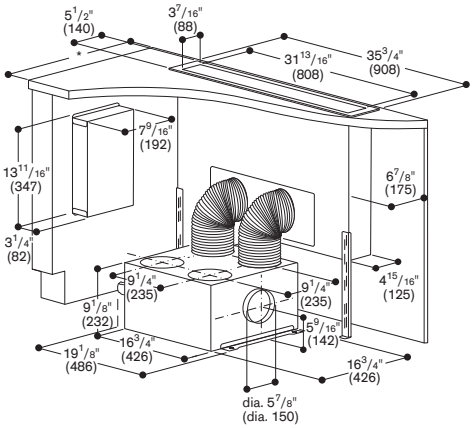
Planning example 4

1x AL 400 792 with 400 series AR 400 742 (air extraction) blower

Connection to the front of the a 6" round ducts, cabinet base installation.

Good to know
— The inline blower can be connected alternately to the front or back of the AL 400.

List of components
— 1x AD 754 049 (connecting piece round duct to front/back)
— 2x AD 751 010 (aluflex pipe round)
— 1x AR 400 742 (inline blower)



All measurements in inches (mm).

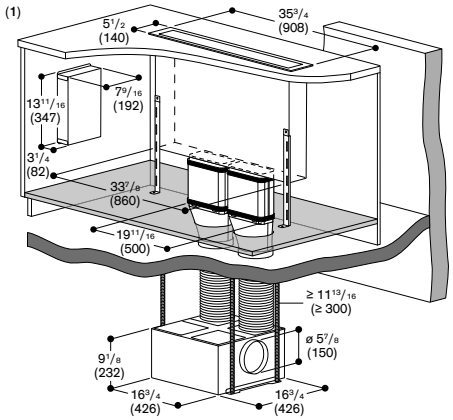
Planning example 5

36" AL 400 792 with AR 400 742 (air extraction inline blower) — Cellar installation

Good to know
- Depending on the distance between the AL400 and the blower you may need more flat and round ducts.

List of components

— 1x AL 400 792
— 1x AD 854 050 (connecting piece to the bottom)
— 2x AD 854 010 (flat duct, metal)
— 2x AD 854 041 (flat duct adapter round, metal)
— 1x or more AD 751 010 (aluflex pipe round) depending on distance to the cellar
— 1x AD 990 091 (adhesive tape aluminum)
— 1x AR 400 742 (inline blower)

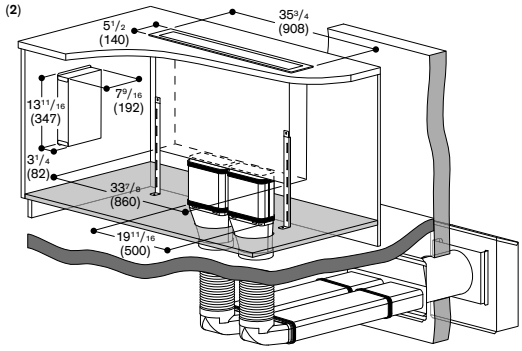


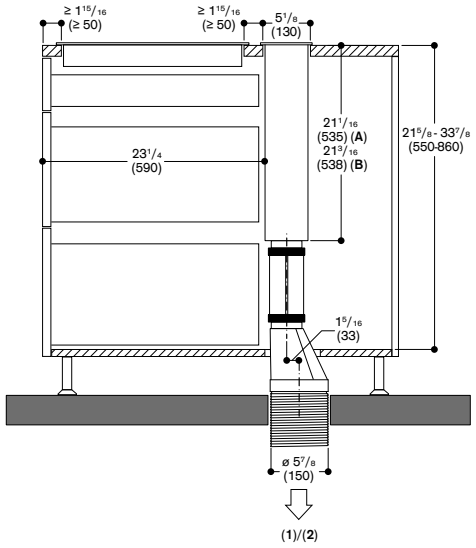
Planning example 6

36" AL 400 792 with AR 401 742 (air extraction remote blower) — Cellar installation with outside remote blower

List of components

— 1x AL 400 792
— 1x AD 854 050 (connecting piece to the bottom)
— 2x AD 854 041 (flat duct adapter round, metal)
— 1x AD 751 010 (aluflex pipe round)
— 2x AD 854 032 (flat duct adapter round 90°, metal)
— 1x AD 704 050 (air collector box for AL 400 792)
— 1x AD 702 052 (telescopic wall duct)
— 1x AR 401 742 (remote blowers)
— 1x AD 990 091 (adhesive tape aluminum)





Extraction mode with remote fan unit
1: AR 400 742
2: AR 401 742

All measurements in inches (mm).

Planning example 7

46 5/8" AL 400 722 with 2x AR 410 710 (air recirculation) blowers

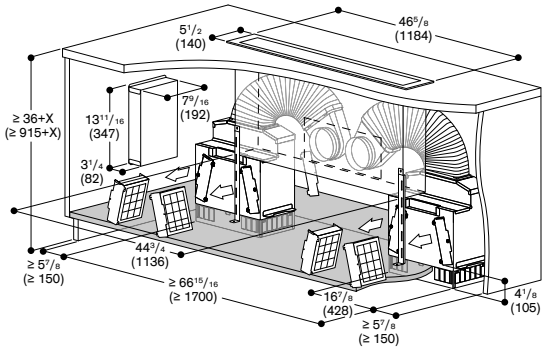
Good to know

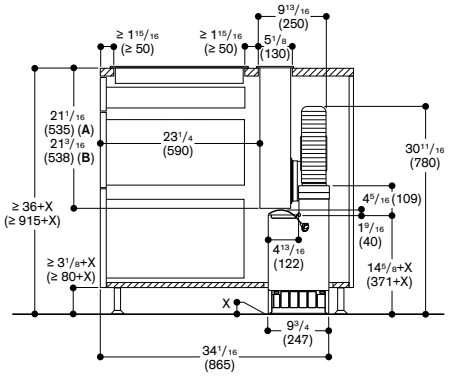
— The blowers can be connected to the front or the back.
— For optimum performance, the recirculated air requires sufficient space to escape through the cabinets (outflow surface area of at least 1/2 sq. ft. (800 cm²), 400 cm² for each blower unit).

The use of the VP 414 611 electric grill is not recommended in recirculation.

List of components

— 1x AL 400 722
— 2x AR 410 710 (recirculation blower)
— 1x AD 754 049 (connecting piece round duct to front/back)
— 2x AD 854 032 (flat duct adapter round 90°)
— 2x AD 858 010 (flat duct flex pipe)
— 1x AD 990 091 (adhesive tape aluminum)





A: Surface mounting
B: Flush mounting

Planning example 8

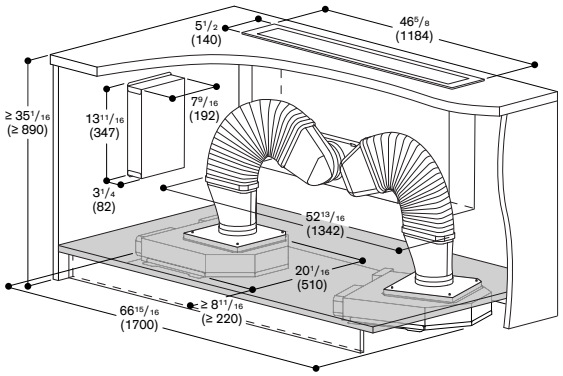
46 5/8" AL 400 722 with 2x AR 403 722 (air extraction) blowers

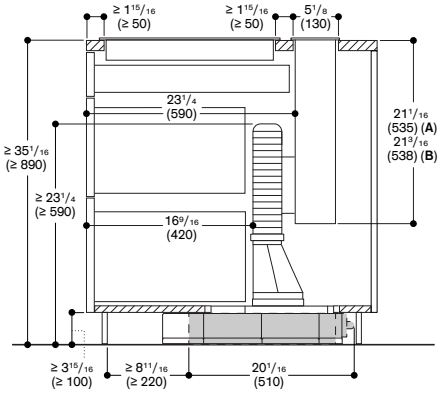
Good to know

— The blowers can be connected to the front or the back.
— In the example below exhaust is towards to the left, it is also possible to the right, please be aware that the measures will be different.

List of components

— 1x AL 400 722
— 2x AR 403 722 (inline blowers)
— 1x AD 754 049 (connecting piece round duct to front/back)
— 2x AD 854 032 (flat duct adapter round 90°)
— 2x AD 858 010 (flat duct flex pipe)
— 2x AD 854 041 (flat duct adapter round)
— 1x AD 990 091 (adhesive tape aluminum)





A: Surface mounting
B: Flush mounting

All measurements in inches (mm).

Planning example 9

46 5/8" AL 400 722 with 2x AR 400 742 (air extraction inline blower) — Cellar installation

Planning example 10

46 5/8" AL 400 722 with 2x AR 401 742 (air extraction remote blower) — Cellar installation with outside wall remote fan unit

Good to know

— Depending on the distance between the AL400 and the blower units you may need additional ducting.

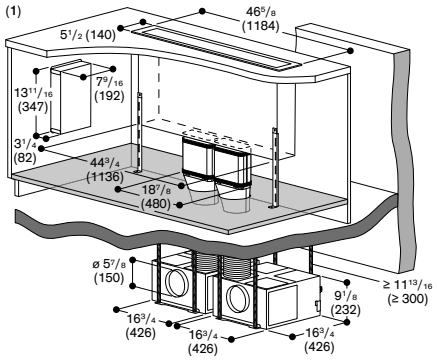
List of components

— 1x AL 400 722
— 1x AD 854 050 (connecting piece to the bottom)
— 2x AD 854 010 (flat duct, metal)
— 2x AD 854 041 (flat duct adapter round, metal)
— 1x or more AD 751 010 (aluflex pipe round) depending on distance to the cellar
— 2x AR 400 742 (inline blower)
— 1x AD 990 091 (adhesive tape aluminum)

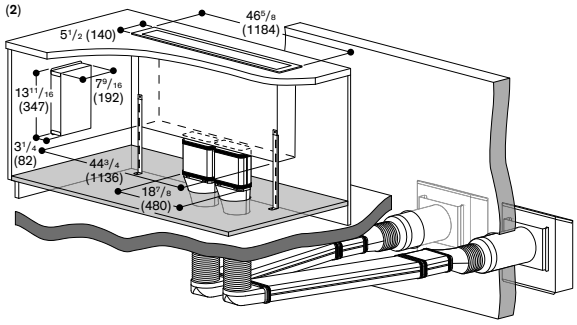
List of components

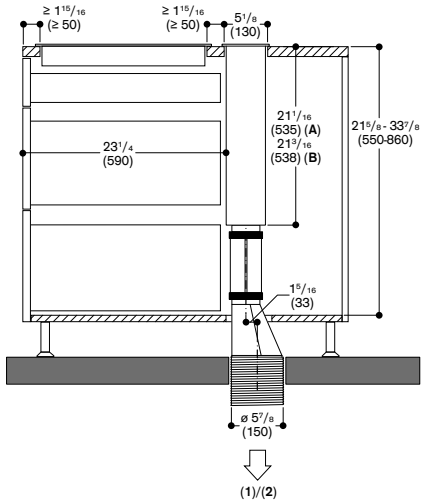
— 1x AL 400 722
— 1x AD 854 050 (connecting piece to the bottom)
— 4x AD 854 010 (flat duct, metal)
— 4x AD 854 041 (flat duct adapter round, metal)
— 1x AD 751 010 (aluflex pipe round) or more depending on distance to the external wall
— 2x AD 854 032 (flat duct adapter round 90°, metal)
— 2x AD 704 040 (pipe adapter DN200/150 round, metal)
— 2x AD 702 052 (telescopic wall duct)
— 2x AR 401 742 (remote blowers)
— 1x AD 990 091 (adhesive tape aluminum)

(1)



(2)





A: Surface mounting
B: Flush mounting

Extraction mode with remote fan unit
1: AR 400 742
2: AR 401 742

All measurements in inches (mm).

Vario downdraft ventilation 400 series
VL 414

VL 414 712
Stainless steel.
Air extraction / Air recirculation.
Control knob with illuminated ring included.

Installation accessories

AD 410 040
Flexible connecting piece.

AD 851 041
Connecting piece for extension with flat duct DN 150 for extra deep countertop.

VA 420 000
Connection strip for combination with other Vario appliances of the 400 series for flush mounting.

VA 420 004
Invisible connection strip for combination with other Vario 400 series flush mounting.

VA 420 010
Connection strip for combination with other Vario appliances of the 400 series for surface mounting.

Optional accessories

AA 414 010
Air deflector used with VL414 downdraft adjacent to VG415 or VG425 cooktops.
Additional connection cables for connecting the electronic control knobs (optional).

Part no. 12013604
1 ft (0.3 m) connection cable.

Part no. 12013606
3 3/8″ ft (1 m) connection cable.

Part no. 12013607
5 ft (1.5 m) connection cable.

Installation accessories for metal ducting to be found on pages 201–203.

Combinable with:
Vario cooktops 400 series
VI414
VI422
VG415
VG425
VP414
VR414

Highlights
- Can be combined perfectly flush with other Vario appliances of the 400 series.
- Precision crafted 3 mm stainless steel.
- Solid stainless steel control knob.
- Highly efficient, low noise recirculation system with AR 410 710 blower.
- Air extraction with AR 400 742, AR 403 722, or AR 401 742 blowers.
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapors.
- Minimal planning and easy installation.

Features
Control knobs with illuminated ring included in delivery.
3 electronically controlled power levels and 1 intensive mode.
Automatic sensor-controlled performance adjustment of the ventilation system.
Automatic sensor controlled or manual run on function.
Large-scale metal grease filter with high grease absorption.
Removable, dishwasher-safe grease filter unit.
Grease filter and activated charcoal filter saturation indicator.
Airflow-optimised interior for efficient air circulation.
Interval ventilation, 6 min.
Enameled cast iron ventilation grill, dishwasher-safe.
Air exhaust bend included in delivery.
Overflow 8.5 oz capacity.
Cooktop-based ventilation control (with VI414 and VI422 cooktops).

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Please read additional information on Home Connect on page 302.

Planning notes
Refer to the table on page 208 for the matching blowers for air recirculation or air extraction mode.
Please refer to page 166–169 for recommended configurations of downdraft ventilations and blowers and the needed metal ducting elements.

For each VL one blower is recommended.
Maximum cooktop width between two VL: 24″ (60 cm).
Vario cooktops like Vario electric grill and Vario gas wok must be placed between 2 VL downdraft for optimal performance.
In case of Vario electric grill, recirculation is not recommended.
If operated next to gas appliances, the air deflector AA 414 010 is recommended to ensure maximum performance of the cooktop.

Appliance can be snapped into the countertop from above.
Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Additional instructions for flush mounting:
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the countertop manufacturer.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured.
Do not use discontinuous lining.

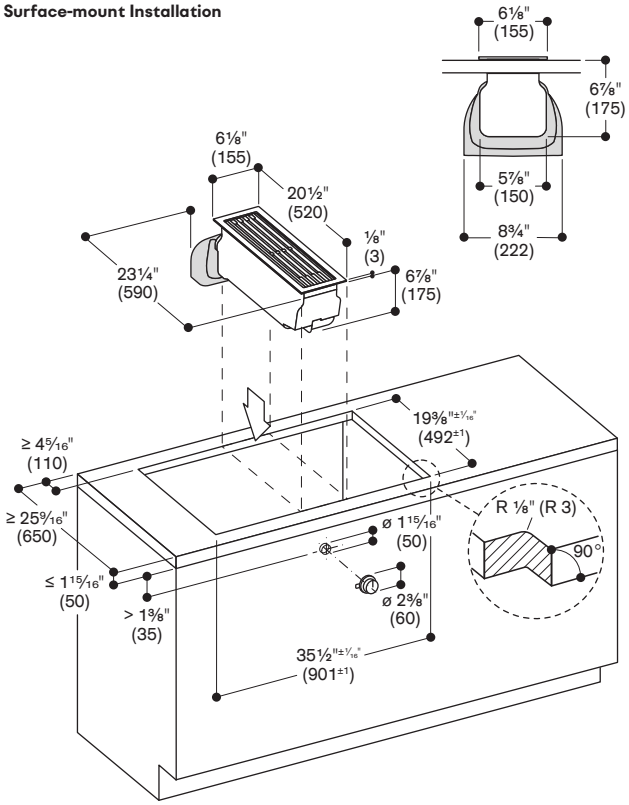
The joint width may vary due to size tolerances of the combinations and of the countertop cut-out.

Please read the installation details regarding air ducting on page 166–169.

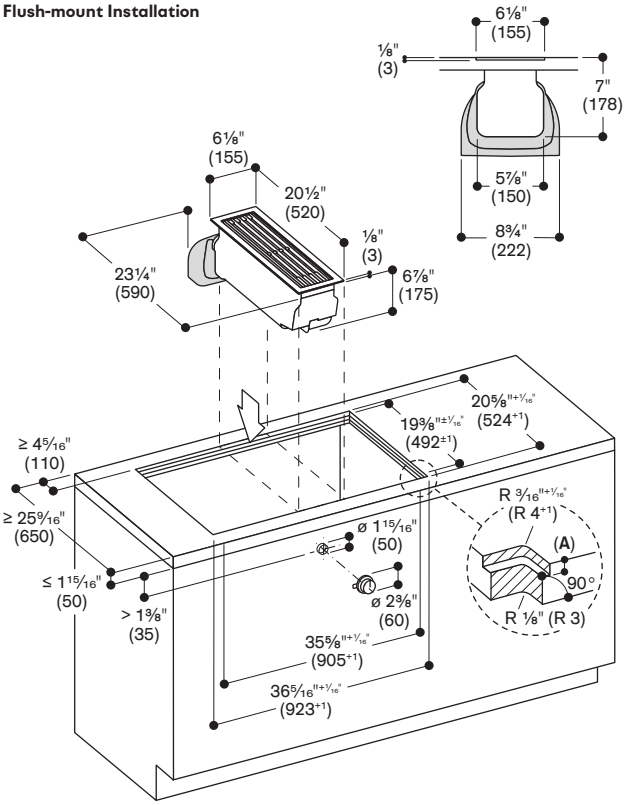
Please read additional planning notes on page 104–109.

Connection
Total connected load 10 W.
Connecting cable 68″ (1.75 m) with three-prong plug (NEMA 5-15P).
Plan for a RJ45 Ethernet cable or connect via WiFi to enable Home Connect.
Refer to the corresponding extraction or recirculation blower(s) for network cable length.

Surface-mount Installation

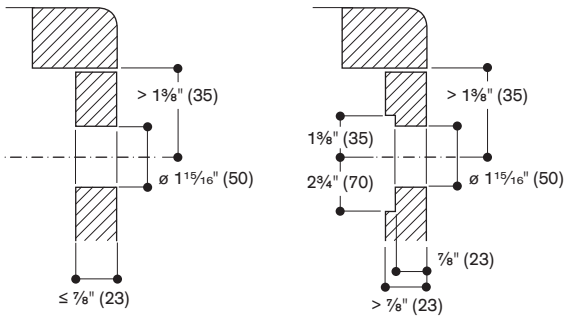


Flush-mount Installation

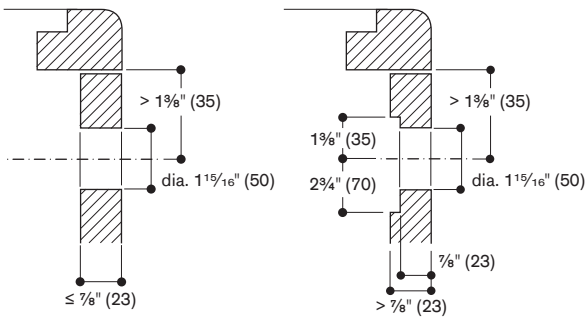


A: ⅛" (3.5$^{-0.5}$)

Installation of the control knob; surface mounting

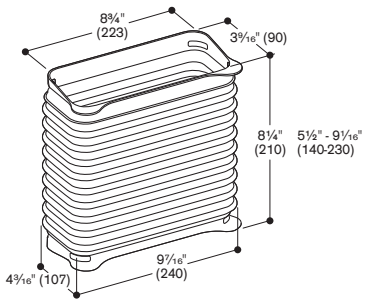


Installation of the control knob; flush installation

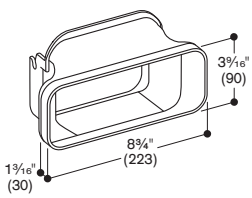


Installation accessories

AD 410 040 : flexible connecting piece, DN 150 flat



AD 851 041: Connecting piece VL for extension with flat duct DN150 for extra deep countertop

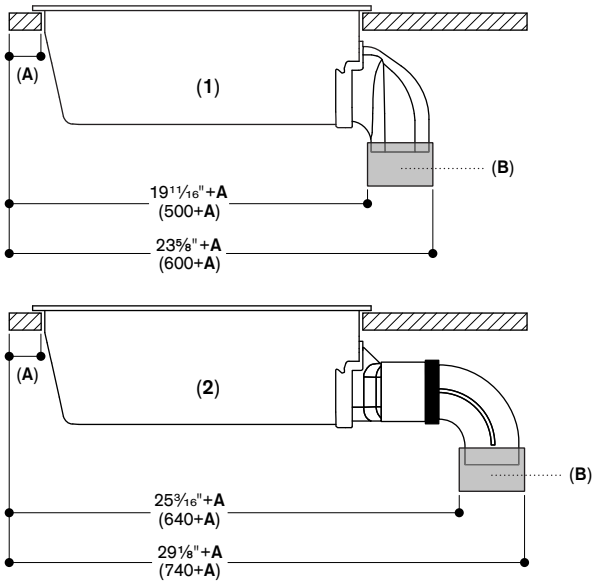


Numbers indicated
inside parenthesis ( ) = mm

Recommended configurations of the Vario downdraft ventilation 400 series and blowers

Good to know – for correct planning and installation

— For depth measurements, take account of the depth of the furniture cavity and countertop overhangs of the kitchen furniture.
— It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adequate adhesive tape or using the adequate connecting piece.
— Vario cooktops like Vario electric grill or Vario gas wok must be placed between 2 VL for optimal performance.
— n case of Vario electric grill air recirculation is not recommended.
— With the Vario downdraft ventilation, the ducting can be connected straight down (1) or to the rear using additional connecting pieces (2). These are available as special accessories, see below.
For the total overall dimensions in the furniture, please also take into account the individual dimensions and position of the ducts and the blower.
Please take into account the filter location when using a AR 410 710 blower to allow access for replacement.



1: Direct installation
2: Installation with extension for deep countertop and metal ducting:
– AD 851 041 (connecting piece for extension)
– AD 854 000 (flat duct connecting piece, metal)
– AD 854 030 (flat duct bend, 90°, vertical, metal)

A: ≥ 1 15⁄16" (50)
B: Connecting piece

All measurements in inches (mm).

Planning example (air recirculation) — Direct installation

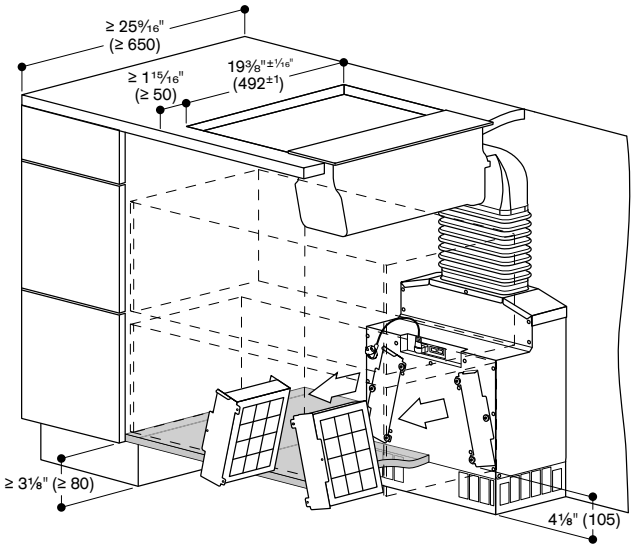
VL414 with AR 410 710 recirculation blower

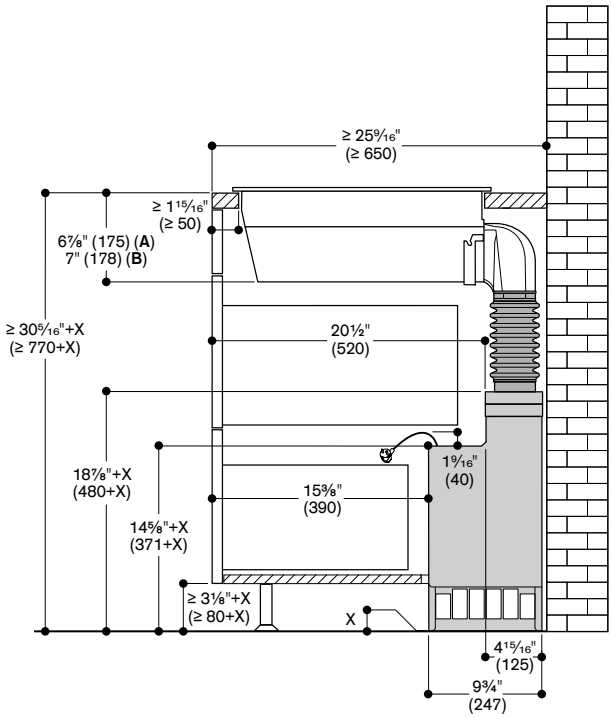
Good to know

— Wall installation, countertop depth 25 19/32" (65 cm)
— Allow accessibility to the filters in the lower cabinet for their replacement. Additionally, if the toe-kick is higher than 3 5/32" (80 mm), the recirculation blower unit has to be elevated to enable access to the filters. If the toe-kick is 3 5/32" (80 mm) high, the recirculation blower can be placed directly on the floor.
— For optimum performance, the recirculated air requires sufficient space to escape. Plan for a custom grill (or AA 010 410 stainless steel grill accessory) in the toe-kick for the air to exhaust properly.

List of components

— 1 x AR 410 710 (air recirculation)
— 1 x AD 410 040 (flexible connecting piece for VL400, DN 150 flat)





A: Surface mounting
B: Flush mounting (only VL414)

Planning example (air recirculation) — with extension

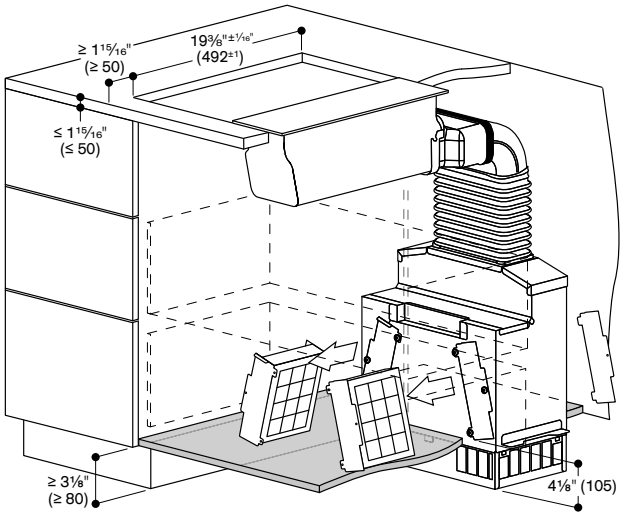
VL 414 with AR 410 710 recirculation blower

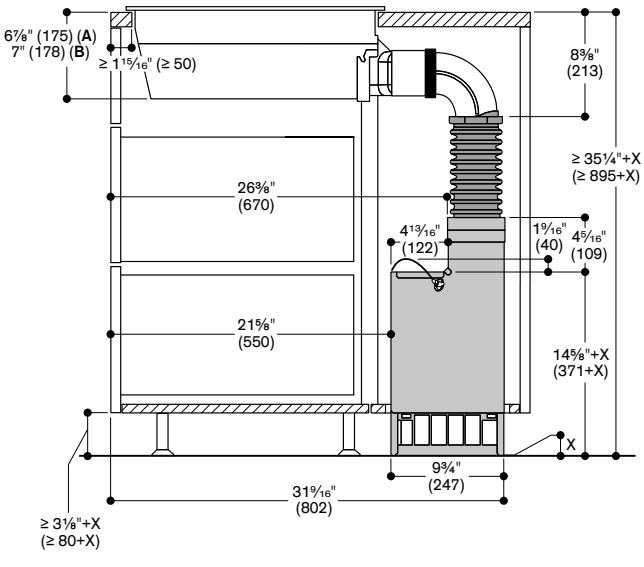
Good to know

— Allow accessibility to the filters in the lower cabinet for their replacement. Additionally, if the toe-kick is higher than 3 5/32" (80 mm), the recirculation blower has to be elevated to enable access to the filters. If the toe-kick is 3 5/32" (80 mm) high, the recirculation blower can be placed directly on the floor.
— For optimum performance, the recirculated air requires sufficient space to escape. Plan for a custom grill (or AA 010 410 stainless steel grill accessory) in the toe-kick for the air to exhaust properly.

List of components

— 1x AR 410 710 (blower air recirculation)
— 1x AD 851 041 (connection piece for extension with flat duct for extra deep countertop)
— 1x AD 854 000 (flat duct bend connecting piece, metal, DN 150 flat)
— 1x AD 854 030 (flat duct bend 90° vertical, metal, DN 150 flat)
— 1x AD 410 040 (flexible connecting piece for VL 200, DN 150 flat)
— 1x AA 010 410 air exhaust grill (or custom grill)
— 1x AD 990 091 (adhesive tape for sealing the ducts, aluminum)





A: Surface mounting
B: Flush mounting (only VL414)

All measurements in inches (mm).

Recommended configurations of the Vario downdraft ventilation 400 series and blowers

Planning example (air extraction) — Direct installation

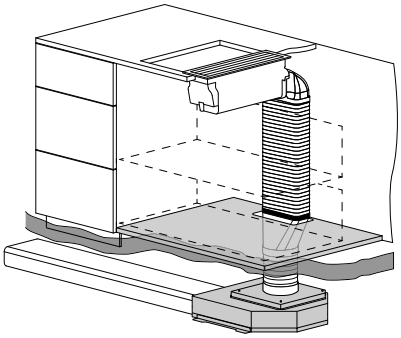
VL414 with inline/remote blower — Below floor installation

Combination with AR 403 722 / AR 400 742 / AR 401 742
For further detail, please visit resources.gaggenau.com and refer to the "Advanced Planning Notes."

List of components vary based upon blower selected

— 1 x AR 403 722 / AR 400 742 / AR 401 742 (extraction blower)
— 1 x AD 858 010 (Flat duct flex pipe)
— 1 x AD 854 041 (Flat duct adapter round)
(2x required with AR 400 or AR 401 blower)
— 1 x AD 751 010 (Aluflex pipe)
— 1 x AD 854 032 (Flat duct adapter round 90)
(Only required with AR 400 and AR 401 blowers)
— 1 x AD 854 010 (Flat Duct) (Only required with AR 400 and AR 401 blowers)
— 1 x AD 990 091 (Adhesive tape for duct components)

(1)



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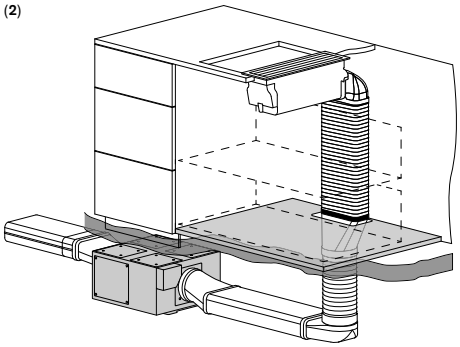

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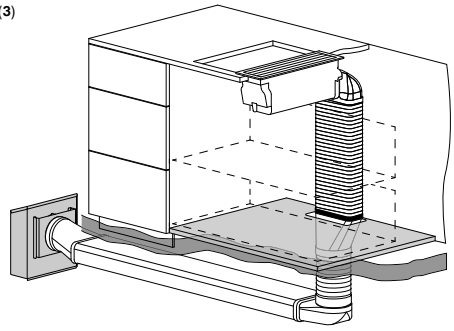
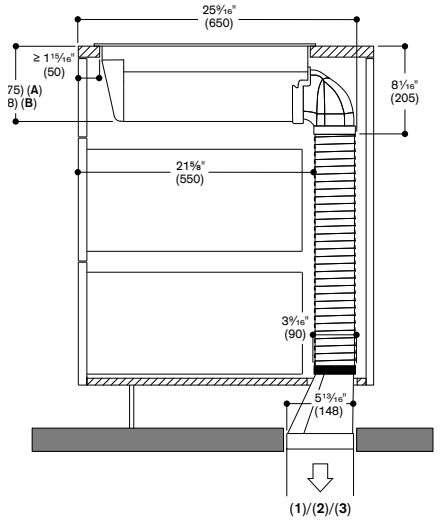




Extraction mode with remote blower
1: AR403
2: AR400
3: AR 401

A: Surface mounting
B: Flush mounting

All measurements in inches (mm).

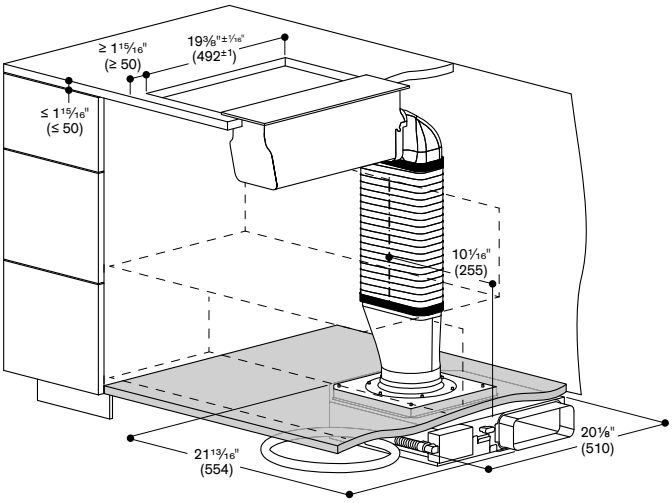
Planning example (air extraction) – Direct installation

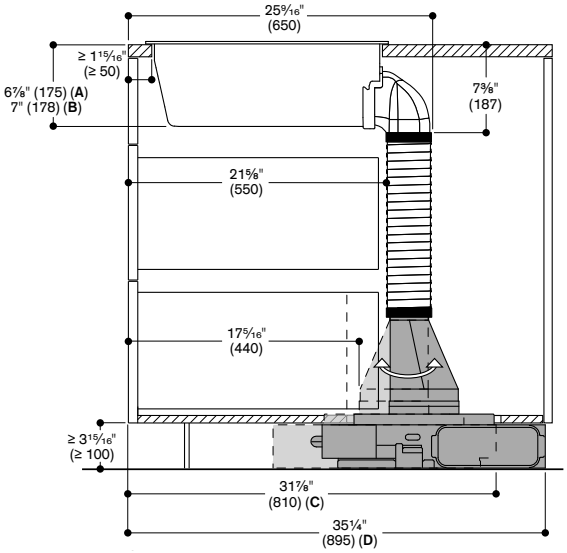
VL 414 with AR 403 722 inline blower

Island installation, connection to the right or the left side.

List of components

— 1 x AR 403 722 (toe-kick extraction blower)
— 1 x AD 858 010 (Flat duct flex pipe)
— 1 x AD 854 041 (Flat duct adapter round)
— 1 x AD 990 090 (adhesive tape)





A: Surface mounting
B: Flush mounting (only VL414)
C: Exhaust to the left. Connecting piece flat/round towards the front
D: Exhaust to the right. Connecting piece flat/round towards the back

Planning example (air recirculation) — Direct installation

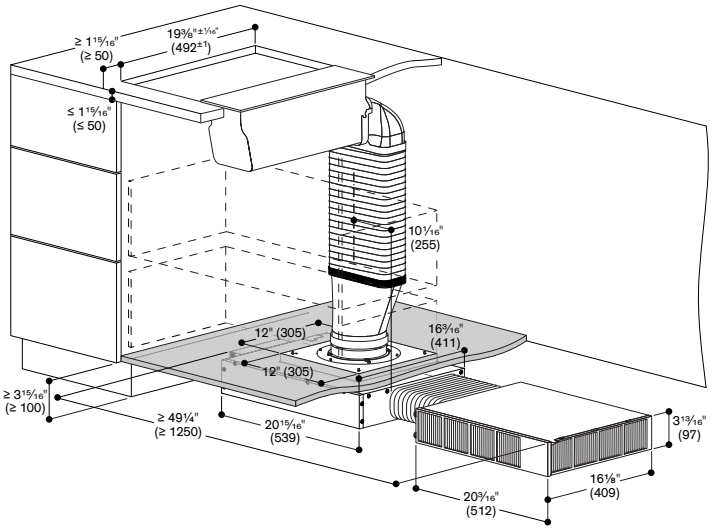
VL414 with AR 413 722 recirculation blower

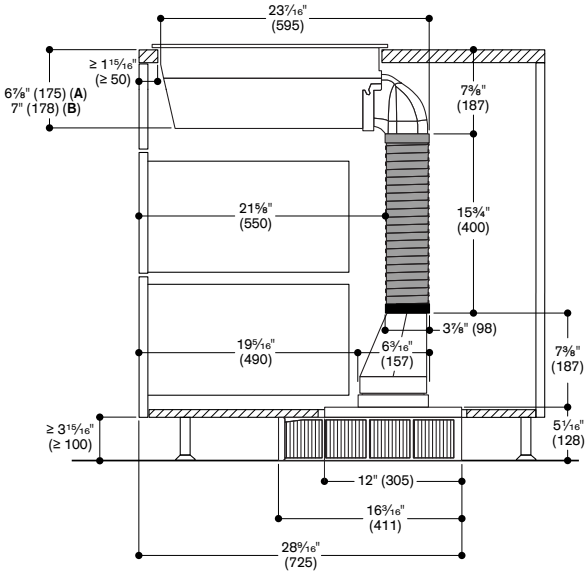
Good to know

— Wall or island installation.
— Allow accessibility to the charcoal filters in the lower cabinet for their replacement.
— The recommended minimum distance between filter openings and cabinet wall if there is no ventilation grill directly in front: 6" (15 cm).
— For optimum performance, the recirculated air requires sufficient space to escape. Plan for a custom grill (or AA 010 410 stainless steel grill accessory) in the toe-kick for the air to exhaust properly.

List of components

— 1x AR 413 722 (blower toe-kick)
— 1x AA AA 413 723 (recirculation kit)
— 1x AD 858 010 (flat duct flex pipe, metal, DN 150)
— 1x AD 854 041 (flat duct adapter round, metal, DN 150 flat/round)
— 1x AD 413 722 (Oval flex duct)
— 1x AA 010 410 air exhaust grill (or custom grill)
— 1x AD 990 091 (adhesive tape for sealing the ducts, aluminum)





A: Surface mounting
B: Flush mounting (only VL414)

All measurements in inches (mm).

400 series wall hood
AW 442

AW 442 720
Stainless steel.
Width 48″ (120 cm).
Air extraction/Air recirculation.
Without blower. (Choose from 400 series AR400743 internal, AR400742 inline or AR401742 remote blower.)
Duct cover not included.

Installation accessories for air extraction mode

AD 442 012
Stainless steel duct cover, length: 24 7/16″, for 7′ 9″ – 8′ 6″ ceiling heights (2.35 – 2.60 m).

AD 442 022
Stainless steel duct cover, length: 33 7/8″, for 8′ 6″ – 10′ 2″ ceiling heights (2.60 – 3.10 m).

Installation accessories for air recirculation mode

AD 442 112
Stainless steel duct cover, length 24 7/16″, for 7′ 9″ – 8′ 6″ ceiling heights (2.35 – 2.60 m).

AD 442 122
Stainless steel duct cover, length: 33 7/8″, for 8′ 6″ – 10′ 2″ ceiling heights (2.60 – 3.10 m).

Optional accessories

Part #11049036
Activated charcoal filter for recirculation module AA442810.

AD 442 392
Stainless steel ceiling collar, covers screws on duct cover and uneven gaps of ceilings that are not completely flat.

AA 442 810
Air recirculation module inclusive 2 activated charcoal filters with high efficient odor reduction due to increased surface
For air recirculation.
Can be combined with island and wall-mounted hood AI/AW 442.

Combinable with:

All Vario cooktops 400 series.
All Vario cooktops 200 series.
All cooktops 400 series.
All cooktops 200 series.

Good to know:

The hood has to be larger than the cooktop(s).

Installation accessories for the air recirculation ducts can be found starting on page 196.

Model AW 442 720
Blower AR 400 743

Exhaust Discharge: vertical
Speed: High speed
Static Pressure (in H2O): 0.1″
HVI Watts: 59
CFM/Watt: 5.86
HVI CFM: 340
Sones (Reportable): 4.5

Model AW 442 720
Blower AR 400 743

Exhaust Discharge: vertical
Speed: Working speed
Static Pressure (in H2O): 0.028″
HVI Watts: 14
CFM/Watt: 13.36
HVI CFM: 180
Sones (Reportable): 0.5

Highlights

- Professional technology hood combined with classic Gaggenau design.
- Highly efficient extraction of cooking vapors due to a large vapor collection area.
- Comes without blower, can be combined with (BLDC) blowers.
- Angled baffle filter with high grease absorption.
- Automatic function, sensor-controlled power adjustment depending on the build-up of cooking vapors.
- Dimmable, neutral white LED lighting for ideal illumination of the cooktop.
- Air extraction or air recirculation system.
- Air recirculation module with activated charcoal filter: quiet and highly efficient recirculation solution with odor reduction as in air extraction mode, and long replacement intervals.

Features

3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter saturation indicator.
Baffle filter, dishwasher-safe.
Neutral white surface LED light (3,500 K), continuously dimmable.
Lamp output 3x 10 W (48″) / 4x 10 W(63″).
Illuminance 1,110 lx (48″) / 1,010 lx (63″).
Easy mounting system for simple installation and alignment.

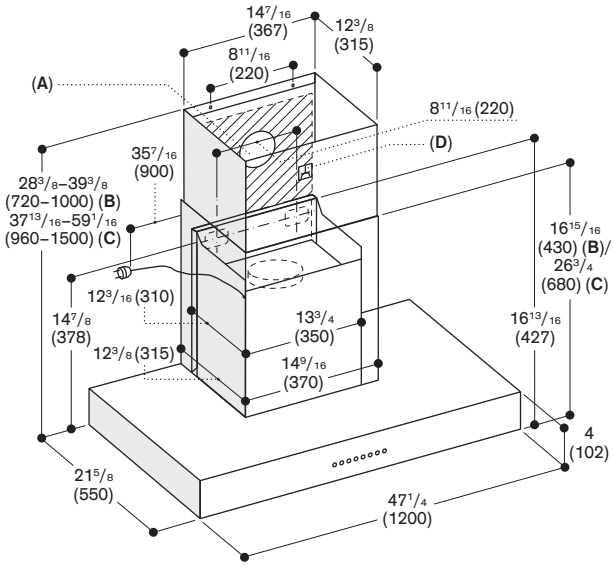
Planning notes

For recirculation, use internal blower AR400743.
To chose the correct blower for extraction, refer to the 400 series blower overview on page s 208-209.
The two-part duct cover must be ordered as an installation accessory.
Connection to the respective appliances via network cable.
Minimum clearance above gas or induction cooktops is 30″.
Air air recirculation module with 2 activated charcoal filters is installed in the inner duct cover. Special recirculation duct covers are available for this.

Please read additional planning notes on page 172.

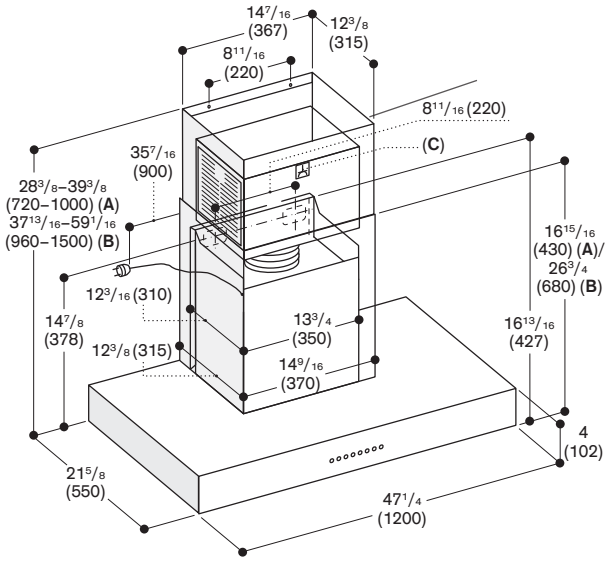
Rating

Total rating: 40 W (48″).
Total Amps: 10 (48″).
120 V / 60 Hz.
Connecting cable 35″ with plug.



A: Air extraction outlet
B: With air extraction chimney AD 442 012, suitable for ceiling heights from 7.6 ft (2.35 m) to 8.6 ft (2.60 m)
C: With air extraction chimney AD 442 022, suitable for ceiling heights from 8.6 ft (2.60 m) to 10.2 ft (3.10 m); specifications refer to the distance of 5.2 ft (1.60 m) from the floor to the lower edge of the hood

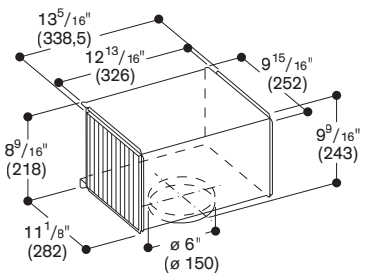
D: Outlet



A: With air recirculation chimney AD 442 112, suitable for ceiling heights from 7.6 ft (2.35 m) to 8.6 ft (2.60 m)
B: With air recirculation chimney AD 442 122, suitable for ceiling heights from 8.6 ft (2.60 m) to 10.2 ft (3.10 m); specifications refer to the distance of 5.2 ft (1.60 m) from the floor to the lower edge of the hood

C: Outlet

Air recirculation module AA 442 810



All measurements in inches (mm).

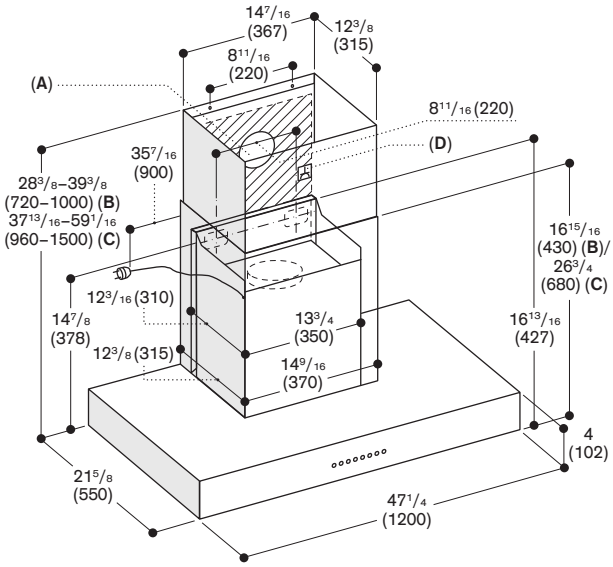
Installation configurations for 400 series/wall hood with 400 series blower

Planning example 1

1x AW 442 with AR 400 743 internal blower
⌀ 6″ round duct

Good to know
— The AR 400 743 internal blower is ideal for space-saving installation for assembly in the AW 442 wall hood duct cover.
— Two duct cover lengths are available depending on the height of the room.
— The minimum distance to the cooktop is 30″ for gas and induction appliances.
— The necessary mounting kits are included as accessories with the duct cover.
— The appropriate installation accessories are available for air extraction and air recirculation, see the list of accessories.

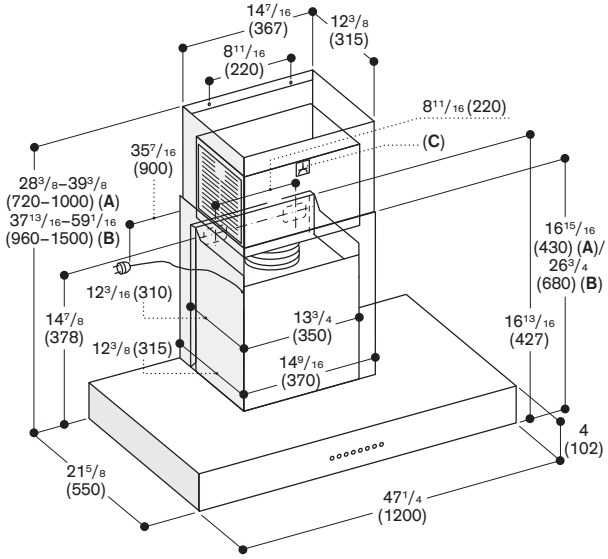
List of required components (air extraction)
— 1x AR 400 743 (internal blower unit for AI 442 / AW 442 duct cover installation)
— 1x AD 442 012 (stainless steel duct cover for air extraction, suitable for ceiling heights of 7.9 ft. (2.35 m) to 8.6 ft. (2.60 m)).
or 1x AD 442 022 (stainless steel duct cover for air extraction, suitable for ceiling heights of 8.6 ft. (2.60 m) to 10.2 ft. (3.10 m));
— 1x AD 751 010 (aluflex pipe round, ⌀ 6″ (DN 150))
— Optional: 1x AD 442 392 (stainless steel ceiling collar for wall-mounted hood)



A: Air extraction outlet
B: With air extraction chimney AD 442 012, suitable for ceiling heights from 7.6 ft (2.35 m) to 8.6 ft (2.60 m)
C: With air extraction chimney AD 442 022, suitable for ceiling heights from 8.6 ft (2.60 m) to 10.2 ft (3.10 m); specifications refer to the distance of 5.2 ft (1.60 m) from the floor to the lower edge of the hood

D: Outlet

List of required components (air recirculation)
— 1x AR 400 743 (internal blower for AW 442 duct cover installation)
— 1x AA 442 810 (air air recirculation module with activated charcoal filter)
— 1x AD 442 112 (stainless steel duct cover, suitable for ceiling heights of 7.9 ft. (2.35 m) to 8.6 ft. (2.60 m)
or 1x AD 442 122 (stainless steel duct cover for air recirculation for 8.6 ft. (2.60 m) to 10.2 ft. (3.10 m))
— Optional: 1x AD 442 392 (stainless steel ceiling collar for wall-mounted hood)



A: With air recirculation chimney AD 442 112, suitable for ceiling heights from 7.6 ft (2.35 m) to 8.6 ft (2.60 m)
B: With air recirculation chimney AD 442 122, suitable for ceiling heights from 8.6 ft (2.60 m) to 10.2 ft (3.10 m); specifications refer to the distance of 5.2 ft (1.60 m) from the floor to the lower edge of the hood

C: Outlet

All measurements in inches (mm).

400 series inline blower
AR 400

AR 400 742
Metal housing.
Air extraction.
HVI CFM: 390, High Speed.
Inside installation.

HVI Performance Values (CFM & SONES)

Blower Inline

Exhaust Discharge: horizontal
Speed: High Speed
Static Pressure (in H2O): 0.2"
HVI Watts: 106
CFM/Watt: 3.79
HVI CFM: 390
Sones (Reportable): NA

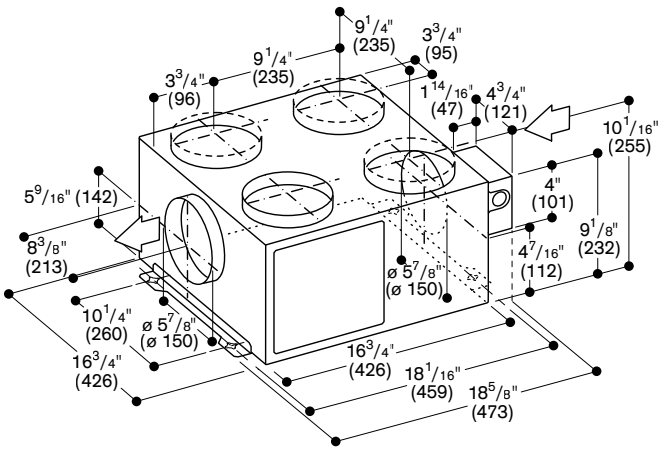
Highlights
— Powerful blower to combine with 400 series ventilation systems such as AL 400 retractable downdraft, VL 414 downdraft and AW/AI 442 professional wall/island hood.
— Quiet blower with high-efficiency BLDC technology.

Output
3 performance output levels and intensive mode.
Sound power and sound pressure depending on built-in situation.
Power levels depend on the ventilation system.

Features
3 electronically controlled power levels and 1 intensive mode.
Blower technology with highly efficient,brushless DC motor (BLDC).
Metal housing, zinc-plated.
Duct connection pieces on air intake side: 1x ø 6" round, 4x ø 6" round.
Duct connection piece on output side: 1x ø 6" round.
Spare cover for closing an air intake is included.
Retaining bracket for ceiling installation or installation on the inner side of a cabinetry is included.

Planning notes
AR400742 inline blower can only be combined with 400 series ventilation systems such as AL 400 retractable downdraft, VL 414 downdraft and AW/AI 442 professional wall/island hood.
Connection to the respective appliances via network cable.
Installation in the base cabinet: possible in areas with two cabinet drawers or on the floor with a cut-out in the base cabinet. Panel-free toe-kick possible.
Installation in a separate room, attic or crawl space allows for a reduced noise level in the kitchen.

Rating
Total rating: 210 W.
Total Amps: 2 A.
120 V / 60 Hz.
Connecting cable not included.
Hard wire required.
16' network cable included.



5x ø 6" (ø 150)
2 connecting pieces included

Numbers indicated
inside parenthesis ( ) = mm

400 series internal blower
AR 400

AR 400 743
Metal housing.
Air extraction.
HVI CFM: 300, High Speed.
Internal blower can only be used with 400 series AI/AW 442 island/wall hood.
For installation in the duct cover
Inside installation.

HVI Performance Values (CFM & SONES)

Blower Integral
Exhaust Discharge: vertical
Speed: Working Speed
Static Pressure (in H2O): 0.028″
HVI Wats: 16
CFM/Watt: 10.05
HVI CFM: 150
Sones (Reportable): 1.5

Blower Integral
Exhaust Discharge: vertical
Speed: High Speed
Static Pressure (in H2O): 0.1″
HVI Wats: 71
CFM/Watt: 4.30
HVI CFM: 300
Sones (Reportable): 7.0

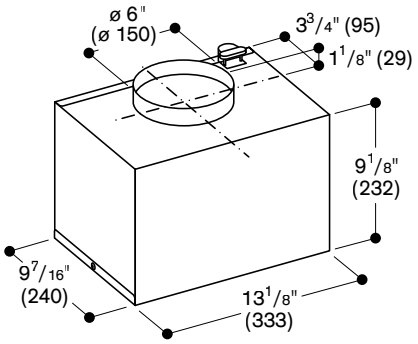
Highlights
- Powerful blower to combine with 400 series AW/AI 442 wall and island hood.
- Quiet blower with high-efficiency BLDC technology.
- Compact and space-saving due to the installation in the duct cover of AI/AW 442 island/wall hood.

Output
3 performance output levels and Intensive mode.
Sound power and sound pressure depending on built-in situation.
Power levels depend on the power levels of the AW hood.

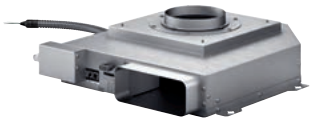
Features
3 electronically controlled power levels and 1 intensive mode.
Blower technology with highly efficient, brushless DC motor (BLDC).
Including sound insulation to minimize the noise level.
Duct connection piece on air output side: 1x ø 6″ round.

Planning notes
Blower can only be combined with blowerless 400 series AW 442 wall hood.
Connection to the respective appliances via network cable.
Installation in the duct cover of AI/AW 442 island/wall hood.

Rating
Total rating: 200 W.
Total Amps: 2 A.
120 V / 60 Hz.
Connecting and network cable are included.



Numbers indicated
inside parenthesis ( ) = mm



Inline blower 400 and 200 series
AR 403

AR 403 722
Metal housing.
Air extraction.
HVI CFM: 440, High Speed.
Inside Installation.

HVI Performance Values (CFM & SONES)

Blower Inline

Exhaust Discharge: horizontal
Speed: High speed
Static Pressure (in H2O): 0.2"
HVI Watts: 95
CFM/Watt: 4.70
HVI CFM: 440
Sones (Reportable): NA

Blower Inline

Exhaust Discharge: horizontal
Speed: Low Speed
Static Pressure (in H2O): 0.2"
HVI Watts: 24
CFM/Watt: 9.51
HVI CFM: 220
Sones (Reportable): NA

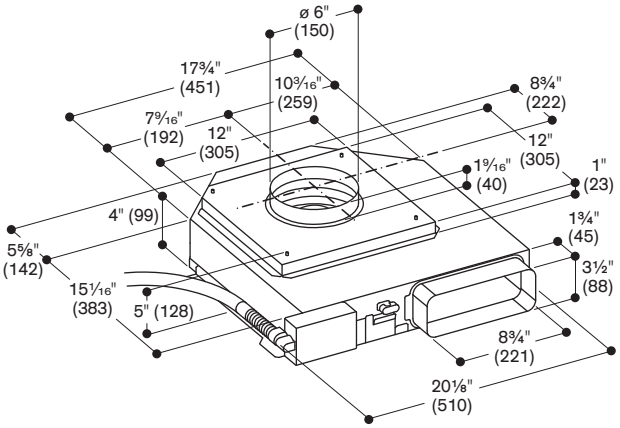
Highlights
- Powerful inline blower to combine with motorless appliances AL400, VL200, VL414.
- Efficient BLDC technology.
- Compact and space-saving installation in a 4" (10 cm) high toe-kick.

Output
3 performance output levels and intensive mode:
Sound power and sound pressure depending on built-in situation.
Power levels depend on the downdraft appliances.

Features
3 electronically controlled power levels and 1 intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Steel housing, zinc-plated.
Pipe connection pieces on intake side: 1 x 6" DN 150 round.
Pipe connection pieces on output side: 1x DN 150 flat duct.
Retaining bracket for installation on the ceiling or side of enclosed cabinet.

Planning notes
Inline blower in combination with AL400, VL200, VL414.
Connection to the respective appliances via network cable.
Installation in the toe-kick with cut-out for the air ducting in the cabinet base.

Connection
Total rating 180 W.
Total amps : 2 A 120 V / 60 Hz.
Includes a 60" (1.5 m) electrical cable.
Hardwire required.
78" (2 m) network cable included to connect with VL or AL downdraft.



Numbers indicated
inside parenthesis ( ) = mm

400 series remote blower
AR 401

AR 401 742
Stainless steel.
Air extraction.
HVI CFM: 620, High Speed.
Outside wall installation.

Installation accessories

AD 702 052
ø 8″ Telescopic wall-duct.

HVI Performance Values (CFM & SONES)

Blower Remote

Exhaust Discharge: horizontal
Speed: Low Speed
Static Pressure (in H2O): 0.03″
HVI Watts: 21
CFM/Watt: 15.81
HVI CFM: 320
Sones (Reportable): NA

Blower Remote

Exhaust Discharge: horizontal
Speed: High Speed
Static Pressure (in H2O): 0.03″
HVI Watts: 104
CFM/Watt: 6.00
HVI CFM: 620
Sones (Reportable): NA

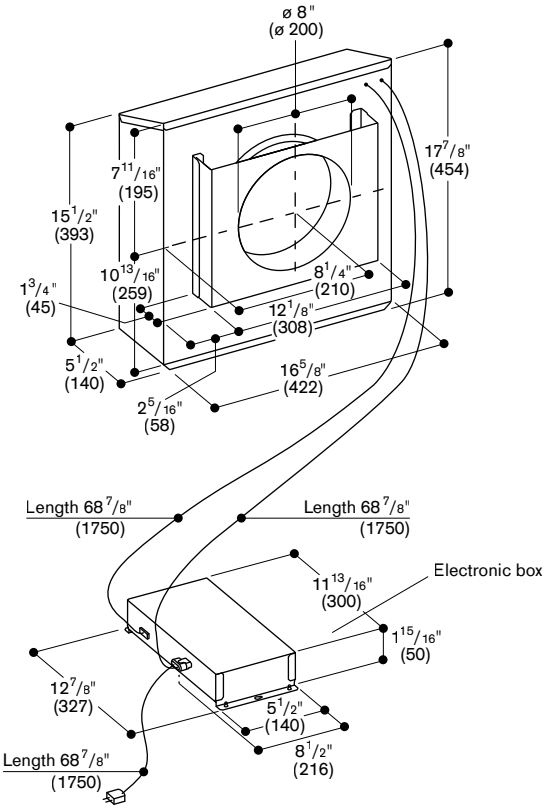
Highlights
— Powerful blower for combination with 400 series ventilation systems such as AL 400 retractable downdraft, VL 414 downdraft and AW/AI 442 professional wall/island hood.
— Quiet blower with high-efficiency BLDC technology.

Output
3 performance output levels and Intensive mode.
Sound power and sound pressure depending on built-in situation.
Power levels depend on the ventilation system.

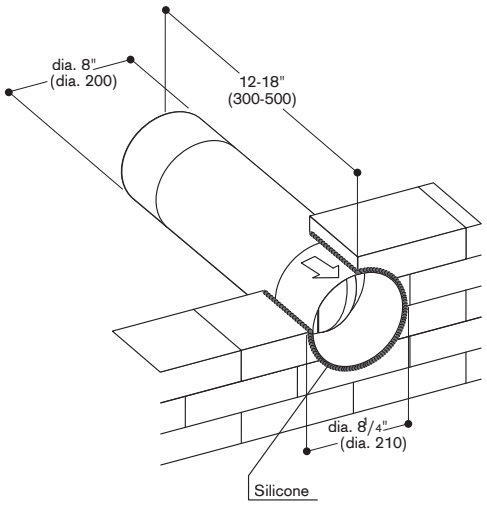
Features
3 electronically controlled power levels and one intensive mode.
Blower technology with highly efficient, brushless DC motor (BLDC).
Including sound insulation to minimize the noise level.
Stainless steel housing.
Duct connection pieces on air intake side: 1x ø 8″ round.
Retaining bracket for installation on an outside wall is included.

Planning notes
This blower can only be combined with 400 series ventilation systems such as AL 400 retractable downdraft, VL 414 downdraft and AW/AI 442 professional wall/island hood.
Connection to the respective appliances via network cable.
Installation on the outside wall allows for a reduced noise level in the kitchen.
Although the blower is installed on an outside wall, the electronic control box must be installed indoors.
Acceptable temperature range for installation of the electronic control box: -13 to 140 °F.
Distance from floor to the center of the duct: min. 23 5/8″

Rating
Total rating: 170 W.
Total Amps: 2 A.
120 V / 60 Hz.
Connecting cable 69″ with plug.
16′ network cable included.



Telescopic wall-duct AD 702 052



Numbers indicated
inside parenthesis ( ) = mm

400 and 200 series recirculation blower
AR 410

AR 410 710
Metal housing
Air recirculation
HVI CFM: 600, High Speed
Works with AL 400 retractable downdraft and VL414/VL200 downdraft
Inside Installation.

Installation accessories

AA 410 112
2 regenerable activated charcoal filter For air recirculation.

Installation accessories and planning guides can be found on the following pages:

For AL 400 722, see page 156.
For VL 200 120, see page 186.
For VL 414 712, see page 164.

HVI Performance Values (CFM & SONES)

Blower Remote

Exhaust Discharge: direct
Speed: High Speed
Static Pressure (in H2O): 0.03″
HVI Watts: 254
CFM/Watt: 2.38
HVI CFM: 600
Sones (Reportable): NA

Blower Remote

Exhaust Discharge: direct
Speed: Low Speed
Static Pressure (in H2O): 0.03″
HVI Watts: 113
CFM/Watt: 3.92
HVI CFM: 440
Sones (Reportable): NA

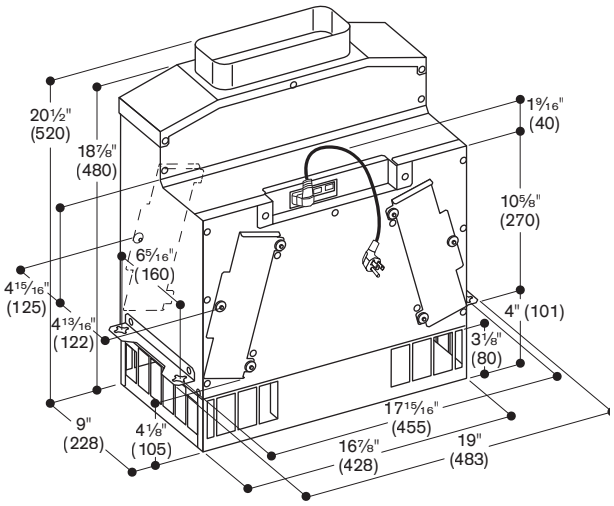
Highlights
- Powerful recirculation blower to combine with 400/200 series Vario downdraft and 400 series AL 400 retractable downdraft ventilation.
- Efficient BLDC technology.
- Particularly quiet due to patented noise insulation.
- Compact, space-saving installation.

Output
Performance output level 3/Intensive.
Sound power and sound pressure depending on built-in situation.

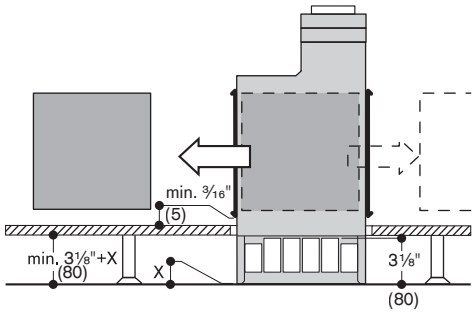
Features
3 electronically controlled power levels and 1 intensive mode.
Fan technology with highly efficient, brushless DC motor (BLDC).
Including sound insulation to minimize the noise level.
Steel housing, zinc-plated.
Pipe connection piece on intake side: 1 x DN150 flat duct.
Retaining bracket for installation at the cabinet base enclosed.
2 regenerable activated charcoal filters enclosed.
Extended change interval of the activated charcoal filter: regenerable up to 30 times.
Regenerable in the oven at 400 F.

Planning notes
Powerful recirculation blower to combine with VL 414/VL 200 Vario downdraft ventilation and AL 400 722 retractable downdraft ventilation.
Connection to VL 414/VL 200/ AL 400 722 downdraft via network cable.
Installation in a base cabinet possible with a cut-out in the cabinet base or behind the cabinet positioned on the floor. To replace the filter the blower must be accessible.
The filter exchange is possible from the front and rear of the blower.

Rating
Total rating: 170 W.
Total Amps: 2 A.
Connecting cable 68 7/8″ with plug.
78″ network cable included.



Filter exchange



Numbers indicated
inside parenthesis ( ) = mm

400 and 200 series recirculation blower
AR 413

AR 413 722
Recirculation blower.
Air recirculation.
HVI CFM: 370, High Speed.
For installation in 4″ toe-kick.
For air recirculation operation additional accessories are required: AA 413 723 air recirculation module and AD 413 722 oval aluminum flex duct to connect to AR 413 722 recirculation blower.
Inside Installation.

Required installation accessories

AA 413 723
Air recirculation module with 2 activated charcoal filters. Must be installed with AR 413 722 recirculation blower and AD 413 722 oval aluminum flex duct. Installation together with recirculation blower in a 4″ high toe-kick.

AD 413 722
Oval aluminum flex duct.
DN 10 15/16″. Length: 39 3/8″.
Must be used to combine AR 413 722 recirculation blower with AA 413 723 air recirculation module.

Installation accessories

AD 704 048
Transition box with two ø 6″ round intakes to one ø 8″ round outlet.
Required for installation with AL 400 retractable downdraft to connect 2x round ducts to AR 413 722 blower.

AA 010 410
Air exhaust grill for air recirculation mode.
Stainless steel-colored, 36″, including installation fittings, height adjustable.

Optional accessories

Part #17003002 (until 01/12/2024)

Part #11058748 (from 01/12/2024)
2 additional activated charcoal filters with high efficient odor reduction due to large surface. For use with AA 413 723 air recirculation module.

Installation accessories for the air recirculation ducts can be found starting on page 196.

HVI Performance Values (CFM & SONES)

Blower Remote
Exhaust Discharge: horizontal
Speed: Low Speed
Static Pressure (in H2O): 0.03″
HVI Watts: 18
CFM/Watt: 10.77
HVI CFM: 180
Sones (Reportable): NA

Blower Inline
Exhaust Discharge: horizontal
Speed: High Speed
Static Pressure (in H2O): 0.03″
HVI Watts: 88
CFM/Watt: 4.27
HVI CFM: 370
Sones (Reportable): NA

Highlights
- Powerful blower for combination with 400 series AL 400 retractable downdraft and VL 414/VL 200 downdraft.
- Quiet blower with high-efficiency BLDC technology.
- Compact and space-saving installation in a 4-inch high toe-kick.

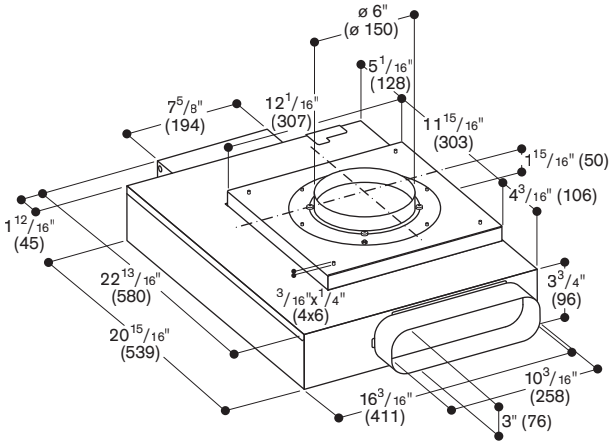
Output
3 performance output levels and Intensive mode.
Sound power and sound pressure depending on built-in situation.
Power levels depend on the ventilation system.

Features
3 electronically controlled power levels and one intensive mode.
Blower technology with highly efficient, brushless DC motor (BLDC).
Metal housing.
Duct connection pieces on intake side: 1x ø 6″ round.
Retaining bracket for ceiling installation or installation on the inner side of a cabinetry is included.

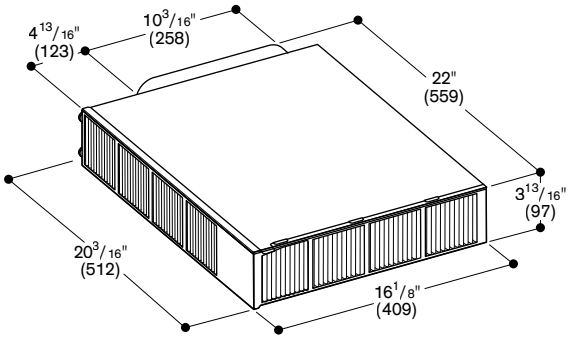
Planning notes
This blower can only be combined with 400 series ventilation systems such as AL 400 retractable downdraft and VL 414/VL 200 downdraft.
Additional accessories for recirculation operation are required:
AA 413 723 air recirculation module with 2 activated charcoal filters and AD413722 oval aluminum flex duct to connect air recirculation module with recirculation blower AR413722.
The AR413722 recirculation must be connected to AA 413 723 air recirculation module via AD413722 oval flex duct. Connection to the respective appliances via network cable. Network cable is included with AR413722 recirculation blower.
Installation in a 4-inch high toe-kick with cut-out on the cabinet base to connect blower to the duct work of respective ventilation appliance.
Transition box AD704048 required to connect 2x ducts coming from AL 400 retractable downdraft with AR413722 recirculation blower.
Odor reduction comparable to air extraction mode (95%).
Filter replacement interval of air recirculation module: 1–1½ years depending on cooking frequency.
Toe-kick must be accessible in order to replace filters.
Recommended minimum gap between filter openings and cabinet wall if there is no ventilation grill directly in front: 6″.

Rating
Total rating: 170 W.
Total amps: 2 A.
120 V / 60 Hz.
Connecting cable 69″ with plug.
6.5′ network cable included.

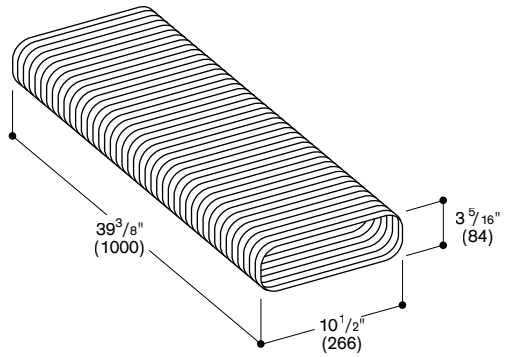
Recirculation blower AR 413 722



Air recirculation module AA 413 723



Aluminum flex duct AD 413 722



Numbers indicated
inside parenthesis ( ) = mm

All measurements in inches (mm).

Blowers and ventilation systems compatibility

Ventilation system

Blowers

Required installation accessories

Please refer to planning guides on pages 158-163.

AL400792
36″ Retractable downdraft

AR413722
Recirculation configuration ▼

+

AA413723
Recirculation kit

AD413722
Oval flex duct

6″ round duct option for venting front/back

flat duct option for venting downward

AD754049
Transition to 2x 6″ round for front/back of AL

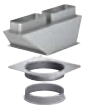
AD854050
Connecting pieces

2x AD854032
Flat Duct adapter round 90°

2x AD858010
Flat duct flex pipe

2x AD858010
Flat duct flex pipe

AD704050
Air collector flat duct



AD704050
Air collector flat duct

AD990091
Aluminum adhesive tape

AD990091
Aluminum adhesive tape

AA010410
Air exhaust grill (or custom grill)

AA010410
Air exhaust grill (or custom grill)

▼For recirculation operation, order AR413722 + AA413722 + AD413722.

AR400742
Inline

flat duct option for venting downward

AD854050
Connecting pieces

2x AD854010
Flat duct connecting piece

2x AD854041
Flat Duct adapter round

AD751010
Aluflex pipeduct 6″

AR401742
Remote

flat duct option for venting downward

AD854050
Connecting pieces

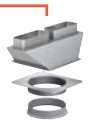
2x AD854010
Flat duct connecting piece

2x AD854041
Flat Duct adapter round

AD751010
Aluflex pipeduct 6″

2x AD854032
Flat Duct adapter round 90°

2x AD854010
Flat duct connecting piece



AD704050
Air collector flat duct

AD702052
Telescopic wall duct 8″

AR403722
Inline

6″ round duct option for venting front/back

flat duct option for venting downward

AD754049
Transition to 2x 6″ round for front/back of AL

AD854050
Connecting pieces

2x AD854032
Flat Duct adapter round 90°

2x AD858010
Flat duct flex pipe

2x AD858010
Flat duct flex pipe

AD704050
Air collector flat duct

AD704050
Air collector flat duct

AD990091
Aluminum adhesive tape

AD990091
Aluminum adhesive tape

Please refer to planning guides on pages 158–163.

AL400722
46 5/8″ Retractable downdraft

2x AR410710
Recirculation

2x AR400742
Inline

2x AR401742
Remote

2x AR403722
Inline

AD754049
Transition to
2x 6″ round for front/
back of AL

2x AD854032
Flat Duct
adapter round 90°

2x AD858010
Flat duct
flex pipe

AD990091
Aluminum
adhesive tape

AA010410
Air exhaust grill
(or custom grill)

flat duct
option
for venting
downward

AD854050
Connecting
pieces

2x AD854010
Flat duct
connecting piece

2x AD854041
Flat duct
adapter round

2x AD751010
Aluflex
pipeduct 6″

AD990091
Aluminum
adhesive tape

flat duct
option
for venting
downward

AD854050
Connecting
pieces

4x AD854010
Flat duct
connecting piece

4x AD854041
Flat duct
adapter round

AD751010
Aluflex
pipeduct 6″

2x AD854032
Flat Duct
adapter round 90°

2x AD704040
Pipe adapter DN
200/150 round

2x AD702052
Telescopic wall
duct 8″

AD990091
Aluminum adhesive tape

AD754049
Transition to
2x 6″ round for front/
back of AL

2x AD854032
Flat Duct
adapter round 90°

2x AD858010
Flat duct
flex pipe

2x AD854041
Flat duct
adapter round

400 and 200 series blowers and ventilation systems compatibility

Ventilation system

Blowers

Required installation accessories

Additional configurations are available, see components starting on page 196.

VL 414 712
Downdraft

AR410710
Recirculation

AR413722
Recirculation ▼

AA413723
Recirculation kit

+

AD413722
Oval flex duct

AD410040
Flexible connecting piece

AA010410
Air exhaust grill (or custom grill)

(*)

AD858010
Flat duct flex pipe

AD854041
Flat Duct adapter round

AA010410
Air exhaust grill (or custom grill)

AD990091
Aluminum adhesive tape

(*)

AR400742
Inline

AR401742
Remote

AR403722
Inline

AD858010
Flat duct flex pipe

AD858010
Flat duct flex pipe

AD858010
Flat duct flex pipe

AD854041
Flat Duct adapter round

AD854041
Flat Duct adapter round

AD854041
Flat Duct adapter round

AD751010
Aluflex pipeduct 6"

AD751010
Aluflex pipeduct 6"

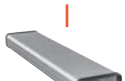
AD990091
Aluminum adhesive tape

(*)

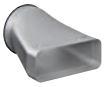
AD854032
Flat Duct adapter round 90°

AD854032
Flat Duct adapter round 90°

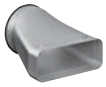
AD854010
Flat duct pipe



AD854010
Flat duct pipe



AD854041
Flat Duct adapter round



AD854041
Flat Duct adapter round

AD990091
Aluminum adhesive tape

(*)

1x AD704040
Pipe adapter DN 200/150 round

AD702052
Telescopic wall duct 8"

AD990091
Aluminum adhesive tape
(*)

▼ **for extra deep countertop. Please add the parts below.**

AD851041
Connecting piece for extension with flat duct

AD854000
Flat duct connecting piece

AD854030
Flat duct 90° bend vertical

VL 200 120
Downdraft

AR410710
Recirculation

AR413722
Recirculation ▼

Additional configu-rations are available, see components starting on page 196.

AA413723
Recirculation kit

AD413722
Oval flex duct

AR403722
Inline

AD858010
Flat duct flex pipe

AD854041
Flat Duct adapter round

AD990091
Aluminum adhesive tape

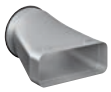
(*)

AD410040
Flexible connecting piece

AA010410
Air exhaust grill (or custom grill)

(*)

AD858010
Flat duct flex pipe



AD854041
Flat Duct adapter round

AA010410
Air exhaust grill (or custom grill)

AD990091
Aluminum adhesive tape

(*)

Please refer to planning guides on pages 170–172.

AW 442 720
Wall hood

AR400742
Inline

AR401742
Remote

AR400743
Internal

AD 442
Duct cover for air extraction

AD 442
Duct cover for air extraction

AD 442
Duct cover for air extraction or recirculation

AD702052
Telescopic wall duct 8″

AD751010
Aluflex pipeduct 6″

For Recirculation

AA442810
Recirculation kit with charcoal filter

▼ For recirculation operation, order AR413722 + AA413723 + AD413722.

(*) for extra deep countertop. Please add the parts below.

AD851041
Connecting piece for extension with flat duct

AD854000
Flat duct connecting piece

AD854030
Flat duct 90° bend vertical

Vario 200 series downdraft ventilation
VL 200

VL 200 120
Black control panel.
Width 5 15/16″ (15 cm).
Air extraction / air recirculation.

Installation accessories

AD 410 040
Flexible connecting piece for VL 200.

AD 851 041
Connecting piece VL 200 for extension for extra deep countertop.

VV 200 010
Stainless steel connection strip for combination with other Vario appliances of the 200 series.

VV 200 020
Black connection strip for combination with other Vario appliances of the 200 series.

Optional accessories

LS 041 001
Air deflector for VL 200 next to gas appliance.
Stainless steel.

Combinable with:
Vario cooktops 200 series
VI 230
VI 263
VG 231
VG 232
VG 264
VP 230
VR 230

Installation accessories for the air recirculation ducts can be found starting on page 196.

Highlights
- Can be combined with other Vario 200 series products.
- Highly efficient ventilation system at the cooktop integrated in the countertop.
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapors.
- Minimal planning and easy installation.
- Low-noise system with recirculation blower AR 410 710.
- Air extraction with AR 403 722 blower.

Output
Power levels depend on the selected blower, see table on pages 208–209.

Features
Control knobs with illuminated ring.
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Large-scale metal grease filter with high grease absorption.
Grease filter, dishwasher-safe.
Grease filter and activated charcoal filter saturation indicator.
Airflow-optimized interior for efficient air circulation.
Interval ventilation, 6 min.
Enameled ventilation grill, dishwasher-safe.
Air exhaust bend included in delivery.
Overflow capacity 8.5 oz. (250 ml).

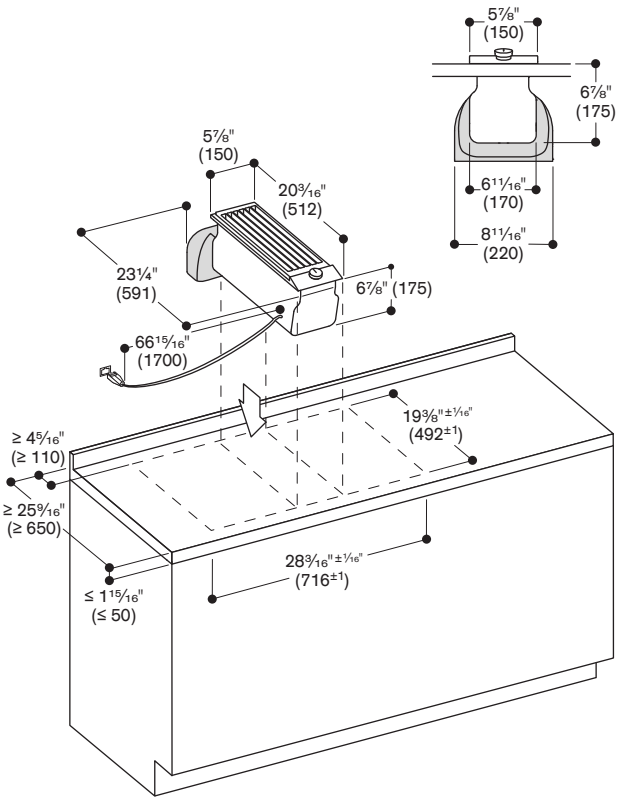
Consumption data
Consumption data is referred to a configuration with the recirculation blower AR 410 710.
Sound level min. 60 dB / max. 73 dB.

Planning notes
Air recirculation mode in combination with recirculation blower with AR 410 710 or AR 413 722.
Air extraction in combination with AR 403 722 blower.
Please refer to page 211 for recommended configurations of downdraft ventilations and remote blowers and the needed ducting elements.
For each VL one blower unit is recommended.
Maximum cooktop width between 2 VL downdraft units: 24″ (60 cm).
Vario cooktops like Vario electric grill and Vario gas wok should be placed between 2 VL.
In case of Vario electric grill recirculation is not recommended.
If installed next to gas appliances, the air deflector LS 041 001 is recommended to ensure maximum performance of the cooktop.
When having installed the air deflector LS 041 001 the wok pan WP 400 001 can not be used.

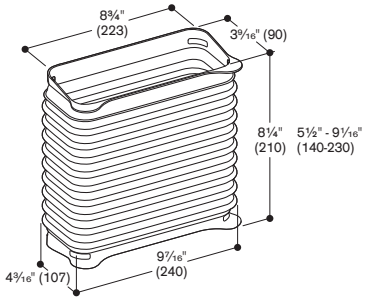
Please read additional planning notes on page 117.

Please read the installation details regarding air ducting on pages 188–190.

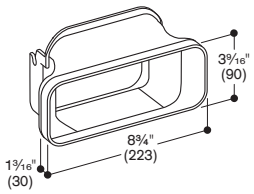
Rating
120 V / 60 Hz.
Connecting cable 66″ (1.7 m) between VL and recirculation/inline blower.



AD 410 040: Flexible connection piece for VL 200, DN 150 flat



AD 851 041: Connecting piece VL 200 for extension with flat duct DN 150 for extra deep countertop



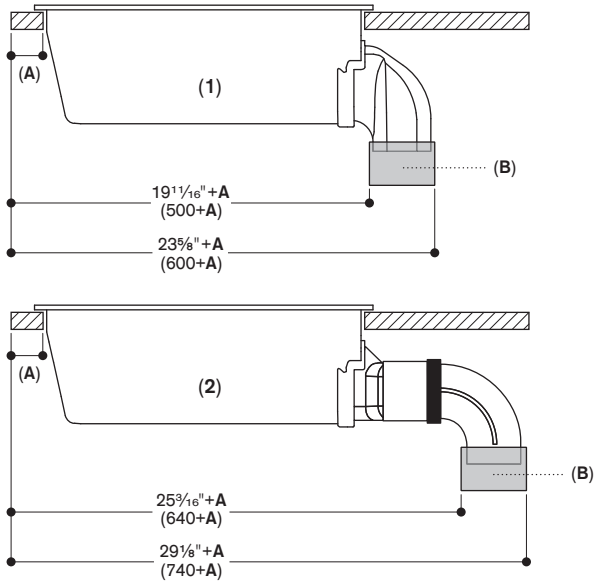
Numbers indicated
inside parenthesis ( ) = mm

All measurements in inches (mm).

Planning examples with the 200 series downdraft ventilation

Good to know – for correct planning and installation

For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.
— It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adequate adhesive tape or using the adequate connecting piece.
— Maximum distance between the Vario downdraft ventilation and the remote fan unit: Cable length in between 66" (1.7 m)
— Vario cooktops like Vario electric grill or Vario gas wok should be placed between 2 VL.
— In case of Vario electric grill air recirculation is not recommended.
— With the Vario downdraft ventilation, the ducting can be connected straight down (1) or to the rear using additional connecting pieces (2). These are available as special accessories, see below. For the total overall dimensions in the furniture, please also take into account the individual dimensions and position of the ducts and the remote fan unit. The inline blower can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.



1: Direct installation
2: Installation with extension for deep countertop and metal ducting:
– AD 851 041 (connecting piece for extension)
– AD 854 000 (flat duct connecting piece, metal)
– AD 854 030 (flat duct bend, 90°, vertical, metal)

A: ≥ 1 15/16" (50)
B: Connecting piece

Numbers indicated
inside parenthesis ( ) = mm

Planning example 1

VL 200 with AR 410 710 recirculation blower

Wall installation, countertop depth 25 9/16" (65 cm), access to the filters for replacement from the front.

Good to know

— Allow accessibility to the charcoal filters in the base cabinet for their replacement.
— Additionally, if the toe-kick is higher than 3 1/8" (80 mm), the external blower has to be elevated to enable access to the filters. If the toe-kick is 3 1/8" (80 mm) high, the blower can be placed directly on the floor.
— For optimum performance, the recirculated air requires sufficient space to escape. Recommend AA 010 410 air exhaust grill (or custom grill).

List of components

— 1x AR 410 710 (blower air recirculation)
— 1x AD 410 040 (flexible connecting piece for VL 200, DN 150 flat)
— 1x AA 010 410 air exhaust grill (or custom grill)

Planning example 2 — Metal

VL 200 with AR 410 710 recirculation blower

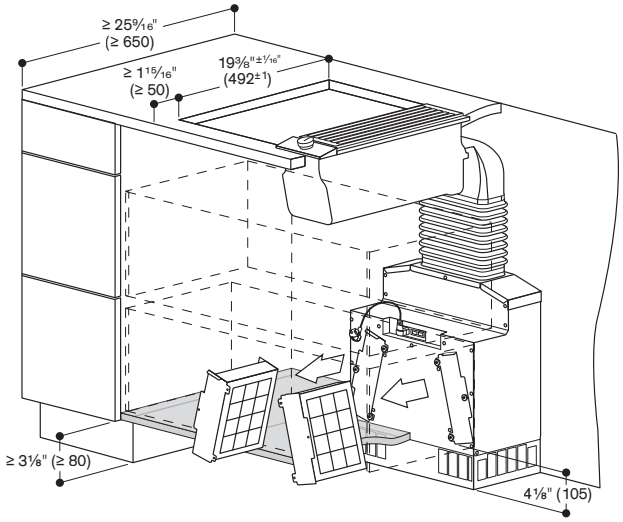
Island installation, access to the filter for replacement from the front or the back.

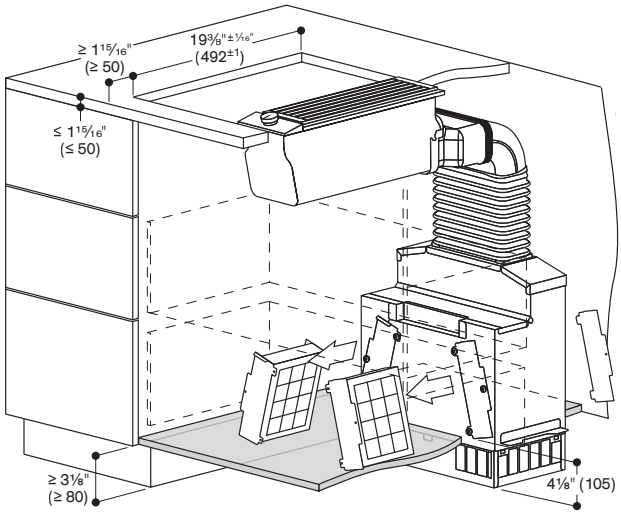
Good to know

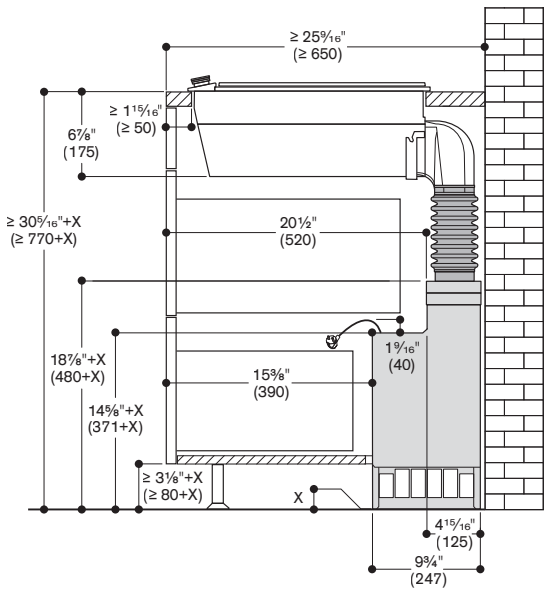
— Allow accessibility to the charcoal filters in the base cabinet for their replacement.
— Additionally, if the toe-kick is higher than 3 1/8" (80 mm), the external blower has to be elevated to enable access to the filters. If the toe-kick is 3 1/8" (80 mm) high, the blower can be placed directly on the floor.
— For optimum performance, the recirculated air requires sufficient space to escape. Recommend AA 010 410 air exhaust grill (or custom grill).

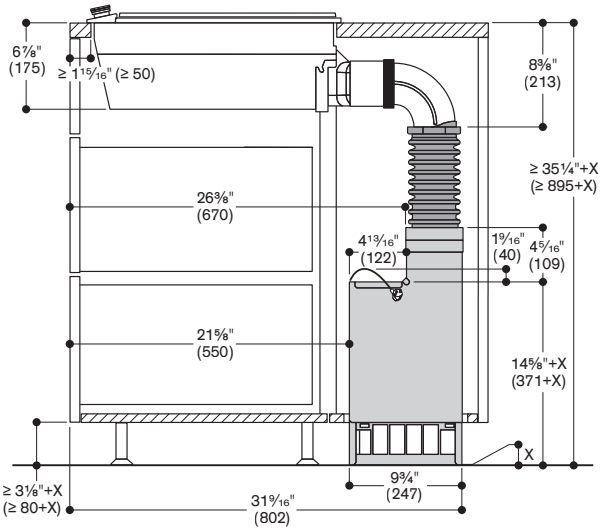
List of components

— 1x AR 410 710 (blower air recirculation)
— 1x AD 851 041 (connection piece for extension with flat duct for extra deep countertop)
— 1x AD 854 000 (flat duct bend connecting piece, metal, DN 150 flat)
— 1x AD 854 030 (flat duct bend 90° vertical, metal, DN 150 flat)
— 1x AD 410 040 (flexible connecting piece for VL 200, DN 150 flat)
— 1x AA 010 410 air exhaust grill (or custom grill)
— 1x AD 990 091 (adhesive tape for sealing the ducts, aluminum)









Numbers indicated
inside parenthesis ( ) = mm

Planning examples with the 200 series downdraft ventilation

Planning example 3 — Metal

VL 200 with AR 413 722 recirculation blower
Island/Wall installation, connection from the right side.

List of accessories

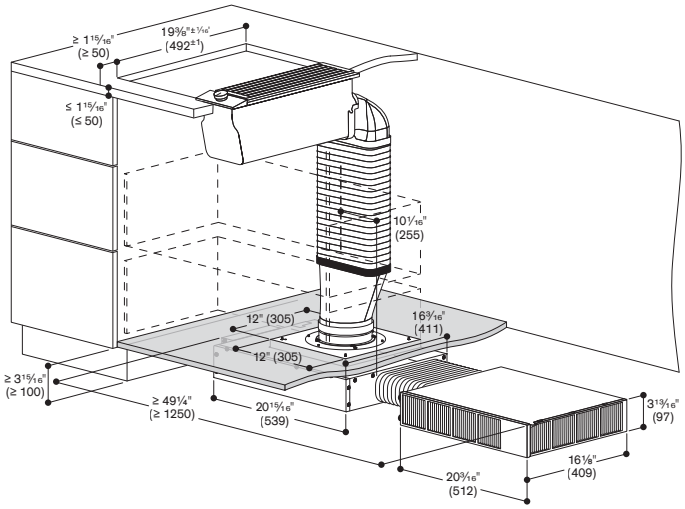
— 1x AR 413 722 (blower toe-kick)
— 1x AD 858 010 (flat duct flex pipe, metal, DN 150)
— 1x AD 854 041 (flat duct adapter round, metal, DN 150 flat/round)
— 1x AD 413 722 (Oval flex duct)
— 1x AA 413 723 (recirculation kit)
— 1x AA 010 410 air exhaust grill (or custom grill)
— 1x AD 990 091 (adhesive tape for sealing the ducts, aluminum)

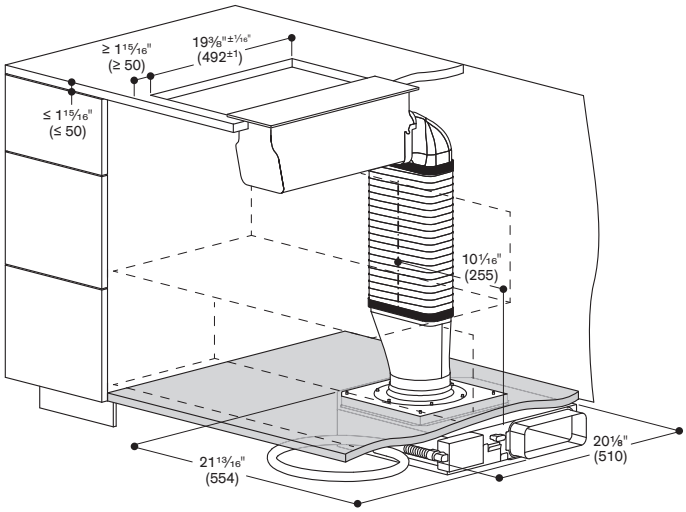
Planning example 4 (air extraction) — Metal

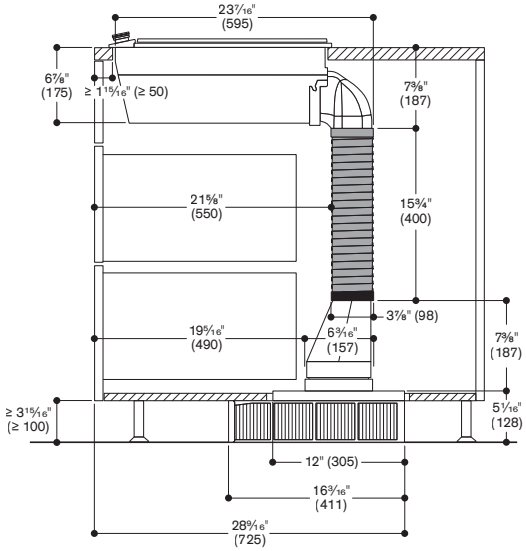
VL 200 with AR 403 722 inline blower
Island/Wall installation

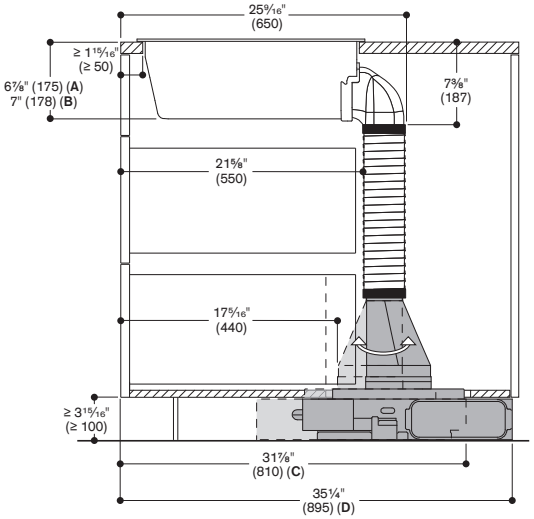
List of accessories

— 1x AR 403 722 (toe-kick extraction blower)
— 1x AD 858 010 (Flat duct flex pipe)
— 1x AD 854 041 (Flat duct adapter round)
— 1x AD 990 090 (adhesive tape)









Numbers indicated
inside parenthesis ( ) = mm

200 series island hood
AI 230

AI 230 700
Stainless steel, Width 40″ (100 cm).
HVI CFM: 370, High Speed.
Air extraction / Air recirculation.
Standard duct cover included.

Installation accessories

AD 200 326
Stainless steel duct cover extension, Length: 3′ 7 5/16″ (1,100 mm).

AD 223 346
Mounting kit extension.
Length: 1′ 7 11/16″ (500 mm). Must be ordered in conjunction with the AD200326.

AD 220 396
Stainless steel ceiling collar, covers screws on duct cover and uneven gaps of ceilings that are not completely flat.

Optional accessories

AA 200 816
Air recirculation module with activated charcoal filter installed on the inside of the duct cover.

Part #11049036
Activated charcoal filter for recirculation module AA442810.

AD 223 356
Adapter for roof inclination left/right.

AD 223 366
Adapter for roof inclination front/back.

Good to know:
The hood has to be larger than the cooktop(s) or it has to be as large as the cooktop(s). Please check the requirements in chapter ventilation.

HVI Performance Values (CFM & SONES)

Blower Internal
Exhaust Discharge: vertical
Speed: High Speed
Static Pressure (in H2O): 0.1″
HVI Watts: 291
CFM/Watt: 1.28
HVI CFM: 370
Sones (Reportable): 5.5

Blower Internal
Exhaust Discharge: vertical
Speed: Working Speed
Static Pressure (in H2O): 0.023″
HVI Watts: 196
CFM/Watt: 0.98
HVI CFM: 190
Sones (Reportable): 1.5

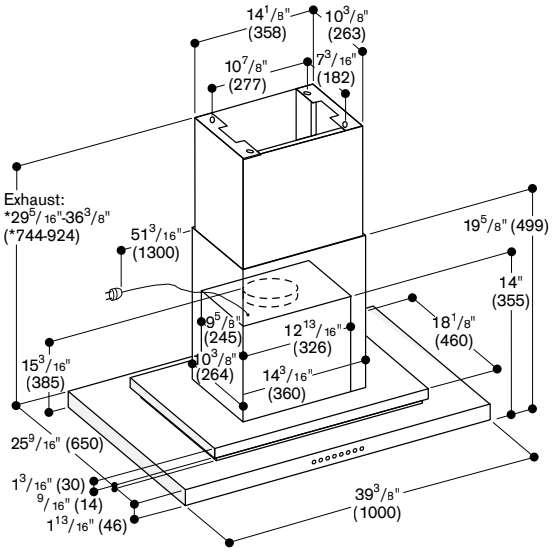
Highlights
- Highly efficient extraction of cooking vapors.
- Low-noise blower.
- Patented filter technology with high level of grease absorption.
- Rim extraction filter with flat and easy-to-clean stainless steel surface.
- Dimmable LED light for optimum illumination of the entire cooktop.
- Air extraction or recirculation system.
- Air recirculation module with activated charcoal filters: quiet and highly efficient recirculation solution with odor reduction as in air extraction mode, and long replacement intervals.

Features
Three electronically controlled power levels and an intensive mode.
Grease filter saturation indicator.
Patented rim extraction filter, dishwasher-safe.
Warm white LED light (3,600 K), continuously dimmable.
Airflow-optimized interior for efficient air circulation.
Easy mounting system for simple installation and alignment.
A one-way flap comes included with the hood.

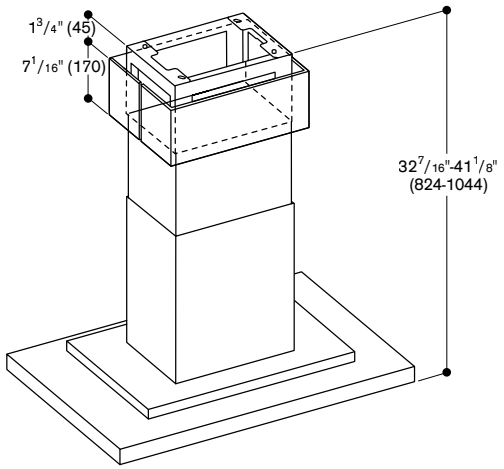
Planning notes
The hood includes a two-part duct cover with dimensions from 2′ 1¾″ (654 mm) to 2′ 8 13/16″ (834 mm).
Individual planning solutions can be accommodated using the optional duct cover accessory AD200326 or by shortening the lower edge of the telescopic duct cover.
Minimum clearance above gas or induction cooktops is 30″.
The air recirculation module with activated charcoal filter can be installed on the inside of the duct cover.

Rating
Total rating: 430 W.
Total Amps: 3 A.
120 V / 60 Hz.
Connecting cable 51 3/16″ with plug.

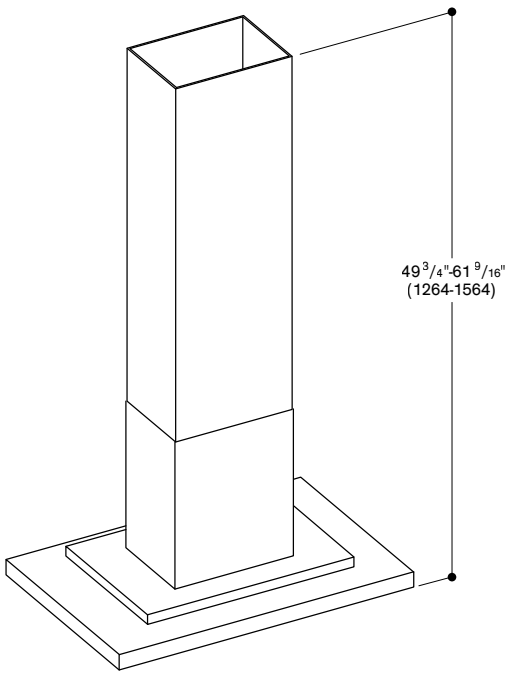
Numbers indicated inside parenthesis ( ) = mm



* Suitable for ceiling heights of 7.7 ft. (2.34 m) to 8.3 ft. (2.52 m);
Specifications refer to a distance from floor to lower duct cover edge of 5.2 ft. (1.60 m).



* Suitable for ceiling heights of 8 ft. (2.42 m) to 8.7 ft. (2.64 m);
Specifications refer to a distance from floor to lower duct cover edge of 5.2 ft. (1.60 m).



* Suitable for ceiling heights of 9.4 ft. (2.86 m) to 10.4 ft. (3.16 m);
Specifications refer to a distance from floor and lower duct cover edge of 5.2 ft. (1.60 m).

200 series wall hood
AW 230

AW 230 790
Stainless steel, Width 36″ (90 cm).
HVI CFM: 360, High Speed.
Air extraction/Air recirculation.
Standard duct cover included.

Installation accessories

AD 200 322
Stainless steel duct cover extension, Length: 3′ 3 3/8″ (1000 mm).

AD 200 392
Stainless steel ceiling collar, covers screws on duct cover and uneven gaps of ceilings that are not completely flat.

Optional accessories

Part #17004654
Air recirculation module with activated charcoal filter installed on the inside of the duct cover.

Part #11049036
Activated charcoal filter for recirculation module AA442810.

AD 223 356
Adapter for roof inclination left/right.

AD 223 366
Adapter for roof inclination front/back.

Good to know:

The hood has to be larger than the cooktop(s) or it has to be as large as the cooktop(s). Please check the requirements in chapter ventilation.

HVI Performance Values (CFM & SONES)

Model AW 230 790
Blower Internal

Exhaust Discharge: vertical
Speed: High Speed
Static Pressure (in H2O): 0.1″
HVI Wats: 274
CFM/Watt: 1.32
HVI CFM: 360
Sones (Reportable): 6.5

Model AW 230 790
Blower Internal

Exhaust Discharge: vertical
Speed: Working Speed
Static Pressure (in H2O): 0.027″
HVI Wats: 193
CFM/Watt: 0.98
HVI CFM: 180
Sones (Reportable): 1.5

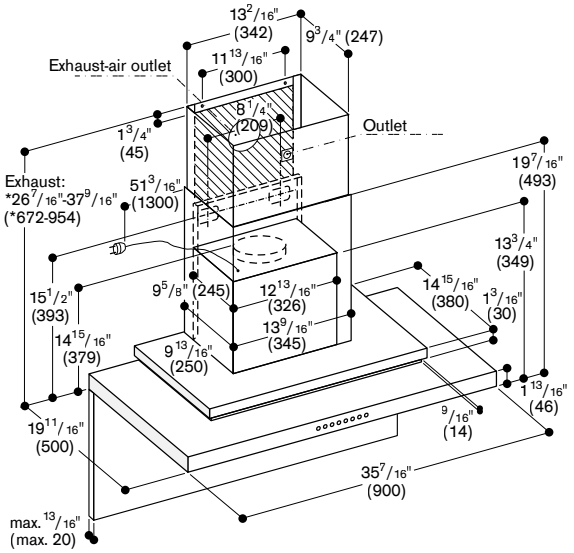
Highlights
- Highly efficient extraction of cooking vapors.
- Low-noise blower.
- Patented filter technology with high level of grease absorption.
- Rim extraction filter with flat and easy-to-clean stainless steel surface.
- Dimmable LED light for optimum illumination of the entire cooktop.
- Air extraction or recirculation system.
- Air recirculation module with activated charcoal filters: quiet and highly efficient recirculation solution with odor reduction as in air extraction mode, and long replacement intervals.

Features
Three electronically controlled power levels and an intensive mode.
Grease filter saturation indicator.
Patented rim extraction filter, dishwasher-safe.
Warm white LED light (3,600 K), continuously dimmable.
Airflow-optimized interior for efficient air circulation.
Easy mounting system for simple installation and alignment.
A one-way flap comes included with the hood.

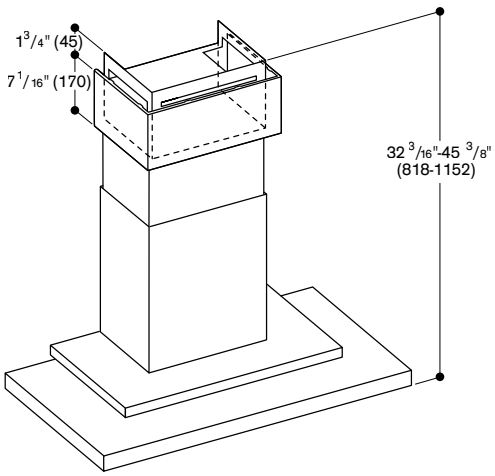
Planning notes
The hood includes a two-part duct cover with the dimensions from 22 15/16″ (582 mm) to 34″ (864 mm).
Individual planning solutions can be accommodated using the optional duct cover accessory AD200322 or by shortening the lower edge of the telescopic duct cover.
Minimum clearance above gas or induction cooktops is 30″.
The air recirculation module with activated charcoal filter can be installed on the external duct cover or on the inside of the duct cover.

Rating
Total rating: 425 W.
Total Amps: 3 A.
120 V / 60 Hz.
Connecting cable 51 3/16″ with plug.

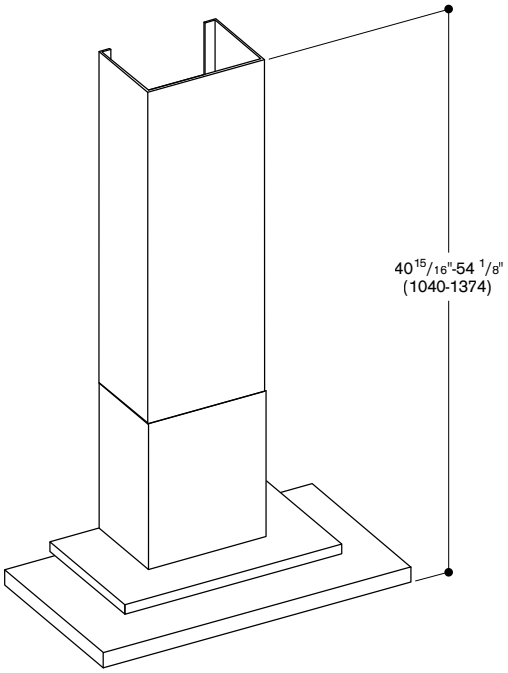
Numbers indicated inside parenthesis ( ) = mm



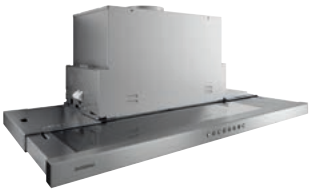
* Suitable for ceiling heights of 7.4 ft. (2.27 m) to 8.4 ft. (2.55 m);
Specifications refer to a distance from floor to lower duct cover edge of 5.2 ft. (1.60 m).



* Suitable for ceiling heights of 8 ft. (2.45 m) to 9 ft. (2.75 m);
Specifications refer to a distance from floor to lower duct cover edge of 5.2 ft. (1.60 m).



* Suitable for ceiling heights of 8.7 ft. (2.64 m) to 9.7 ft. (2.97 m);
Specifications refer to a distance from floor to lower duct cover edge of 5.2 ft. (1.60 m).



200 series Visor hood
AF 210

AF 210 791
Stainless steel handle bar.
Width 36″ (90 cm).
HVI CFM: 370, High Speed.
Air extraction/Air recirculation.

Installation accessories

AA 210 492
Lowering frame for 36″ AF visor hood, enables hood to disappear behind cabinetry. Please also order flexible duct (Part # 00361093).

AA 210 491
Mounting set for 36″ upper cabinet. Required for installation of 36″ AF visor hood if AA 210 492 lowering accessory isn't used.

Optional accessories

Part # 11023685
1 activated charcoal filter with high efficient odor reduction. For use with air air recirculation module Part # 17004653.

Part # 17004653
Patented air air recirculation module including 1 activated charcoal filter with high efficient odor reduction. For air recirculation.

Refer to page 196 for detailed information on the recirculation and lowering frame accessory.

Installation accessories for the air recirculation ducts can be found starting on page 196.

Appliance width 36″ combinable with:

Vario cooktops 400 series
VI 41x
VI 42x
VI 49x
VG 41x
VG 42x
VG 49x
VP 41x
VR 41x

Vario cooktops 200 series
VI 23x
VI 24x
VI 26x
VG 23x
VG 26x

Cooktops 400 series
CX 48x
CX 49x

Cooktops 200 series
CI 28x
CI 29x
VG 29x

Good to know:
The hood can be as large as the cooktop(s).

Model AF 210791
Blower internal
Exhaust Discharge: vertical
Speed: High Speed
Static Pressure (in H2O): 0.1″
HVI Wats: 296
CFM/Watt: 1.27
HVI CFM: 370
Sones (Reportable): 6.0

Model AF 210791
Blower internal
Exhaust Discharge: vertical
Speed: Working Speed
Static Pressure (in H2O): 0.030″
HVI Wats: 194
CFM/Watt: 1.03
HVI CFM: 200
Sones (Reportable): 1.5

Numbers indicated inside parenthesis ( ) = mm

Highlights
- Unobtrusive visor hood design thanks to integrated glass sheet in the steam screen.
- Especially quiet operation thanks to integrated sound insulation.
- Steam screen extends by pulling the handle bar.
- Especially high air output.
- Energy-saving, low-noise fan.
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapors.
- Dimmable, neutral white LED light for ideal illumination of the cooktop.
- The patented lowering frame allows the visor hood to disappear completely into the upper cabinet.
- Air extraction or air recirculation system.
- Air recirculation module with activated charcoal filter: quiet and highly efficient air recirculation solution with odor reduction as in air extraction mode and long replacement intervals.

Output
Performance and noise level, output level 3/Intensive:
Air extraction:
57 / 71 dB(A) re 1 pW
Air recirculation:
62 / 69 dB(A) re 1 pW
Odor reduction air recirculation: >90%

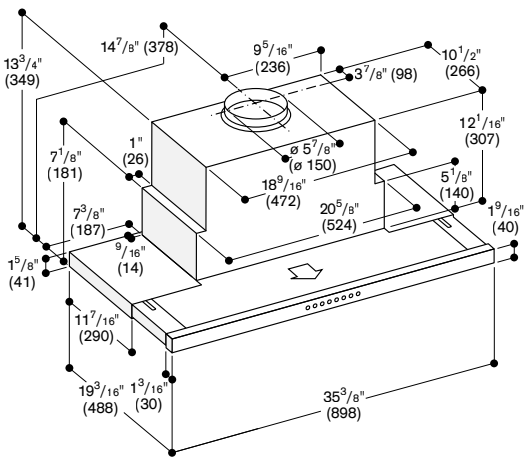
Features
Controls at front.
3 electronically controlled power levels and 1 intensive mode.
Automatic function with sensor-controlled run-on function.
Grease filter saturation indicator.
Stainless steel grease filter, dishwasher-safe.
Neutral white LED light (3500 K), continuously dimmable.
Lamp output 3x 1.5 W.
Illuminance 355 lx.
Light can be switched on separately.
Fan technology with highly efficient, brushless DC motor (BLDC).
Integrated sound insulation for quiet operation.
The blower is activated when the steam screen is extended.
Patented technology for extension of the steam screen.
Extendable steam screen up to 7 13/16″.
Airflow-optimized interior for efficient air circulation and ease of cleaning.
Patented easy mounting system for simple installation.
The package includes a one-way flap.

Planning notes
For 36″ AF 210 visor hood AA210491 mounting set is required. When lowering frame for 36″ AF 210 visor hood is used, mounting set is not required.
A flexible duct (Part # 00361093) is needed when installed with lowering frame.
Patented air recirculation module with activated charcoal filter can be installed in the upper cabinet. The activated charcoal filter can be changed from the front by simply pulling out the filter.

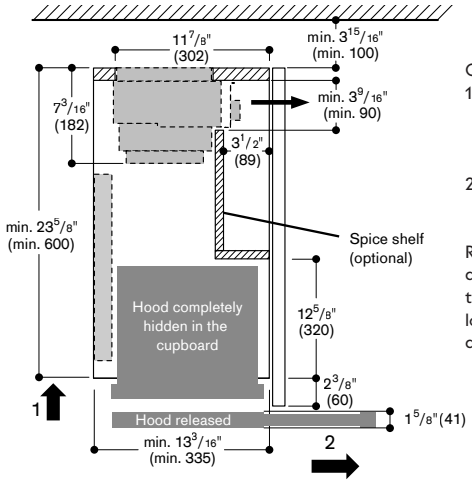
The door of the upper cabinet must be fully open in order to exchange the activated charcoal filter.
To be installed in an upper cabinet without base.
The required cavity depth of the upper cabinet together with the lowering frame measures 13 3/16″.
The required cavity height of the upper cabinet together with the lowering frame measures 23 5/8″.
Minimum clearance above gas cooktops 25 1/2″. If the instructions for installation for the gas cooktop specify a greater distance, this must be adhered to.
Minimum clearance above induction cooktops 17″.

Rating
Total rating: 430 W.
Total Amps: 10 A.
120 V / 60 Hz.
Connecting cable 35.4″ with plug.

Measurement drawing of 36″ AF visor hood



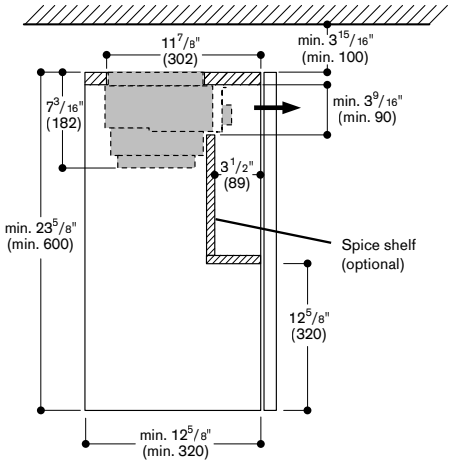
Cross-section of upper cabinet with part # 17004653 air recirculation module and lowering frame AA 210 492



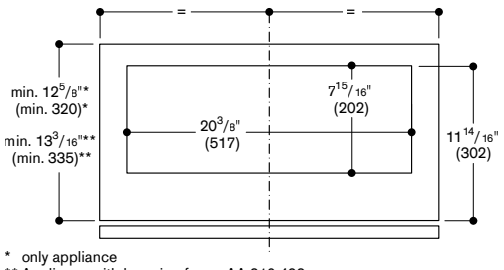
Operating:
1. To lower the hood, push it upwards by pressing on the center of the handle strip.
2. Expansion of the steam screen

Refer to page 196 for detailed information on the recirculation and lowering frame accessory.

Cross-section of upper cabinet with part # 17004653 air recirculation module

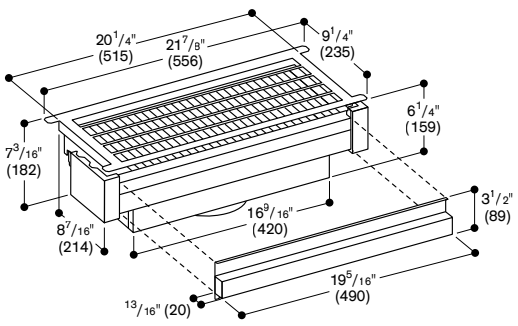


View from above of upper cabinet with part # 17004653 air recirculation module



* only appliance
** Appliance with lowering frame AA 210 492

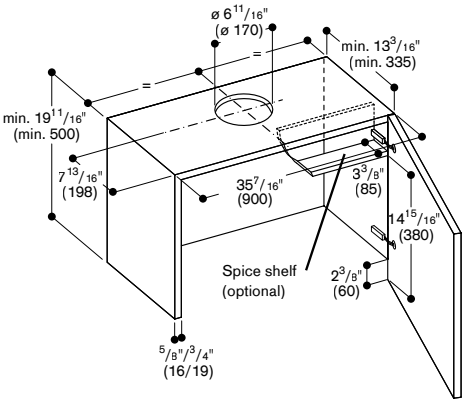
Part # 17004653 air recirculation module



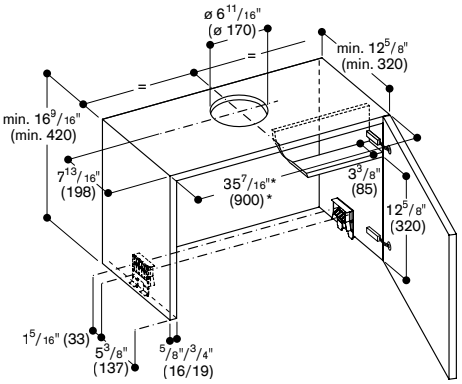
removable filter frame

Numbers indicated inside parenthesis ( ) = mm

Upper cabinet for AF visor hood with lowering frame AA 210 492

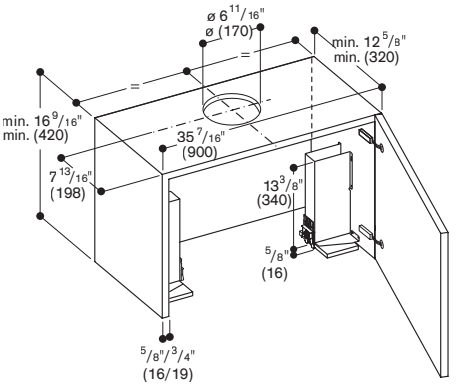


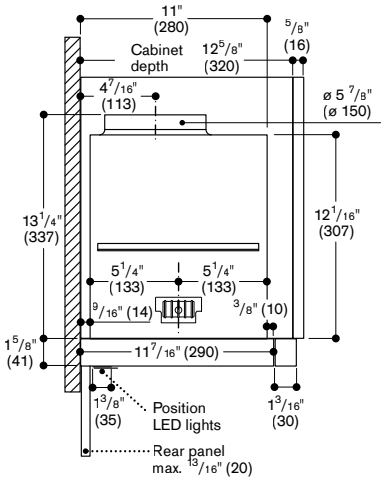
Upper cabinet for 36" AF visor hood



* for a 36" (90 cm) upper cabinet the mounting set AA 210 491 is required

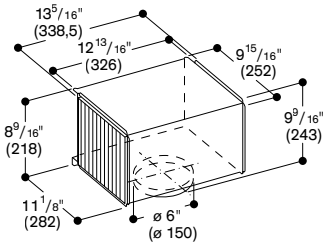
Upper cabinet for 36" AF visor hood with AA 210 491 mounting set



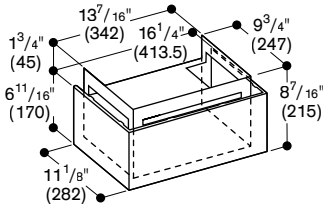


Ventilation installation and optional accessories

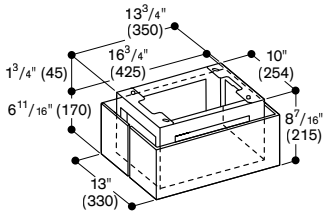
AA 442 810
Air recirculation module with activated charcoal filter
For recirculation mode.
Can be combined with 400 series AI/AW 442 island and wall hood.
Odor reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dBA when compared to conventional air recirculation filter systems.
Extended change interval for the activated charcoal filter (approx. 1–1.5 years depending on cooking frequency).
For installation on the inner duct cover.
Consisting of filter bracket, two activated charcoal filters, flexible hose and two hose clamps.



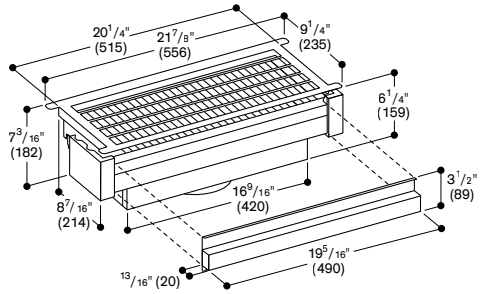
Part #17004654
For recirculation mode.
Can be combined with AW 230 wall hood.
Odor reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dBA when compared to conventional air recirculation systems.
Extended change interval for the activated charcoal filter.
For installation on the external duct cover of telescopic duct cover.
Includes design panel, wall fastening, activated charcoal filter, flexible hose and two hose clamps.



Part #17004651
For recirculation mode.
Can be combined with AI 230 island hood.
Odor reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dBA when compared to conventional recirculation systems.
Extended change interval for the activated charcoal filter.
For installation on the external duct cover of telescopic duct cover.
Includes design panel, activated charcoal filter, flexible hose and two hose clamps.



Part #17004653
Patented air recirculation module including 1 activated charcoal filter with high efficient odor reduction due to larger surface.
Can be combined with 200 series AF 210 Visor hoods
Odor reduction comparable to air extraction mode (95%).
Noise reduction of up to 3 dBA when compared to conventional air recirculation filter systems.
Extended change interval for the activated charcoal filter.
For assembly in the upper cabinet.
Consisting of filter housing with design panel, activated charcoal filter, flexible hose and two hose clamps.



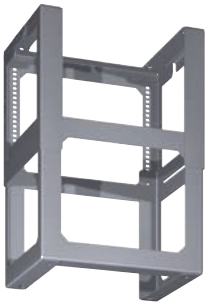
removable filter frame

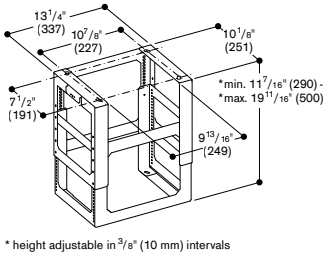
AD 442 392 for AW 442
AD 442 396 for AI 442
Ceiling collar for duct cover.
Stainless steel.
Covers the fixing screws of wall and island duct covers as well as uneven gaps at not exactly horizontal ceilings.
Allows the installation of customized one-piece wall- and island duct covers without telescopic extension.

Features
Ceiling fixture for duct and clip-on cover in the color of the duct cover.

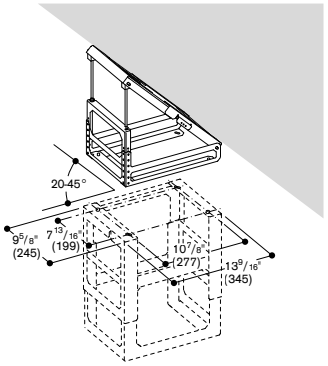
Planning notes
Available for 400 series AI/AW 442 island/wall hoods.

AD 223 346
Extension for mounting kit for island hood AI 230/240.
For a duct cover height of 3′ 7 5/16″ to 4′ 11″ (1100–1500 mm).
Must be ordered in conjunction with the AD200322. Appliance height is dependent on the structure (cabinet height).

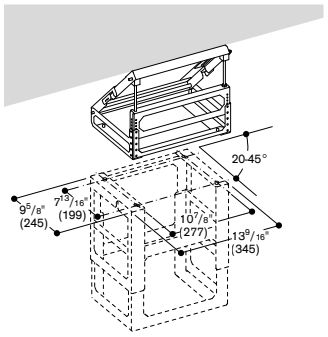




AD 223 356
Adapter for island hood AI230.
For installation on a slanted roof to the left or to the right. Suitable for a slanted roof from 20–45 degrees.



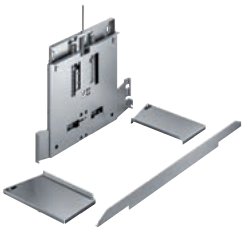
AD 223 366
Adapter for island hood AI230.
For installation on a slanted roof forwards or backwards. Suitable for a slanted roof from 20–45 degrees.

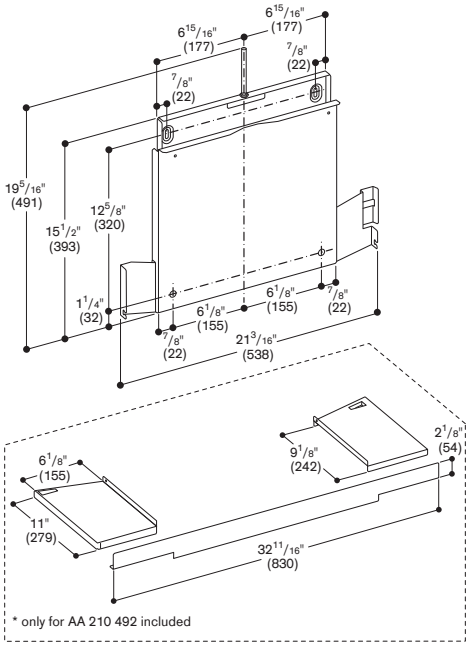


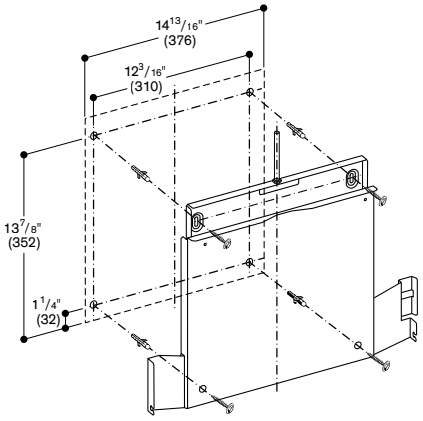
Ventilation installation and optional accessories

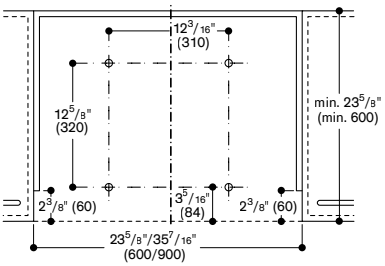
AA 210 492
Lowering frame for 36" AF 210 visor hood

Can be combined with 200 series AF 210 visor hoods.
The patented lowering frame allows the visor hood to disappear completely into the upper cabinet.
A flexible duct (Part # 00361093) is needed when installed with lowering frame.
For assembly directly on the kitchen wall or reinforced upper cabinet.
For assembly in the upper cabinet.
The required cavity depth of the upper cabinet together with the lowering frame measures 13 3/16" (335 mm).
In combination with a back wall panel > 3/16" (5 mm) the lowering frame needs to be lined and the cavity depths must be adapted accordingly.









Install directly on the kitchen wall

Wall outlet

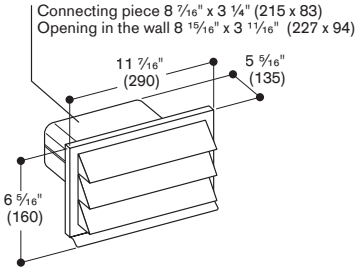
Wall outlets are available that are suitable for providing a clean, efficient and unobtrusive method of routing ducting through outside walls. The aperture should always correspond to, or be bigger than, the nominal width of the type of pipe used.

AD 850 050
Wall outlet
Stainless steel
DN 150 flat

Little loss of airflow due to large stainless steel outlet louvers.
Compact dimensions by flat structure.
Connecting piece flat duct DN 150.

Features
Weatherproof stainless steel louvers.
Integrated one-way flap.

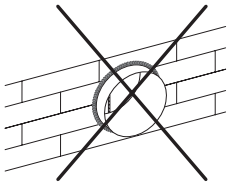
Planning notes
Direct connection of flat duct DN 150 without pipe connector.

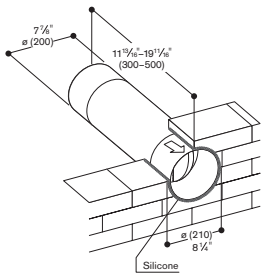


AD 702 052
Telescopic wall-duct Stainless steel ø 8″ round DN 200.

Features
ø 8″ round DN 200 transition
Integrated one-way flap.

Planning notes
For use with 400 series AR 401 remote blowers or with a wall outlet (can be purchased at local hardware store).
Wall air outlet ø 8¼″.





LS 041 001
Ventilation moulding for VL 200 next to gas appliance.

AA 414 010
Air deflector used with 400 series VL 414 downdraft adjacent to gas cooktops.

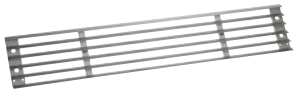
AA 410 112
2 regenerable activated charcoal filter For air recirculation included with AR 410 710 blower.

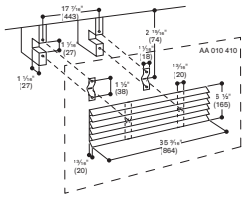
Part #17003002 (until 01/12/2024)
Part #11058748 (from 01/12/2024)
2 additional activated charcoal filter with high efficient odor reduction due to large surface. For use with AA413723 air recirculation module.

AA 409 401
Cabinet support for AL 400, 36″ width.

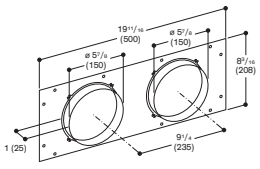
AA 409 431
Cabinet support for AL 400, 48″ width.

AA 010 410
Air exhaust grill air recirculation Stainless steel-colored, 35 7/16″ (90 cm), including installation fittings, height adjustable.
For use with VL 200 , VL 400 or AL 400



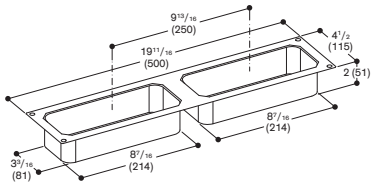


AD 754 049
Connecting piece to 2x ø 6″ round ducts, either mounted on front or back of AL 400.



AD 854 050
Connecting piece.
AL 400 for flat duct, 2 x DN 150.
Metal zinc plated.
DN 150 flat.

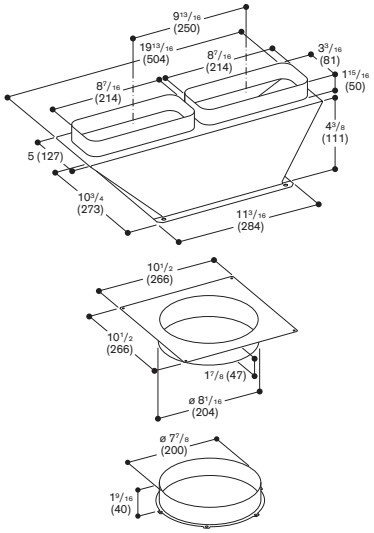
Planning notes
Can be fitted on the front or back side of the AL 400.



Ventilation installation and optional accessories

AD 704 050
Air collector flat duct for AL 400.
Metal zinc plated.
DN 150 flat.

Planning notes
1x Air collector box.
2x DN 150 flat duct air intake.
To connect AL 400 to the inline blower AR 403 / AR 413 bottom side.
1x DN 200 round duct air outlet.
To connect AL 300 to the blower AR 401 (in combination with the air collector).
1x DN 200 round duct air intake.
To connect AL400 to the remote blower AR 403 in the cellar (in combination with the air collector and the DN 200 air outlet).



Metal ducting

Excellent performance thanks to optimal ducting and installation.

Intelligently selecting and installing the duct system not only has a very positive effect on the output of the ventilation system; it also minimizes the noise generated. It is therefore decisive for the efficiency of the entire ventilation system.

The duct type.
In Gaggenau's accessories catalog, customers can select the type of duct appropriate to their needs, whether aluflex pipe, round duct or a flat duct system. Depending on the duct type, they can choose from the nominal sizes DN 150 and DN 200. For maximum output with minimal noise, the diameter should always be as large as possible. For straight ducting, or metal ducts with smooth, level inner surfaces is recommended. These enable a laminar flow of air during extraction, without air turbulence. For sections that are not straight and for bends, aluflex pipe are preferred because they make it possible to avoid hard edges.

Where space limitations are a concern, the first choice is the Gaggenau flat metal duct system. The remarkable design with special conducting fins in the bends and junction pieces allow for a very low hight and large nominal size, thus ensuring very efficient air circulation. This also applies in situations where there are many bends. We strongly discourage the use of other flat ducts due to the high output losses in duct bends, duct corners and junction pieces.

Spiral and corrugated ducts should definitely not be used. In addition to displaying the worst flow conditions, these types also tend to flutter and thus generate noise.

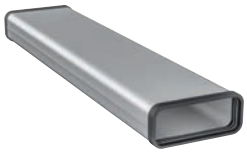
The duct diameter.
A good guideline here is: The duct diameter should be as large and constant as possible, while the ducting should be as short and straight as possible. The wall outlet must correspond to the duct diameter.

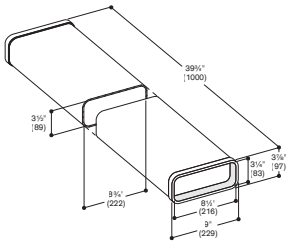
The building regulations.
Please observe the local applicable building regulation when configuring ventilation solutions.
The metal ducts are particularly suitable for downdraft and retractable downdraft in countries with increased fire protection requirements.
The metal ducts are non-combustible and suitable for all combinations.

AD 854 010
Flat duct.
Metal.
DN 150 flat.
Length 1000 mm.

Features
Sealing is pre-assembled on each side.

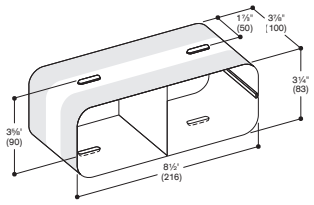
Planning notes
Suitable for flat duct bends.
To connect 2 flat ducts, a flat duct connecting piece is required.
If the removal of the seal is necessary, the connection must be fastened and sealed with aluminum adhesive tape.





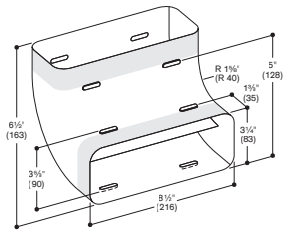
AD 854 040
Flat duct connecting piece.
Metal.
DN 150 flat.
To connect 2 flat ducts.

Planning notes
Suitable for flat duct and flat duct flex.



AD 854 030
Flat duct bend 90° vertical.
Metal.
DN 150 flat.

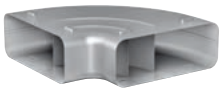
Planning notes
Suitable for flat duct and flat duct flex.

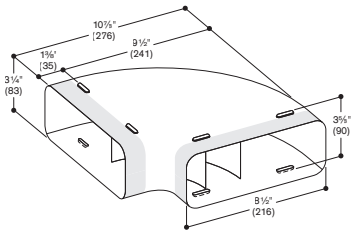


Metal ducting

AD 854 031
Flat duct bend 90° horizontal.
Metal.
DN 150 flat.

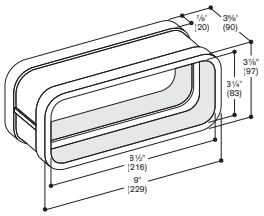
Planning notes
Suitable for flat duct and flat duct flex.





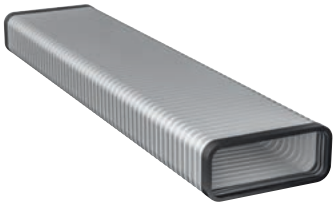
AD 854 000
Flat duct bend connecting piece.
Metal.
DN 150 flat.
To connect 2 flat duct bends.

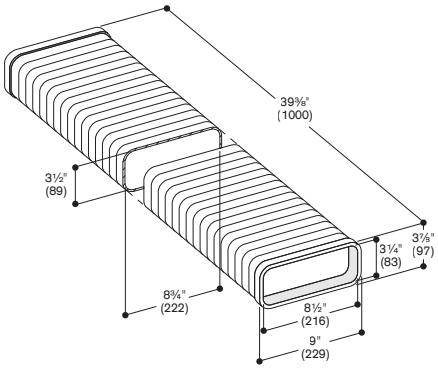
Planning notes
If the removal of the seal is necessary, the connection must be fastened and sealed with aluminum adhesive tape.



AD 858 010
Flat duct flex pipe.
Metal.
DN 150 flat.
Length 1000 mm.

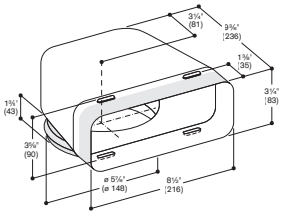
Planning notes
Suitable for flat duct bends.
Flat duct flex pipe can be shortened.
Useful for bends (<90°) or for parallel offsetting.
If the removal of the seal is necessary, the connection must be fastened and sealed with aluminum adhesive tape.





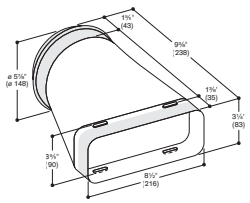
AD 854 032
Flat duct adapter round 90° when connecting to 6" (DN 150) round aluflex pipe AD 751 010.
Metal.
DN 150 flat/round.
Transition from flat duct to round duct.

Planning notes
Suitable for flat duct and flat duct flex.
Suitable for round duct and aluflex pipe.



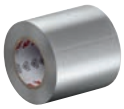
AD 854 041
Flat duct adapter round.
Metal.
DN 150 flat/round.
Transition from flat duct to round duct.

Planning notes
Suitable for flat duct and flat duct flex.
Suitable for round duct and aluflex pipe.

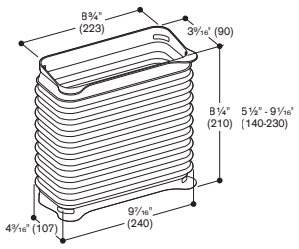


AD 990 091
Adhesive tape for duct components.
Aluminum.
Width 2" (50 mm).
32.5' (10 m)/roll.

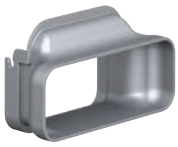
Planning notes
Useful for all connections of duct components.

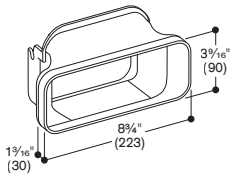


AD 410 040
Flexible connecting piece for VL 200 and VL414 downdraft.
DN 150 flat.



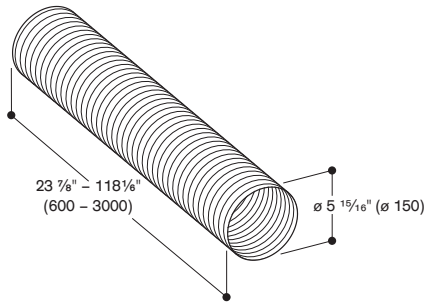
AD 851 041
Connecting piece VL 200 and VL414 for extension with flat duct DN 150 for extra deep countertop.





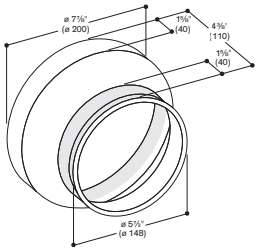
AD 751 010
Aluflex pipe.
Aluminum.
ø 6" (DN 150 round).

Planning notes
Recommended only for routing ducting through air paths which are not in a straight line or for round wall and floor apertures. 2 hose clamps enclosed. For combination with all adapters, press the pipe wall flat at the ends. 2 aluflex pipes must be connected with a pipe connection piece for aluflex pipes.



AD 704 040
Pipe adapter 8"/6" round.
Metal zinc plated.
8" round.
Reduce 8" connection to 6" connection.

Planning notes
Can be combined with telescopic wall-duct DN 200 and pipe connector DN 150.



400 series downdraft

Appliance type		Retractable downdraft	Retractable downdraft
Stainless steel		AL 400 722	AL 400 792
Air extraction / Air recirculation		•/•	•/•
Compatible with (air extraction):		2x AR 400 742 / 2x AR 401 742	AR 400 742 / AR 401 742
Compatible with (air recirculation):		2x AR 413 722 / 2x AR 410 710	AR 413 722
Dimensions			
Height of overall frame	(in.)	1/8" (0.3 cm)	1/8" (0.3 cm)
Installation surface-mount / flush		•/•	•/•
Height when fully extended	(in.)	13" (33 cm)	13" (33 cm)
Width on countertop	(in.)	46 5/8" (118.4 cm)	35 3/4" (90.8 cm)
Width in base cabinet	(in.)	44 7/8" (114 cm)	33 7/8" (86 cm)
Depth on countertop	(in.)	5 1/2 (14 cm)	5 1/2 (14 cm)
Height in base cabinet surface-mount / flush	(in.)	21 5/8 - 33 7/8" (55 - 86 cm)	21 5/8 - 33 7/8" (55 - 86 cm)
Net weight	(lbs.)	108	79
Consumption data			
Sound level min. / max. normal mode	(dBA)	44 / 59	45 / 61
Features			
Closing element			
Retractable downdraft unit		•	•
Power levels	(No.)	3 plus intensive	3 plus intensive
Run-on function		•/6 min.	•/6 min.
Interval ventilation		•/6 min.	•/6 min.
Metal grease filter		Stainless steel	Stainless steel
Grease filter saturation indicator		•	•
Grease filter type		Cartridge-type filter	Cartridge-type filter
Grease filter units		3	2
Grease drain channel		•	•
Type of lighting		LED	LED
Lamp output	(W)	2 x 10	2 x 10
Illuminance	(lx)	400	400
Lighting color	(Kelvin)	3,600	3,600
Duct connection bottom / front / back		•/•/•	•/•/•
Duct connection piece ø 5"		—	—
Air connection piece DN 150 round duct (front/back side)		AD 754 049[1]	AD 754 049[1]
Air connection piece DN 150 flat duct (bottom side)		AD 854 050[1]	AD 854 050[1]
Connecting cable length	(in.)	60"	60"
Rating			
Total rating	(W)	depending on blower	depending on blower
Total Watts		65	65
Electrical		120 V / 60 Hz	120 V / 60 Hz

• Included. — Not available.

[1] Necessary installation accessory.

Downdraft ventilation 400 series

Appliance type		Downdraft
Stainless steel		VL 414 712
Air extraction / air recirculation		•/•
Compatible with (air extraction):		AR 400 742 / AR 401 742 / AR 403 722
Compatible with (air recirculation):		AR 413 722 / AR 410 710
Dimensions		
Height of overall frame	(in.)	1/8" (0.3 cm)
Surface mounting / flush mounting		•/•
Width on countertop	(in.)	6 7/64" (15.5 cm)
Width in lower cabinet	(in.)	6 11/16" (17 cm)
Depth on worktop	(in.)	20 15/32" (52 cm)
Height in lower cabinet surface mounting / flush mounting	(in.)	6 57/64" / 6 1/64" (17.5 cm/17.8 cm)
Net weight	(lbs.)	4.9
Consumption data		
Sound level min. / max. normal mode	dB(A)	57/71
Features		
Power levels		3 plus intensive
Automatic function		•
Run-on function		•
Interval ventilation	(min)	• / 6 min.
Grease filter saturation indicator		•
Activated charcoal filter saturation indicator		•
Grease filter art		Metal grease filter
Grease filter units		1
Grease drain channel		•
Exhaust air connection bottom / side / back		—/—/•
Flexible connecting piece DN 150 flat		AD 410 040[1]
Connecting piece for extension with flat duct DN150		AD 851 041[1]
Connecting cable length	(in.)	60
Cooktop-based ventilation control		•[3]
Home network integration for digital services (Home Connect) wireless via WiFi.		•[3]
Connection		
Total connected load	(W)	depending on blower

• Standard — Not available

[1] Installation accessory

[2] In Combination with suitable cooktop.

[3] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

400 and 200 series island and wall hoods

Appliance		Island hood	Wall hood
Series		200 series	400 series
Stainless steel		AI 230 700	AW 442 720
Air extraction/Air recirculation		•/•	•/•
Compatible with (air extraction):			AR 400 742 / AR 401 742 / AR 400 743
Compatible with (air recirculation):			AR 400 743 and AA 442 810
Dimensions with ventilation duct			
Width	(in.)	40″ (100 cm)	48″ (120 cm)
Depth	(in.)	25 9/16″	21 5/8″
Height, air extraction/recirculation (inches min. – max.)		29 5/16″ – 36 3/8″/ 32 7/16″ – 41 1/8″	28 3/8″ – 39 3/8″ (with AD 440 012) 37 13/16″ – 59 1/16″ (with AD 440 022)
Net weight	(lbs.)	85	71
HVI Performance Values (CFM)			
Air extraction with integrated blower, high speed		370	—
Air extraction for duct cover of AW 442 with AR400743 internal blower		—	340
Noise: sound pressure level (dBA)			
Max. normal level including tolerance, air extraction/recirculation		61 / 61	62/73
Features			
Output levels		3 plus intensive	3 plus intensive
Automatic function		—	•/integrated
Run-on function		•	•
Interval ventilation		—	•
Stainless steel grease filter		•	•
Grease filter saturation indicator		•	•
Grease filter type		Rim extraction filter	Baffle
Grease filter units		3	4
Grease drain channel		—	•
Type of lighting		LED	LED
Lamp output	(W)	4 x 5	3 x 10
Illuminance	(lx)	770	1,110
Lighting color	(Kelvin)	3,600	3,500
Duct connection piece	(ø inches)	6	6
Connecting cable length	(in.)	51 3/16″	35″
Minimum clearance above cooktop			
In the case of gas appliances	(in.)	30″	30″
In the case of induction appliances	(in.)	30″	30″
Electrical rating			
Total rating	(W)	430	depends on blower unit
Electrical		120 V / 60 Hz	120 V / 60 Hz

• Included — Not available

Wall hood
200 series
AW 230 790
•/•
36″ (90 cm)
19 11/16″
26 7/16″ – 37 9/16″/32 3/16″ – 45 3/8″
46
360
—
54/60
3 plus intensive
—
•
•
•
•
Rim extraction filter
3
—
LED
3 x 5
731
3,600
6
51 3/16″
30″
28″
425
120 V / 60 Hz

400 series blowers

Blower type		Inline	Internal
Stainless steel			
Metal zinc plated		AR 400 742	AR 400 743
Air extraction / air recirculation		•/—	•/—
Dimensions			
Width	(in.)	16 ¾"	13 ⅛"
Depth	(in.)	16 ¾"	9 7/16"
Height	(in.)	9 ⅛"	9 ⅛"
Net weight	(lbs.)	31	11
Installation possibility			
Roof			
Outside wall			
Inside wall		•	
Bottom cabinet		•	
Inside of duct cover of AI/AW 442 island/wall hood			•
Attic		•	
Basement		•	
HVI Performance Values (CFM)			
Air extraction, high speed	(CFM)	390	300
Air recirculation, high speed	(CFM)		
Required recirculation accessories			
Features			
Power levels		3 plus intensive	3 plus intensive
Blower technology		BLDC	BLDC
Blowers	(No)	1	1
Sound insulation		•	•
Retaining bracket		•	—
Duct connection piece intake side	(ø in)	5 x 6	
Duct connection piece output side	(ø in)	1 x 6	1 x 6
Spare cover for closing air intake		•	—
Activated charcoal filter		—	—
Connecting cable length	(in.)	—	—
Network cable length	(in feet)	16	—
Rating			
Total rating	(W)	210	200
Total amps		6	2
Electrical		120 V / 60 Hz	120 V / 60 Hz

• Included. — Not available.

▼ For recirculation operation, AR413722 recirculation has to be connected to AA413723 air recirculation module via AD413722 oval flex duct.

Remote	Recirculation	Recirculation	Inline
AR 401 742			
	AR 410 710	AR 413 722 ▼	AR 403 722
•/—	—/•	—/•	•/—
16 5/8"	16 7/8 "	16 3/16"	17 23/32"
17 7/8"	9	22 3/16"	19 7/8"
5 1/2"	20 1/2	3 3/4"	3 47/64"
31	27	15	9
•			
•			
	•	•	•
	•	•	•
			•
			•
620			440
	600	370	
		AA 413 723 ▼ air recirculation module	
		AD 413 722 ▼ oval flex duct	
3 plus intensive	3 plus intensive	3 plus intensive	3 plus intensive
BLDC	BLDC	BLDC	BLDC
1	1	1	1
•	•	—	—
•	•	•	•
1 x 8	1 x 150 flat	1 x 6	1 x 150
			1 x 150 flat
—	—	—	—
—	•	—	—
69	69	69	60
16	6.5	6.5	6.5
170	170	170	
2	2	2	2
120 V / 60 Hz	120 V / 60 Hz	120 V / 60 Hz	120 V / 60 Hz

200 series visor hoods

Appliance		Visor hood
Stainless steel		AF 210 791
Air extraction/Air recirculation		•/•
Dimensions		
Width	(in.)	36″ (90 cm)
Depth	(in.)	11 7/16″
Depth when steam screen extended	(in.)	19 3/16″
Height	(in.)	13 ¾″
Net weight	(lbs.)	33
Sound power level in dBA		
Air extraction mode	(dB(A) re 1 pW)	57/71
Air recirculation mode	(dB(A) re 1 pW)	62/69
HVI Performance Values (CFM)		
Air extraction, high speed		370
Air recirculation, high speed		370
Features		
Glass screen		•
Arrangement of controls		Controls at front
Power levels		3 plus intensive
Run-on function		• /integrated
Interval ventilation		—
Grease filter saturation indicator		•
Grease filter type		Stainless steel grease filter
Grease filter units		1
Grease drain channel		—
Type of lighting		LED
Lamp output	(W)	3 x 3
Illuminance	(lx)	355
Lighting color	(Kelvin)	3,500
Exhaust air connection piece	(ø in)	6
Exhaust air connection piece, top / side / rear / front S = specially produced		•/—/—/—
Integrated blower	(No.)	1
Minimum clearance above cooktop		
For gas cooktops	(in)	26″
For induction cooktops	(in)	17″
Rating		
Total rating	(W)	430
Electrical		120 V / 60 Hz

• Included — Not available

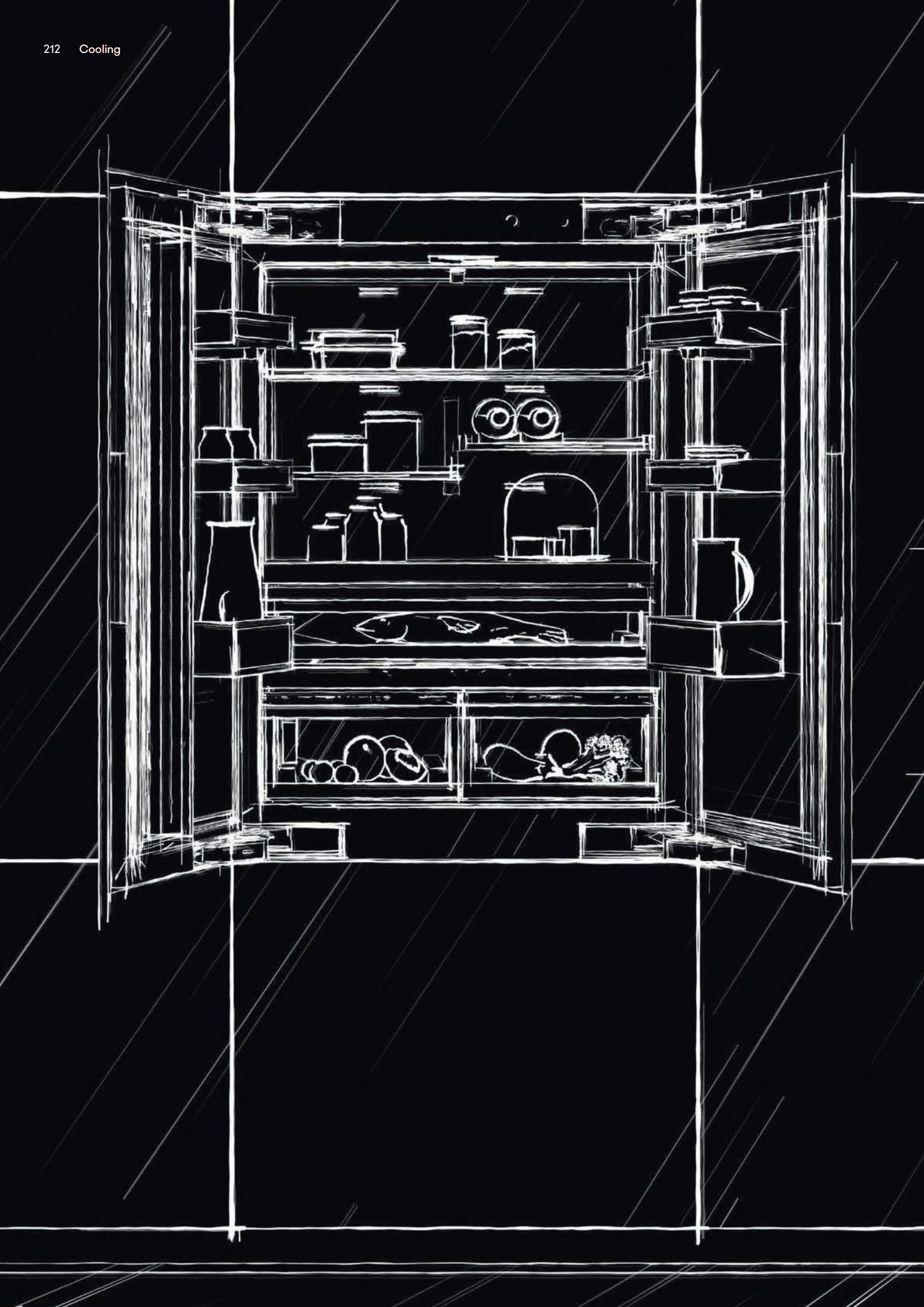
200 series downdraft ventilation

Appliance type		**Downdraft**
Stainless steel		VL 200 120
Air extraction/ air recirculation		•/•
Compatible with (air extraction):		AR 403 722
Compatible with (air recirculation):		AR 413 722 / AR 410 710
Dimensions		
Surface mounting / flush mounting		•/—
Width on countertop	(in.)	5 15/16" (15)
Depth on countertop	(in.)	20 3/16 (51)
Height in base cabinet surface mounting / flush mounting	(in.)	6 7/8" (17.5)/—
Net weight	(lb)	11
Sound pressure level in dBA		
Sound level min. / max. normal mode	dBA	56/71[2]
Features		
Power levels		3 plus intensive
Automatic function		•
Run-on function	(min)	• / integrated
Interval ventilation	(min)	• / 6 min.
Grease filter saturation indicator		•
Grease filter type		Metal grease filter
Grease filter units		1
Grease drain channel		•
Activated charcoal filter saturation indicator		•
Exhaust air connection bottom / side / top / back		—/—/•
Flexible connecting piece DN 150 flat		AD 410 040[1]
Connecting piece for extension with flat duct DN150		AD 851 041[1]
Connecting cable length	(in.)	66 (1.7 m)
Rating		
Total rating	(W)	depending on blower
Radio frequency interference-suppressed		•

• Included. — Not available.

[1] Installation accessory

[2] Values refers to the configuration VL 200 with the blower AR 403 722.



COOLING

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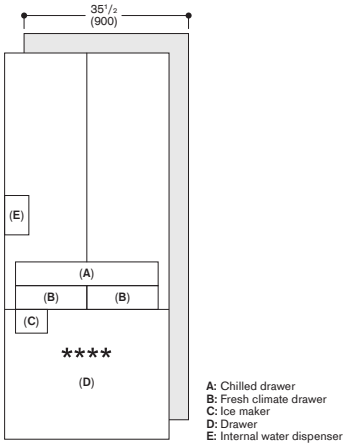
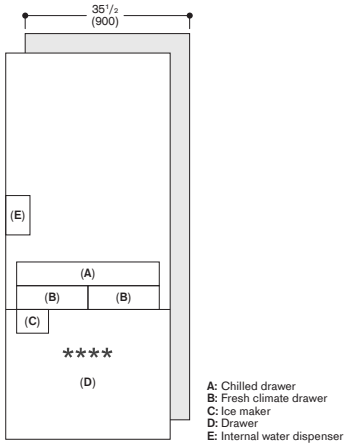
Overview

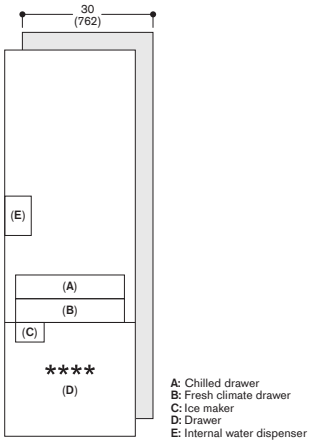
The new generation of cooling



RVY 497



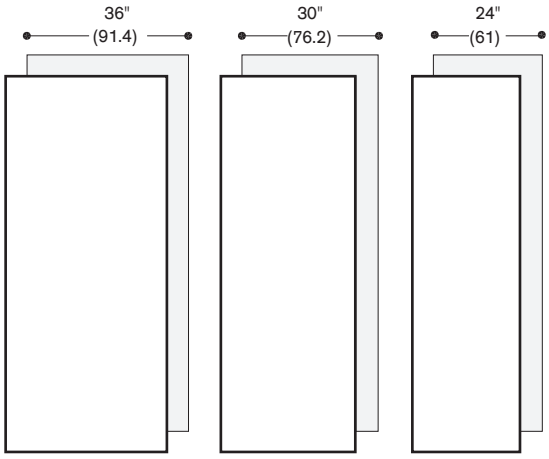
RVB 497



RVB 477

Vario cooling 400 series

Refrigerators

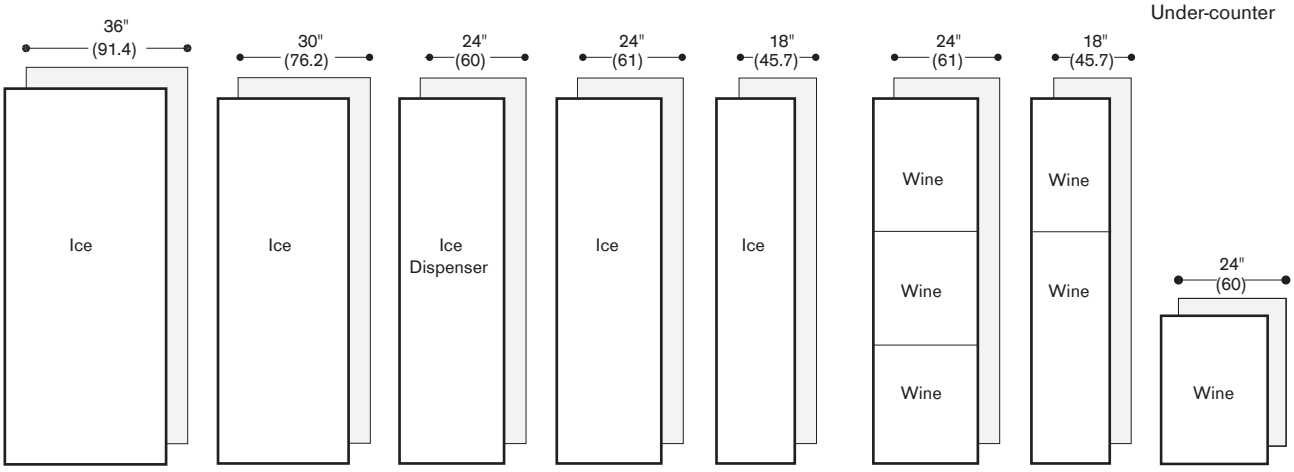


RC 492 RC 472 RC 462

Freezers

Wine Storage

Wine Storage Under-counter



RF 491 RF 471 RF 463 RF 461 RF 411 RW 464 RW 414 RW 402

Fridge-freezer combination dark brushed stainless steel
RVY 497

RVY 497 790
Fully integrated panel ready.
Cutout width 35 ½" (90 cm).
Cooling section with two doors and one fully extendable freezing drawer.

Included accessories
1 egg holder with lid.
1 ice cube scoop.
2 oak wood bottle holder.
1 supply hose, 70 ⅞" (1.8 m) with ¼" male compression fitting (standard icemaker connector).
1 ACLETHRF10 Ethylene Absorber starter kit.
1 RA 450 022 - Activated charcoal water filter.

Installation accessories

RVA 421 922
Dark stainless steel door panels, with handles. For RVY 497.
Panel thickness ¾".

RVA 428 922
Dark stainless steel door panels, handleless. For RVY 497.
Panel thickness ¾".

RVA 423 141
Side trims used to conceal the gap between the appliance and adjacent cabinet.
2 pieces, for RVB and RVY.

RA 425 110
Accessory stainless steel handle for custom panel refrigerator door for RVY 497, with 3 mounts, length 44 ½" (1,131 mm).
Order quantity 2x required.

RA 425 910
Accessory stainless steel handle for RVY 497 custom panel freezer door, with 2 mounts, length 31 ⅞" (810 mm).

RVA 460 000
Accessory for side-by-side installation for RVY 497.

RVA 460 900
Accessory for replacement side-by-side installation in unmodified cutout. Required if a RVY 497 (35 ½" wide) is installed side-by-side into a cutout which was formerly housing a combination including a RY 492, RB 492 or RC 492.

RVA 460 910
Accessory for replacement in single unmodified cutout. Required if a RVY 497 is replacing a RY 492, RB 492 or RC 492.

RVA 460 020
Accessory for side-by-side installation, backward compatible. Required if a RVY 497 is installed side-by-side with a RY, RB, RC, RF or RW of the Vario cooling 400 series.

Optional accessories

RA 430 100
Storage container with transparent lid, anthracite.

Part #11031964
Egg holder insert (for use with RA 430 100).

RA 450 022
Activated charcoal water filter.

Part #11049963
Water filter bypass for home water filtration system.

RVA 438 040
Solid oak wood bottle support - set of 1.

RVA 450 220
Replacement activated charcoal air filter, set of 2 pcs.

ACLETHRF10
Ethylene absorber starter kit.

ACLETHST10
Ethylene absorber refill kit.

Highlights
— Dark brushed stainless steel interior, refined with solid anthracite aluminum elements.
— Warm white and glare-free LED light concept for optimal food presentation in all compartments.
— Push-to-open function on refrigerator and freezer for integration into handleless cabinet front.
— Flat dark brushed stainless steel inner door.
— Flexible positioning of shelves and door racks through hidden rail system.
— Solid anthracite aluminum door bins.
— Professional freshness system with 2 fresh climate drawers and 1 chilled drawer.
— Internal water dispenser with water filter.
— Integrated ice maker with fixed water connection.
— Spacious, fully extendable freezer compartment including 2 additional interior drawers.
— Full touch TFT display.
— ENERGY STAR® certified.
— Sabbath mode certified by Star-K.
— Net volume 20 cu. ft. (566 liters).

Handling
Opening assist for door.
Cushioned door closing system.
Light and display response to drawer interaction.
Automatic brightness adjustment based on ambient illumination.
Easy accessible full touch TFT display.
Clear text display in 42 languages.
Animated quick guides to assist appliance interaction.

Technical Features
Dynamic cold air distribution
Automatic defrosting with defrost water evaporation.
Constant air purification by 2 activated charcoal air filters.
Sabbath mode certified by Star-K.
Open-door and malfunction warning system.

Selected digital services (Home Connect)
Storage management with cameras.
Personalization function for saving custom programs.
Remote control and monitoring.
Remote diagnostics.

Cooling compartment
Internal water dispenser with water filter.
Professional freshness system.
No-Frost technology with fast cooling.
Temperature adjustable from 35 °F to 46 °F (+2 °C to +8 °C).
3 aluminum-framed safety glass shelves, individually adjustable in height.
1 integrated safety glass shelf with satin matte finish.
Optimal food presentation with warm white and glare-free, hidden LED light bars (3000 K).
Flexible positioning of door racks through hidden rail system.
6 door racks, thereof 4 height adjustable.
Total volume of all refrigerator compartments: 13.2 cu.ft.

Fresh climate drawer
2 fresh climate drawers with humidity control.
Temperature adjustable from 30 °F to 36 °F (-1 °C to +2 °C).
Ideal storage conditions for different foods through dedicated programs (e.g. Fruit, Vegetables, Meat).
Individual adjustment of temperature and humidity.
Extended food preservation with ethylene absorber.
Indirect illumination, transparent front.
Fully extendable, with cushioned closing system.

Chilled drawer
Temperature dependent on cooling compartment (always 2-3 degrees lower).
Indirect illumination, transparent front.
Fully extendable, with cushioned closing system.

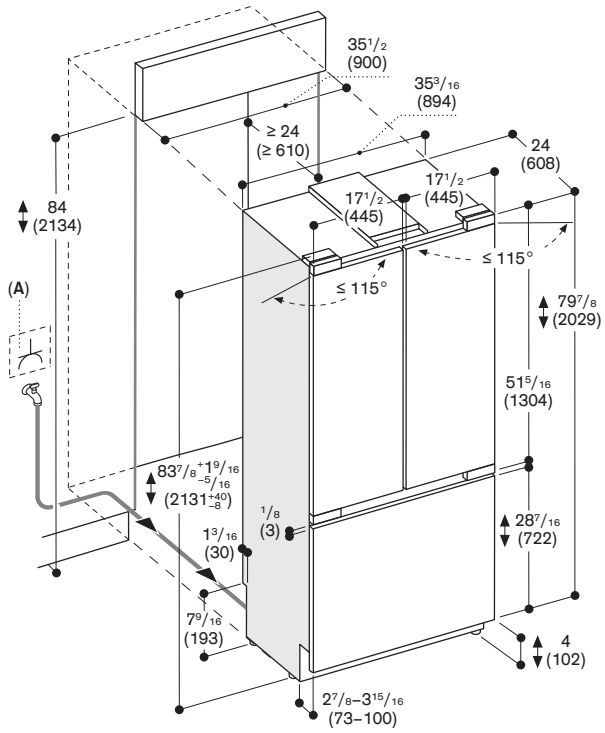
Freezer compartment
No-frost technology with fast freezing at -15 °F (-30 °C).
Temperature adjustable from -11 °F to 3 °F (-24 °C to -16 °C).
Freezer burn protection.
Oxidation protection.
Storage time after a malfunction 10 h.
Spacious, fully extendable freezer compartment with synchronously running pull-out rails.
2 extendable interior drawers.
Warm-white, glare-free LED lighting (3000 K) within freezer compartment.
Net volume 6.8 cu.ft.

Ice maker
Integrated automatic ice maker in the freezer compartment, with fixed water connection.
Ice maker can be switched off independently.
Active charcoal water filter for water inlet, integrated in ventilation grill area.
Saturation indicator for filter via full touch TFT display.
Ice cube production approx. 5.5 lb (2.5 kg)/24 h.
Removable ice storage container with approx. 7 lbs. (3.2 kg) capacity.
Integrated, easy accessible ice cube scoop.

Consumption data
Energy consumption 597 kWh/year.
Noise leve 39 dB(A) re 1 pW.

Planning notes
Flat hinge.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Each door 141 lbs. (64 kg).
Drawer 30 lbs. (14 kg).
When sabbath mode is active, the appliance can only be opened using a handle.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi (8 bar), connect pressure relief valve between water tap and hose set.
Standard brushed stainless steel door panels with handles (not dark brushed stainless steel) are available to order, but require a larger 36" (914 mm) wide cutout in order to accommodate the larger doors. Please order RA 421 915 (standard stainless steel doors) and RVA 460 910 (installation accessory). Consult planning notes for additional detail.

Connection
Total rating 1,640 W/24 h.
Total Amps: 10 A.
Connecting cable 118" (3.0 m), detachable.
Cold water connection required.
Electrical location 6" above ground in lower left corner of unit.
Supply hose 70 ⅞" (1.8 m) with ¼" male compression fitting (standard icemaker connector).
Water pressure 29 to 116 psi.



A: Outlet

The maximum door panel dimensions are based on a clearance of 1/8" (3 mm)

The height of the toe kick can be reduced to 2" (50 mm)

Measurements in inches (mm)

Numbers indicated
inside parenthesis ( ) = mm

Fridge-freezer combination dark brushed stainless steel
RVB 477

RVB 477 790
Fully integrated panel ready.
Cutout width 30″ (76.2 cm).
Cooling section with one door and one fully extendable freezing drawer.

Included accessories
1 egg holder with lid.
1 ice cube scoop.
2 oak wood bottle holder.
1 supply hose, 70 7/8″ (1.8 m) with ¼″ male compression fitting (standard icemaker connector).
1 ACLETHRF10 Ethylene Absorber starter kit.
1 RA 450 022 - Activated charcoal water filter.

Installation accessories

RVA 421 720
Dark stainless steel door panels, with handles. For RVB 477.
Panel thickness ¾″.

RVA 428 720
Dark stainless steel door panels, handleless. For RVB 477.
Panel thickness ¾″.

RA 421 715
Stainless steel door panel.
For RVB 477, panel thickness ¾″.

RVA 423 141
Side trims used to conceal the gap between the appliance and adjacent cabinet.
2 pieces, for RVB and RVY.

RA 425 110
Accessory stainless steel handle for custom panel refrigerator door for RVY 497, with 3 mounts, length 44 ½″ (1,131 mm).
Order quantity 2x required.

RA 425 710
Accessory stainless steel handle for custom panel freezer door.
For RB 472 with 2 mounts, length 25 7/8″ (658 mm).

RVA 460 000
Accessory for side-by-side installation for RVB 477.

Optional accessories

RA 430 100
Storage container with transparent lid, anthracite.

Part #11031964
Egg holder insert (for use with RA 430 100).

RA 450 022
Activated charcoal water filter.

Part #11049963
Water filter bypass for home water filtration system.

RVA 438 040
Solid oak wood bottle support - set of 1.

RVA 450 220
Replacement activated charcoal air filter, set of 2 pcs.

ACLETHRF10
Ethylene absorber starter kit.

ACLETHST10
Ethylene absorber refill kit.

Highlights
— Dark brushed stainless steel interior, refined with solid anthracite aluminum elements.
— Warm white and glare-free LED light concept for optimal food presentation in all compartments.
— Push-to-open function on refrigerator and freezer for integration into handleless cabinet front.
— Flat dark brushed stainless steel inner door.
— Flexible positioning of shelves and door racks through hidden rail system.
— Solid anthracite aluminum door bins.
— Professional freshness system with 2 fresh climate drawers and 1 chilled drawer.
— Internal water dispenser with water filter.
— Integrated ice maker with fixed water connection.
— Spacious, fully extendable freezer compartment including 2 additional interior drawers.
— Full touch TFT display.
— ENERGY STAR® certified.
— Sabbath mode certified by Star-K.
— Net volume 16.7 cu. ft. (473 liters).

Handling
Opening assist for door.
Cushioned door closing system.
Light and display response to drawer interaction.
Automatic brightness adjustment based on ambient illumination.
Easy accessible full touch TFT display.
Clear text display in 42 languages.
Animated quick guides to assist appliance interaction.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Constant air purification by 2 activated charcoal air filters.
Sabbath mode certified by Star-K.
Open-door and malfunction warning system.

Selected digital services (Home Connect)
Storage management with cameras.
Personalization function for saving custom programs.
Remote control and monitoring.
Remote diagnostics.

Cooling compartment
Internal water dispenser with water filter.
Professional freshness system.
No-Frost technology with fast cooling.
Temperature adjustable from 35 °F to 46 °F (+2 °C to +8 °C).
3 aluminum-framed safety glass shelves, individually adjustable in height.
1 integrated safety glass shelf with satin matte finish.
Optimal food presentation with warm white and glare-free, hidden LED light bars (3000 K).
Flexible positioning of door racks through hidden rail system.
6 door racks, thereof 4 height adjustable.
Total volume of all refrigerator compartments: 11.1 cu.ft.

Fresh climate drawer
2 fresh climate drawers with humidity control.
Temperature adjustable from 30 °F to 36 °F (-1 °C to +2 °C).
Ideal storage conditions for different foods through dedicated programs (e.g. Fruit, Vegetables, Meat).
Individual adjustment of temperature and humidity.
Extended food preservation with ethylene absorber.
Indirect illumination, transparent front.
Fully extendable, with cushioned closing system.

Chilled drawer
Temperature dependent on cooling compartment (always 2-3 degrees lower).
Indirect illumination, transparent front.
Fully extendable, with cushioned closing system.

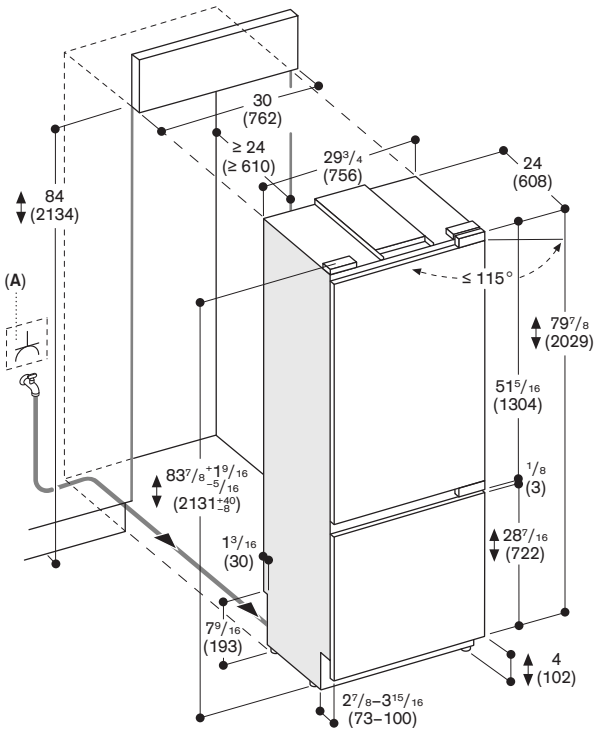
Freezer compartment
No-frost technology with fast Freezing
at -15 °F (-30 °C).
Temperature adjustable from -11 °F to 3 °F (-24 °C to -16 °C).
Freezer burn protection.
Oxidation protection.
Storage time after a malfunction 10 h.
Spacious, fully extendable freezer compartment with synchronously running pull-out rails.
2 extendable interior drawers.
Warm-white, glare-free LED lighting (3000 K) within freezer compartment.
Net volume 5.6 cu.ft.

Ice maker
Integrated automatic ice maker in the freezer compartment, with fixed water connection.
Ice maker can be switched off independently.
Active charcoal water filter for water inlet, integrated in ventilation grill area.
Saturation indicator for filter via full touch TFT display.
Ice cube production approx. 5.5 lb (2.5 kg)/24 h.
Removable ice storage container with approx. 7 lbs. (3.2 kg) capacity.
Integrated, easy accessible ice cube scoop.

Consumption data
Energy consumption 560 kWh/year.
Noise level 39 dB(A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Door 90 lbs (41 kg).
Drawer 22 lbs (10 kg).
When sabbath mode is active, the appliance can only be opened using a handle.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi (8 bar), connect pressure relief valve between water tap and hose set.

Connection
Total rating 1,540 W/24 h.
Total Amps: 10 A.
Connecting cable 118″ (3.0 m), detachable.
Cold water connection required.
Electrical location 6″ above ground in lower left corner of unit.
Supply hose 70 7/8″ (1.8 m) with ¼″ male compression fitting (standard icemaker connector).
Water pressure 29 to 116 psi.



A: Outlet

The maximum door panel dimensions are based on a clearance of 1/8" (3 mm)

The height of the toe kick can be reduced to 2" (50 mm)

Measurements in inches (mm)

Numbers indicated
inside parenthesis ( ) = mm

Fridge-freezer combination dark brushed stainless steel
RVB 497

RVB 497 790
Fully integrated panel ready.
Cutout width 35 ½" (90 cm).
Cooling section with one door and one fully extendable freezing drawe.

Included accessories
1 egg holder with lid.
1 ice cube scoop.
2 oak wood bottle holder.
1 supply hose, 70 7/8" (1.8 m) with ¼" male compression fitting (standard icemaker connector).
1 ACLETHRF10 Ethylene Absorber starter kit.
1 RA 450 022 - Activated charcoal water filter.

Installation accessories

RVA 421 920
Dark stainless steel door panels, with handles. For RVB 497.
Panel thickness ¾".

RVA 428 920
Dark stainless steel door panels, handleless. For RVB 497.
Panel thickness ¾".

RVA 423 141
Side trims used to conceal the gap between the appliance and adjacent cabinet.
2 pieces, for RVB and RVY.

RA 425 110
Accessory stainless steel handle for custom panel refrigerator door for RVY 497, with 3 mounts, length 44 ½" (1.131 mm).
Order quantity 2x required.

RA 425 910
Accessory stainless steel handle for custom panel RVY 497 freezer door, with 2 mounts, length 31 7/8" (810 mm).

RVA 460 000
Accessory for side-by-side installation for RVB 497.

RVA 460 900
Accessory for replacement side-by-side installation in unmodified cutout. Required if a RVY 497 (35 ½" wide) is installed side-by-side into a cutout which was formerly housing a combination including a RY 492, RB 492 or RC 492.

RVA 460 910
Accessory for replacement in single unmodified cutout. Required if a RVY 497 is replacing a RY 492, RB 492 or RC 492.

RVA 460 020
Accessory for side-by-side installation, backward compatible. Required if a RVY 497 is installed side-by-side with a RY, RB, RC, RF or RW of the Vario cooling 400 series.

Optional accessories

RA 430 100
Storage container with transparent lid, anthracite.

Part #11031964
Egg holder insert (for use with RA 430 100).

RA 450 022
Activated charcoal water filter.

Part #11049963
Water filter bypass for home water filtration system.

RVA 438 040
Solid oak wood bottle support - set of 1.

RVA 450 220
Replacement activated charcoal air filter, set of 2 pcs.

ACLETHRF10
Ethylene absorber starter kit.

ACLETHST10
Ethylene absorber refill kit.

Highlights
— Dark brushed stainless steel interior, refined with solid anthracite aluminum elements.
— Warm white and glare-free LED light concept for optimal food presentation in all compartments.
— Push-to-open function on refrigerator and freezer for integration into handleless cabinet front.
— Flat dark brushed stainless steel inner door.
— Flexible positioning of shelves and door racks through hidden rail system.
— Solid anthracite aluminum door bins.
— Professional freshness system with 2 fresh climate drawers and 1 chilled drawer.
— Internal water dispenser with water filter.
— Integrated ice maker with fixed water connection.
— Spacious, fully extendable freezer compartment including 2 additional interior drawers.
— Full touch TFT display.
— ENERGY STAR® certified.
— Sabbath mode certified by Star-K.
— Net volume 20 cu. ft. (566 liters).

Handling
Opening assist for door.
Cushioned door closing system.
Light and display response to drawer interaction.
Automatic brightness adjustment based on ambient illumination.
Easy accessible full touch TFT display.
Clear text display in 42 languages.
Animated quick guides to assist appliance interaction.

Technical Features
Dynamic cold air distribution.
Automatic defrosting with defrost water evaporation.
Constant air purification by 2 activated charcoal air filters.
Sabbath mode certified by Star-K.
Open-door and malfunction warning system.

Selected digital services (Home Connect)
Storage management with cameras.
Personalization function for saving custom programs.
Remote control and monitoring.
Remote diagnostics.

Cooling compartment
Internal water dispenser with water filter.
Professional freshness system.
No-Frost technology with fast cooling.
Temperature adjustable from 35 °F to 46 °F (+2 °C to +8 °C).
3 aluminum-framed safety glass shelves, individually adjustable in height.
1 integrated safety glass shelf with satin matte finish.
Optimal food presentation with warm white and glare-free, hidden LED light bars (3000 K).
Flexible positioning of door racks through hidden rail system.
6 door racks, thereof 4 height adjustable.
Total volume of all refrigerator compartments: 13.2 cu.ft.

Fresh climate drawer
2 fresh climate drawers with humidity control.
Temperature adjustable from 30 °F to 36 °F (-1 °C to +2 °C).
Ideal storage conditions for different foods through dedicated programs (e.g. Fruit, Vegetables, Meat).
Individual adjustment of temperature and humidity.
Extended food preservation with ethylene absorber.
Indirect illumination, transparent front.
Fully extendable, with cushioned closing system.

Chilled drawer
Temperature dependent on cooling compartment (always 2-3 degrees lower).
Indirect illumination, transparent front.
Fully extendable, with cushioned closing system.

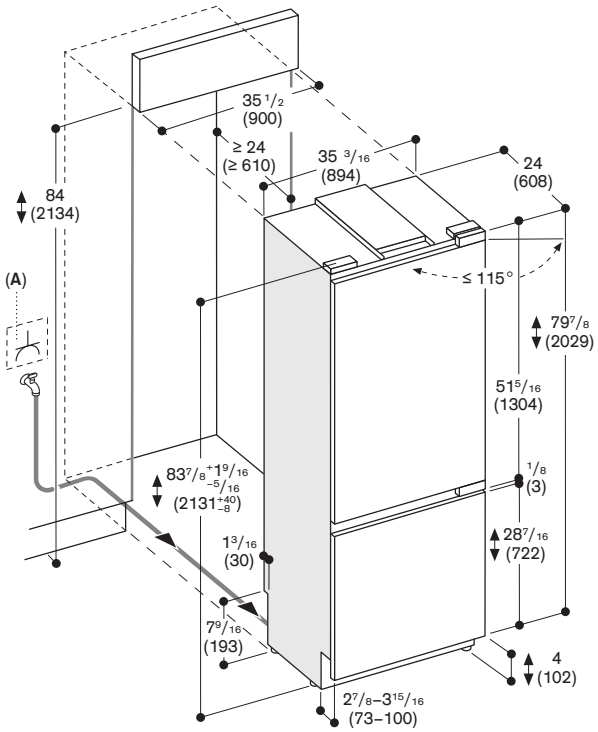
Freezer compartment
No-frost technology with fast freezing at -15 °F (-30 °C).
Temperature adjustable from -11 °F to 3 °F (-24 °C to -16 °C).
Freezer burn protection.
Oxidation protection.
Storage time after a malfunction 10 h.
Spacious, fully extendable freezer compartment with synchronously running pull-out rails.
2 extendable interior drawers.
Warm-white, glare-free LED lighting (3000 K) within freezer compartment.
Net volume 6.8 cu.ft.

Ice maker
Integrated automatic ice maker in the freezer compartment, with fixed water connection.
Ice maker can be switched off independently.
Active charcoal water filter for water inlet, integrated in ventilation grill area.
Saturation indicator for filter via full touch TFT display.
Ice cube production approx. 5.5 lb (2.5 kg)/24 h.
Removable ice storage container with approx. 7 lbs. (3.2 kg) capacity.
Integrated, easy accessible ice cube scoop.

Consumption data
Energy consumption 594 kWh/year.
Noise level 39 dB(A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Each door 141 lbs. (64 kg).
Drawer 30 lbs. (14 kg).
When sabbath mode is active, the appliance can only be opened using a handle.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi (8 bar), connect pressure relief valve between water tap and hose set.
Standard brushed stainless steel door panels with handles (not dark brushed stainless steel) are available to order, but require a larger 36" (914 mm) wide cutout in order to accommodate the larger doors. Please order RA 421 913 (standard stainless steel doors) and RVA 460 910 (installation accessory). Consult planning notes for additional detail.

Connection
Total rating 1,630 W/24 h.
Total Amps: 10 A.
Connecting cable 118" (3.0 m), detachable.
Cold water connection required.
Electrical location 6" above ground in lower left corner of unit.
Supply hose 70 7/8" (1.8 m) with ¼" male compression fitting (standard icemaker connector).
Water pressure 29 to 116 psi.



A: Outlet

The maximum door panel dimensions are based on a clearance of 1/8" (3 mm)

The height of the toe kick can be reduced to 2" (50 mm)

Measurements in inches (mm)

Numbers indicated
inside parenthesis ( ) = mm

Additional planning notes for dark brushed stainless steel fridge-freezer combination RVY 497 / RVB 497 / RVB 477

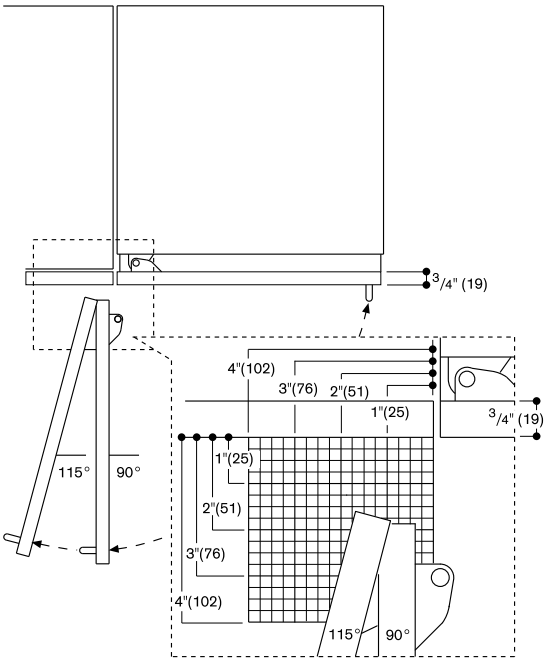
The side walls of the adjacent cabinetry have to be dimensionally stable, as the cooling appliances are secured in the niche with only an anti-tilt bracket on the top back and on the bottom at the side.

The cooling appliances can be installed handle to handle as a side-by-side combination. In this case the side-by-side installation kit RVA 460 000 is required. If the cooling appliances are joined together hinge to hinge an additional stable side wall must be foreseen. If restrictions in use are accepted, (a simultaneous opening of the doors is not possible) the appliances can be joined directly, using the side-by-side installation kit RVA 460 000.

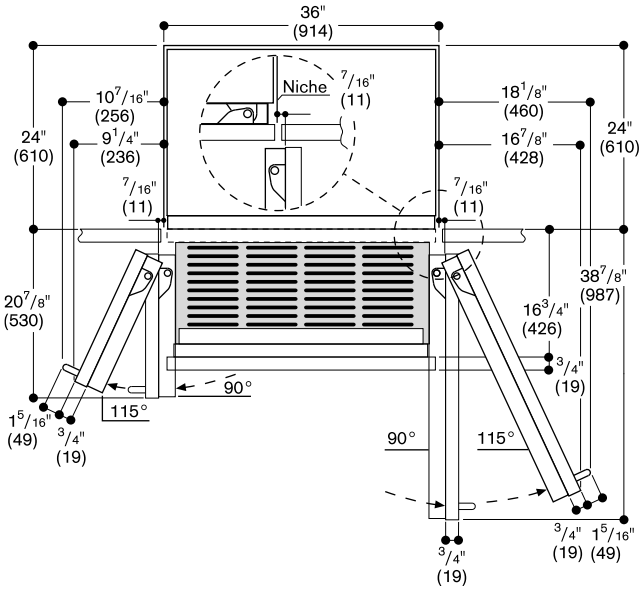
When installing a cooling appliance handleless next to a BO/BM/BS/CM from the oven 400 series a minimum lateral distance of 1 3/16" (30 mm) is required, if the door of the cooling appliance opens towards the BO/BM/BS/CM. If the BO/BM/BS have a retrofitted handle on the same side as the cooling appliance's door hinge a lateral distance of 60 mm is required.
For the same installation next to a BOP/BMP from the ovens 200 series, a distance of 1 9/16" (40 mm) is required.

Door opening angle
To ensure correct kitchen planning it is essential to take into account the opening angle of the appliance's door plus the door panel and handle. Collisions with kitchen furniture (worktops, handles of adjacent cabinetry, etc.) or parts of the room (walls, protrusions, etc.) need to be avoided.

The necessary space for the hinge movement and the resulting clearances, depending on the door opening angle, to adjacent cabinetry and its handle are shown in the following drawing. The clearances are based on a door panel thickness of ¾" (19 mm).
In case of a potential collision, the following options are available to solve the situation:
— Limit the door opening angle to 90° (standard 115°). A pin to limit the opening is enclosed with the appliance
— Fit a spacer between the appliance and the cabinetry that it would collide with
— Rearrange surrounding cabinetry or appliance



The space required for the hinge and the consequential distance to the adjacent unit and its handle can be seen in the above drawing, depending on the thickness. The drawing assumes a panel thickness of ¾" (19 mm).



The drawing is based on a cabinet panel width of 3/4" (19 mm) and a Gaggenau cabinet handle height of 1 5/16" (49 mm).

All measurements in inches (mm).

Installation cutout

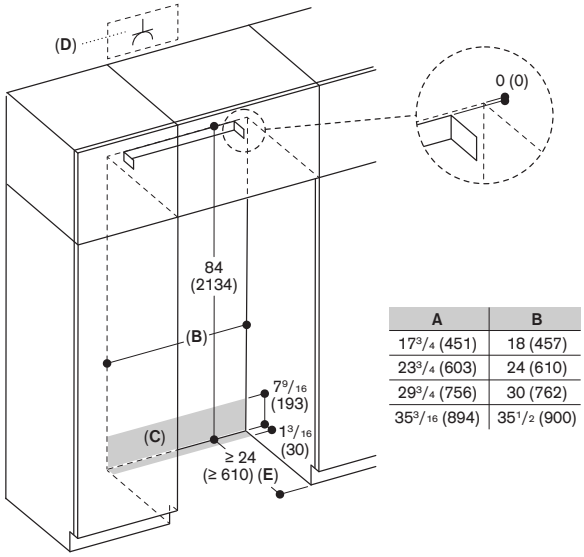
Unlike conventional built-in appliances, the appliance stands on the floor. Therefore the installation niche is a space in a line of kitchen units.

Installation cutout
The specified dimensions of the installation cutout must be ensured to guarantee a proper installation of the appliance and a seamless integration into the kitchen design. It is particularly important that the installation cutout is square. The side walls must be smooth, not uneven and without protrusions. Use the appropriate tools, e.g. spirit level, diagonal measurements, etc. to determine whether the installation cutout is square.

The side walls and the crown of the installation cutout must be at least 5/8" (16 mm) thick.

The anti-tip bracket must be installed at the standard installation height of 84" (2134 mm). If the cutout exceeds this height, the anti-tip bracket must be installed at the highest point of the cutout and the appliance then raised to match the cutout height.

Installation cutout for an individual appliance



A	B
17 3/4 (451)	18 (457)
23 3/4 (603)	24 (610)
29 3/4 (756)	30 (762)
35 3/16 (894)	35 1/2 (900)

A: Appliance width
B: Width of installation cutout
C: Area for guiding water supply hose
D: Outlet
E: Depth of installation cutout, depending on kitchen design

Installation cutout for a side-by-side solution
The cooling appliances offer options for side-by-side combinations to create an individual kitchen design.
The required width of the installation cutout is the sum of the widths of the single appliances. Height and depth of the installation cutout correspond to the specifications of the single appliances.

It is important to comply with the specified dimensions to ensure enough space for the electrical and water connection. For precise dimensions, please refer to the details given for the single appliances.

Location
The appliance should be installed in a dry and well-ventilated room. The location of the appliance should not be subject to direct sunlight or be near a heat source, such as a cooker, a radiator, etc.
If an installation next to a heat source is unavoidable the following minimum distances to that source need to be considered:
— 1 3/16" (3 cm) to electric or gas cooktops
— 1 3/16" (3 cm) to electric or gas ovens
— 11 13/16" (30 cm) to an oil-fired or solid-fuel cooktop

Surface
To ensure that the appliance is installed securely and functions properly, the floor must be level and even. Moreover, it must consist of a hard, rigid material and not give way, due to the heavy weight of a fully loaded appliance. The following table shows the resulting weight of an appliance when installed with a door panel having the max. permitted weight and being fully loaded.

All measurements in inches (mm).

Maximum load weight

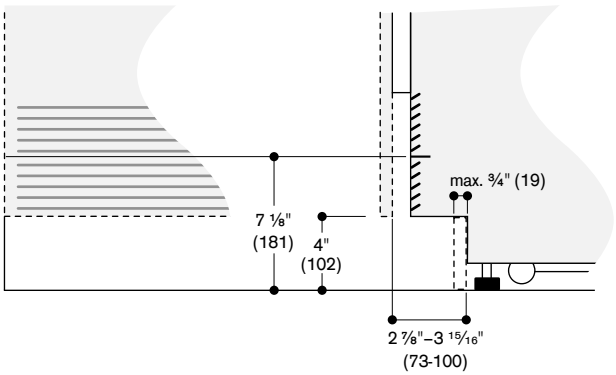
Model	Description	Max. load weight
RVY497	Fridge-freezer combination, 3 doors	1,296 lbs. (588 kg)
RVB 497	Fridge-freezer combination, 2 doors	1,103 lbs. (500 kg)
RVB 477	Fridge-freezer combination, 2 doors	1,052 lbs. (477 kg)

In case of doubt, consult an architect, structural engineer or construction expert.
If required the floor must be reinforced.
To ensure the proper functionality of the ice maker the appliance must be upright.

Neighboring cabinetry
The appliance is securely positioned into its niche by screwing it firmly to the adjacent and top cabinetry.
It must be ensured that all cabinetry onto which the appliance is fastened, is firmly connected to the floor or the wall.
The thickness of the baseboard can be max. 3/4" (19 mm).

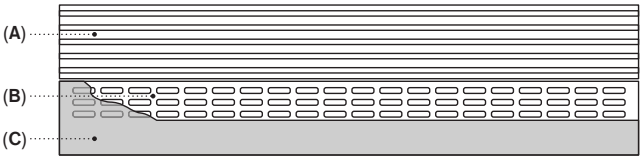
Toe kick area

Important!
Poor ventilation damages the appliance!
It is not permitted to cover the air inlets and the exhaust air outlets of the appliance in the toe-kick area.
Based on the standard installation height the toe-kick height is 4" (102 mm) (the distance between the floor and the bottom edge of the door panel installed on the appliance) to ensure a proper operation of the appliance. Take this into consideration also when adjusting the feet of the appliance.



In relation to the standard height of the appliance, the height of the toe kick plate is 4" (102 mm). Maximum thickness of the toe kick plate is 3/4" (19 mm).

For design reasons, it may be necessary to decrease the toe-kick height.
It can be reduced to 2" (50 mm). Subsequently the height of the toe-kick (C) needs to be reduced as well to match the now lower toe-kick height, so the additional ventilation openings (B) are not fully covered. Only then, a proper operation of the appliance can be guaranteed.
E.g. toe-kick height: 2 3/4" (70 mm). base board shall not be higher than 2 3/4" (70 mm).
Adhesive connectors on the appliance ensure a secure fixation of the base board.



A: Air inlets and exhaust air outlets
B: Ventilation openings in base board area
C: Base board

The height of the toe kick can be reduced to 2" (50 mm) based on the standard installation height
The base board height needs to be reduced to match the toe kick height to allow for the additional ventilation

Special accessories | Replacement

Crown molding

Important!
The crown molding of the installation niche must always have a depth of at least 4″ (102 mm) (measured from the front edge of the appliance) and be at least 5/8″ (16 mm) thick. Only then a secure installation of the appliance in the niche can be guaranteed.

The height of the door panel on the appliance is dependent on:
— The overall height of the appliance
— The distance from the bottom edge of the door panel to the floor
— The appliance type (one-door or multi-door appliances)
This height may vary depending on the installation conditions. For design reasons it may be necessary to lengthen the cabinet door upwards by extending it beyond the top of the appliance.

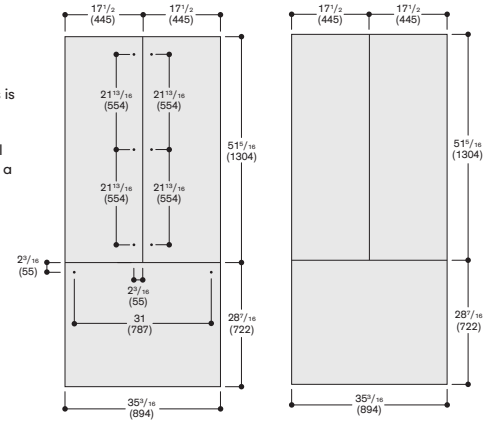
Dimensions of special accessories — door panels
The cabinetry, the height of the toe kick, the overall height of the kitchen and other determining dimensions of the kitchen must be considered in order to plan the exact positioning of the door panel, so that the appliance integrates perfectly into the overall kitchen design.
The following drawings show the basic dimensions of the special accessory door panels. These are designed to fit the following basic specifications:
— Height of the toe-kick: 4″ (102 mm)
— Overall height of the installation niche: 84″ (2134 mm)
— Gaps: 1/8″ (3 mm)
— Door panel thickness: 3/4″ (19 mm)

Important!
The following drawings are not a substitute for detailed designs. Compliance with specified requirements relating to kitchen design is essential.

RVY 497 Niche with 35.5″ (900 mm)

The door panel thickness is 3/4″ (19 mm)

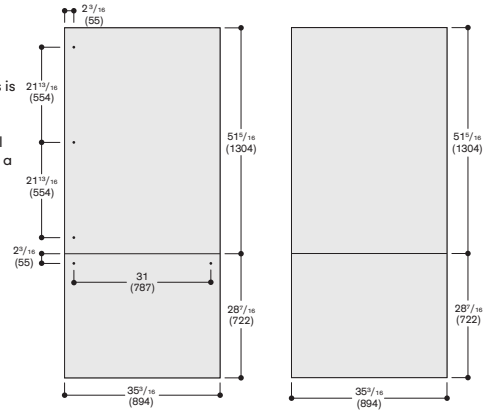
The maximum door panel dimensions are based on a clearance of 5/8″ (3 mm), based on a single niche



RVB 497 Niche with 35.5″ (900 mm)

The door panel thickness is 3/4″ (19 mm)

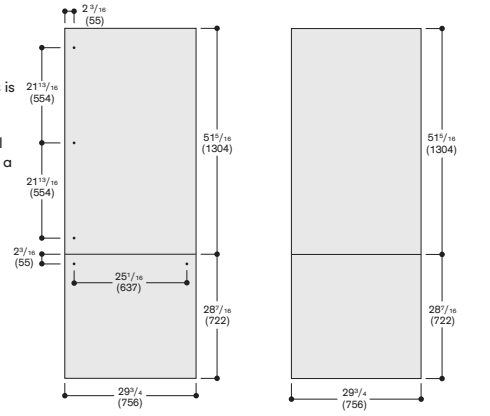
The maximum door panel dimensions are based on a clearance of 5/8″ (3 mm), based on a single niche



RVB 477 Niche with 30″ (762 mm)

The door panel thickness is 3/4″ (19 mm)

The maximum door panel dimensions are based on a clearance of 5/8″ (3 mm), based on a single niche



When designing custom door panels ensure the maximum panel weights shown in the following table are not exceeded.

Maximum permitted door panel weight

Model	Description	Max. panel weight
RVY497	Fridge-freezer combination 35 1/2″, 3 doors	Each door 141 lbs. (64 kg) / Drawer 30 lbs. (14 kg)
RVB497	Fridge-freezer combination 35 1/2″, 2 doors	Each door 110 lbs. (50 kg) / Drawer 30 lbs. (14 kg)
RVB477	Fridge-freezer combination 30″, 2 doors	Each door 132 lbs. (60 kg) / Drawer 37 lbs. (17 kg)

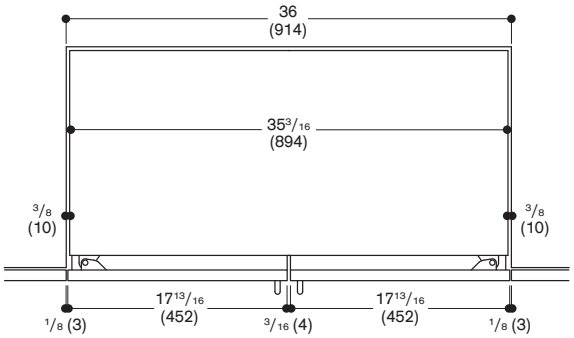
Replacement of RVY497 into 914 mm niche
If a RVY 497 or RVB 497 is installed into an existing, unmodified 36″ (914 mm) wide cutout (e.g. replacement of an appliance of the Vario cooling 400 series - RY 492) be aware of the following dimensional changes:
— Appliance width 35 3/16″ (894 mm) (compared to 35 3/4″ (908 mm) within Vario cooling 400 series)
— Range of height adjustable feet based on the standard installation height +1 9/16″ (40 mm) / - 5/16″ (8 mm) (compared to +1 3/8″ (35 mm) / -1/2″ (13 mm) within Vario cooling 400 series)

To guarantee the aesthetics of the installation 10 mm wide side trims (RVA 460 910) should be installed on both sides of the appliance to cover the gap between the side walls of the appliance and the adjacent cabinetry.

If a Vario cooling 400 appliance was installed in the cutout before, the screwing holes in the crown and side walls (if side trims were used) will become visible, upon removal of the appliance. To ensure perfect aesthetics of the newly installed RVY 497 or RVB 497 the screwing holes should be covered.

Existing custom door panels can be re-used as well as the special accessory door panels from the Vario Cooling 400 series. New door panels need to have the widths displayed in the following drawing.
Be aware that any door panel to fully cover the cutout will now protrude from the doors of the RVY 497 or RVB 497 due to the difference in width.
This has an influence on the hinge movement and resulting clearances to adjacent cabinetry and handles.

Replacement of RVY 497 into 36" (914 mm) niche



The resulting lateral gaps of 3/8" (10 mm) can be covered with side trims included in the installation accessory RVA 460 910

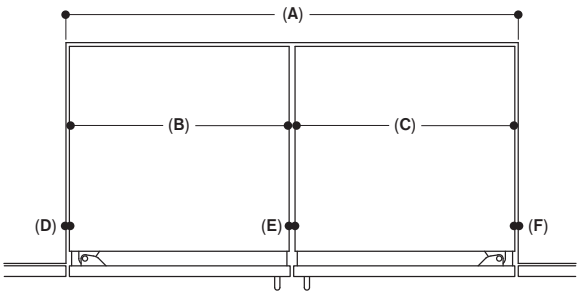
All measurements in inches (mm).

Replacement

Replacement of side-by-side installation incl. RVY 497
In case of a side-by-side installation into an existing, unmodified niche previously designed for two 35 ¾" (908 mm) wide appliances or one 35 ¾" (908 mm) wide appliance and any narrower one, the installation accessory RVA 460 900 is required. Different side and center trims to cover the gaps between both appliances and between the appliances' side walls and the adjacent cabinetry are included.
For the narrow ⅛" (3 mm) side trims the installation accessory RVA 423 141 needs to be ordered.
For a correct installation, every appliance must be centered within their niche. For this, the spacers on the appliances' side walls may need to be exchanged before moving the appliance into the niche.

Depending on the niche width (A) and the appliances' widths (B) + (C) the gaps (D) + (E) + (F) have different measurements. See drawing:

Replacement of side-by-side installation incl. RVY 497 / RVB 497



A: Niche width	72 (1828)	≤ 66 (≤ 1676)
B: Appliance 1 width	35 3/16 (894)	35 3/16 (894)
C: Appliance 2 width	35 3/16 (894)	≤ 29 3/4 (≤ 756)
D: Left gap	3/8 (10)	3/8 (10)
E: Center gap	13/16 (20)	1/2 (13)
F: Right gap	3/8 (10)	1/8 (3)

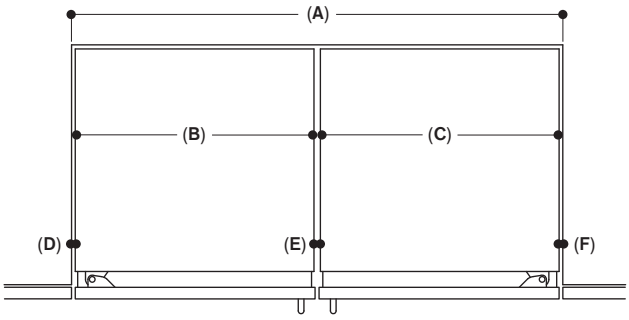
Replacement of side-by-side installation with Vario Cooling 400 series
If an RVY 497 must be installed side-by-side with a Vario cooling 400 appliance the installation accessory RVA 460 020 is required.
Beware that neither the overall appliance design nor the appliances' capabilities match and are not intended to do so.

All installation parts used in the initial Vario cooling 400 side-by-side installation need to be removed, including the heater kit. These are not necessary anymore. Depending on the individual installation situation, additional installation accessories may be necessary.

Side and center trims from the initial installation can be reused. Beware that the colours do not match, nor does the length of the trims fit perfectly, depending on the appliance used on. Side and center trims matching the new appliance's design to cover the gaps between both appliances and between the appliances' side walls and the adjacent cabinetry are included in the installation accessory RVA 460 020.

Important!
To join the appliances outside of the niche and adjusting them to the niche height, the feet of the Vario cooling 400 appliance must be raised.
This leads to:
— A visible height difference in the toe-kick area between both appliances (when the doors are open)
— The Vario Cooling 400 appliance not standing on its rollers, but on its front feet on the ground. To move it into the niche it must be slightly lifted with a hand truck.

Replacement of side-by-side installation with Vario Cooling 400 series



A: Niche width	72 (1828)	≤ 66 (≤ 1676)
B: Replacement appliance width	35 3/16 (894)	≤ 29 3/4 (≤ 756)
C: Vario Cooling 400 appliance width	≤ 35 3/4 (≤ 908)	≤ 35 3/4 (≤ 908)
D: Left gap	3/8 (10)	1/8 (3)
E: Center gap	1/2 (13)	1/4 (6)
F: Right gap	1/8 (3)	1/8 (3)

All measurements in inches (mm).

Vario 400 series refrigeration column
RC 462

RC 462 705
Fully integrated.
Width 24″ (61 cm).

Included accessories

1 egg holder with lid.

Installation accessories

RA 421 615
Stainless steel door panel **with handle.**
For 24″ (61 cm) wide appliances, panel thickness ¾″.

RA 423 140
Side trims used to conceal the gap between the appliance and adjacent cabinet. White powder coated metal.

RA 425 110
Stainless steel handle for refrigerator door.
With 3 mounts, length 44 ½″ (1,131 mm).

RA 428 615
Stainless steel door panel, **handleless.**
For 24″ (61 cm) wide appliances, panel thickness ¾″.

RA 460 000
Installation kit for side-by-side installation for connecting any two columns. Included in delivery for RF and RW.

RA 460 012
Additional side heating element 110 V. Required if appliances are installed with a distance greater than ⅝″ and less than 6 5/16″ next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 5/16″ apart from each other.

RA 460 020
Connecting element for custom cabinet fronts when panels are split vertically to create one door front.

RA 464 611
Ventilation grill stainless steel.
For RC 462/RW 466 24″ (61 cm) wide appliances.

Optional accessories

RA 430 100
Storage container with transparent lid, anthracite.

Part #11031964
Egg holder insert (for use with RA 430 100).

Highlights
- Stainless steel interior with solid anthracite aluminum elements.
- Warm white and glare-free LED light spots.
- Opening assist for door with two options:
  1. Push-to-open function for integration into handleless cabinet front.
  2. Pull-to-open function to facilitate opening the door using a handle.
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door bins can be aligned on the same level.
- Flat stainless steel inner door, full-length.
- Almost invisible rail system for shelves and door bins for flexible positioning.
- Solid anthracite aluminum door bins.
- One fresh cooling drawer 32 °F (0 °C) with manually adjustable temperature and one fresh cooling drawer with manually adjustable humidity.
- TFT touch display.
- ENERGY STAR® certified.
- Sabbath mode certified by Star-K.
- Net volume 13.0 cu.ft.

Operation
TFT touch display operation.
Clear text display in 52 languages.

Features
Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
When rest mode (Sabbath mode) is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
For further information please check: home-connect.com.

Cooling
No-Frost technology with fast cooling.
Temperature adjustable from 35 °F to 46 °F (+2 °C to +8 °C).
3 safety glass shelves, white glass, individually adjustable in height.
1 shallow, fully extendable drawer with transparent front.
1 integrated shelf with satin-finished glass.
Cushioned closing system.
4 brilliant LED light spots with warm white, glare-free light within cooling area and drawers.
Flat door rail system with fully flexible positioning of door bins.
4 height-adjustable door bins, one of which is a large gallon door bin.
Net volume 13.0 cu.ft.

Fresh cooling close to 32 °F (0 °C)
1 large, fully extendable fresh cooling 32 °F (0 °C) drawer with transparent front, illuminated.
Cushioned closing system.
Temperature control via central TFT display, temperature can be adjusted from 30 °F to 38 °F (-1 °C to +3 °C).
Ideal for meat, fish and poultry.

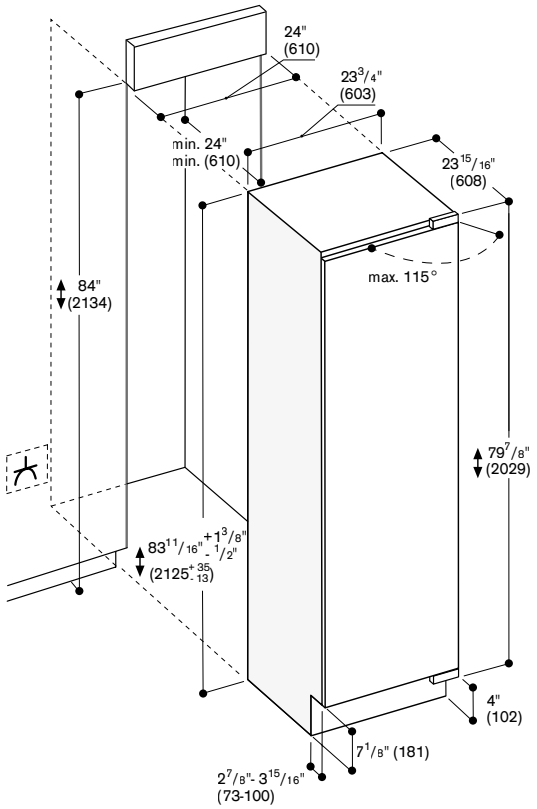
Fresh cooling
1 fully extendable fresh cooling drawer
with transparent front, illuminated.
Cushioned closing system.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Consumption data
Energy consumption 254 kWh/year.
Noise level 40 dB(A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided.
Max. door panel weight 90 lbs (41 kg).

Please read additional planning notes on page 248–257.

Rating
Total rating: 690 W/24h.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 118″ (3.0 m), detachable.
Electrical location 6″ above ground in lower left corner of unit.



The door face dimensions are designed for a maximum gap of 1/8" (3 mm).
See more details on page 252.

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series refrigeration column
RC 472

RC 472 705
Fully integrated.
Width 30″ (76.2 cm).

Included accessories

1 egg holder with lid.

Installation accessories

RA 421 713
Stainless steel door panel **with handle.**
For 30″ (76.2 cm) wide appliances, panel thickness ¾″.

RA 423 140
Side trims used to conceal the gap between the appliance and adjacent cabinet. White powder coated metal.

RA 425 110
Stainless steel handle for refrigerator door.
With 3 mounts, length 44 ½″ (1,131 mm).

RA 428 713
Stainless steel door panel, **handleless.**
For 30″ (76.2 cm) wide appliances, panel thickness ¾″.

RA 460 000
Installation kit for side-by-side installation for connecting any two columns. Included in delivery for RF and RW.

RA 460 012
Additional side heating element 110 V. Required if appliances are installed with a distance greater than ⅝″ and less than 6 5/16″ next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 5/16″ apart from each other.

RA 460 020
Connecting element for custom cabinet fronts when panels are split vertically to create one door front.

RA 464 711
Ventilation grill stainless steel
For RC 472 30″ (76.2 cm) wide appliances.

Optional accessories

RA 430 100
Storage container with transparent lid, anthracite.

Part #11031964
Egg holder insert (for use with RA 430 100).

Highlights
- Stainless steel interior with solid anthracite aluminum elements.
- Warm white and glare-free LED light spots.
- Opening assist for door with two options:
  1. Push-to-open function for integration into handleless cabinet front.
  2. Pull-to-open function to facilitate opening the door using a handle.
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door bins can be aligned on the same level.
- Flat stainless steel inner door, full-length.
- Almost invisible rail system for shelves and door bins for flexible positioning.
- Solid anthracite aluminum door bins.
- One fresh cooling drawer 32 °F (0 °C) with manually adjustable temperature)and one fresh cooling drawer with manually adjustable humidity.
- TFT touch display.
- ENERGY STAR® certified.
- Sabbath mode certified by Star-K.
- Net volume 16.8 cu.ft.

Operation
TFT touch display operation.
Clear text display in 52 languages.

Features
Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
When rest mode (Sabbath mode) is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
For further information please check: home-connect.com.

Cooling
No-Frost technology with fast cooling.
Temperature adjustable from 35 °F to 46 °F (+2 °C to +8 °C).
3 safety glass shelves, white glass, individually adjustable in height.
1 shallow, fully extendable drawer with transparent front.
1 integrated shelf with satin-finished glass.
Cushioned closing system.
4 brilliant LED light spots with warm white, glare-free light within cooling area and drawers.
Flat door rail system with fully flexible positioning of door bins.
4 height-adjustable door bins, one of which is a large gallon door bin.
Net volume 16.8 cu.ft.

Fresh cooling close to 32 °F (0 °C)
1 large, fully extendable fresh cooling 32 °F (0 °C) drawer with transparent front, illuminated.
Cushioned closing system.
Temperature control via central TFT display, temperature can be adjusted from 30 °F to 38 °F (-1 °C to +3 °C).
Ideal for meat, fish and poultry.

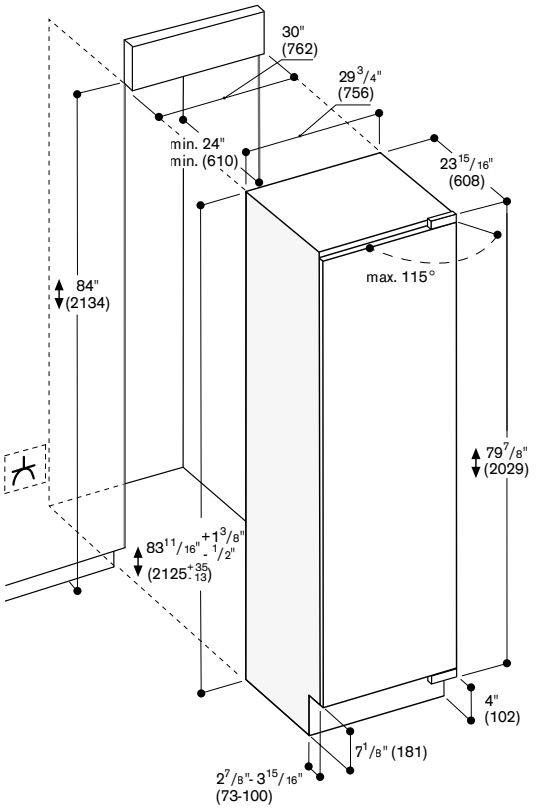
Fresh cooling
1 fully extendable fresh cooling drawer
with transparent front, illuminated.
Cushioned closing system.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Consumption data
Energy consumption 279 kWh/year.
Noise level 40 dB(A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided.
Max. door panel weight: 53 lbs. (24 kg).

Please read additional planning notes on page 248–257.

Rating
Total rating: 760 W/24h.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 118″ (3.0 m), detachable.
Electrical location 6″ above ground in lower left corner of unit.



The door face dimensions are designed for a maximum gap of 1/8" (3 mm).
See more details on page 252.

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series refrigeration column
RC 492

RC 492 705
Fully integrated.
Width 36" (91.4 cm).

Included accessories

1 egg holder with lid.

Installation accessories

RA 421 914
Stainless steel door panel **with handle.**
For 36" (91.4 cm) wide appliances, panel thickness ¾".

RA 423 140
Side trims used to conceal the gap between the appliance and adjacent cabinet. White powder coated metal.

RA 425 110
Stainless steel handle for refrigerator door.
With 3 mounts, length 44 ½" (1,131 mm).

RA 428 914
Stainless steel door panel, **handleless.**
For 36" (91.4 cm) wide appliances, panel thickness ¾".

RA 460 000
Installation kit for side-by-side installation for connecting any two columns. Included in delivery for RF and RW.

RA 460 012
Additional side heating element 110 V. Required if appliances are installed with a distance greater than ⅝" and less than 6 5/16" next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 5/16" apart from each other.

RA 460 020
Connecting element for custom cabinet fronts when panels are split vertically to create one door front.

RA 464 911
Ventilation grill stainless steel
For 36" (91.4 cm) wide appliances.

Optional accessories

RA 430 100
Storage container with transparent lid, anthracite.

Part #11031964
Egg holder insert (for use with RA 430 100).

Highlights
- Stainless steel interior with solid anthracite aluminum elements.
- Warm white and glare-free LED light spots.
- Opening assist for door with two options:
  1. Push-to-open function for integration into handleless cabinet front.
  2. Pull-to-open function to facilitate opening the door using a handle.
- The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door bins can be aligned on the same level.
- Flat stainless steel inner door, full-length.
- Almost invisible rail system for shelves and door bins for flexible positioning.
- Solid anthracite aluminum door bins.
- One fresh cooling drawer 32 °F (0 °C) with manually adjustable temperature)and one fresh cooling drawer with manually adjustable humidity.
- TFT touch display.
- ENERGY STAR® certified.
- Sabbath mode certified by Star-K.
- Net volume 20.6 cu.ft.

Operation
TFT touch display operation.
Clear text display in 52 languages.

Features
Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
When rest mode (Sabbath mode) is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
For further information please check: home-connect.com.

Cooling
No-Frost technology with fast cooling.
Temperature adjustable from 35 °F to 46 °F (+2 °C to +8 °C).
3 safety glass shelves, white glass, individually adjustable in height.
1 shallow, fully extendable drawer with transparent front.
1 integrated shelf with satin-finished glass.
4 brilliant LED light spots with warm white, glare-free light within cooling area and drawers.
Flat door rail system with fully flexible positioning of door bins.
3 height-adjustable door bins, one of which is a large gallon door bin.

Fresh cooling close to 32 °F (0 °C)
1 large, fully extendable fresh cooling 32 °F (0 °C) drawer with transparent front, illuminated.
Cushioned closing system.
Temperature control via central TFT display, temperature can be adjusted from 30 °F to 38 °F (-1 °C to +3 °C).
Ideal for meat, fish and poultry.

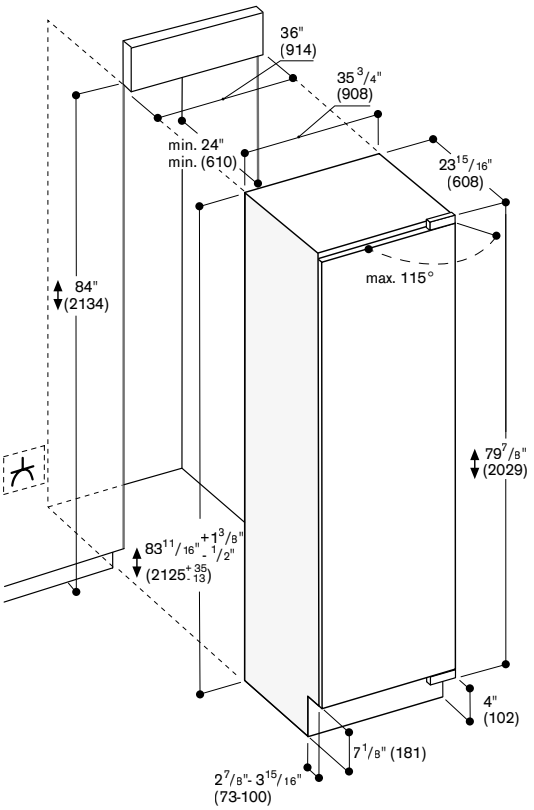
Fresh cooling
1 fully extendable fresh cooling drawer with transparent front, illuminated.
Cushioned closing system.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.

Consumption data
Energy consumption 312 kWh/year.
Noise level 40 dB(A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided.
Max. door panel weight 95 lbs. (43 kg).

Please read additional planning notes on page 248–257.

Rating
Total rating: 850 W/24h.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 118" (3m), detachable.
Electrical location 6" above ground in lower left corner of unit.



The door face dimensions are designed for a maximum gap of 1/8" (3 mm).
See more details on page 252.

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series freezer column
RF 411

RF 411 705
Fully integrated.
Width 18″ (45.7 cm).

Included accessories

1 ice cube scoop.
1 ice storage container, large.
1 Accessory for side-by-side installation (RA 460 000).
1 supply hose, 47″ (1.2 m) with ¼″ male compression fitting (standard icemaker connector).

Installation accessories

RA 421 115
Stainless steel door panel **with handle.**
For 18″ (45.7 cm) wide appliances,
Panel thickness ¾″.

RA 423 140
Side trims used to conceal the gap between the appliance and adjacent cabinet. White powder coated metal.

RA 425 110
Stainless steel handle for freezer door.
With 3 mounts, length 44 ½″ (1,131 mm).

RA 428 115
Stainless steel door panel, **handleless.**
For 18″ (45.7 cm) wide appliances,
panel thickness ¾″.

RA 460 012
Additional side heating element 110 V.
Required if appliances are installed with a distance greater than ⅝″ and less than 6 5/16″ next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 5/16″ apart from each other.

RA 460 020
Connecting element for custom cabinet fronts when panels are split vertically to create one door front.

RA 464 113
Ventilation grill stainless steel.
For 18″ (45.7 cm) wide appliances with filter.

Optional accessories

RA 448 220
Ice storage container, small.

RA 450 022
Water filter cartridge.

Part #11049963
Water filter bypass for home water filtration system.

Highlights
— Stainless steel interior with solid anthracite aluminum elements.
— Warm white and glare-free LED light spots.
— Opening assist for door with two options:
1. Push-to-open function for integration into handleless cabinet front.
2. Pull-to-open function to facilitate opening the door using a handle.
— The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door bins can be aligned on the same level.
— Material and aesthetics of interior as for RC model
— Glass shelves
— Solid anthracite aluminum door bins.
— Flat stainless steel inner door, full-length.
— Almost invisible rail system for shelves and door bins for flexible positioning.
— Integrated automatic ice maker with fixed water connection.
— TFT touch display.
— ENERGY STAR® certified.
— Sabbath mode certified by Star-K.
— Net volume 8.6 cu.ft.

Operation
TFT touch display operation.
Clear text display in 52 languages.

Features
Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
For further information please check: home-connect.com.

Freezing
No-frost technology with fast freezing at -22 °F (-30 °C).
Temperature adjustable from 3 °F to -11 °F (-16 °C to -24 °C).
4 safety glass shelves, white glass, 3 of which are individually height adjustable.
2 fully extendable drawers with transparent front.
Brilliant LED light spots with warm white, glare-free light.
Flat door rail system with fully flexible positioning of door bins.
4 height-adjustable door bins.

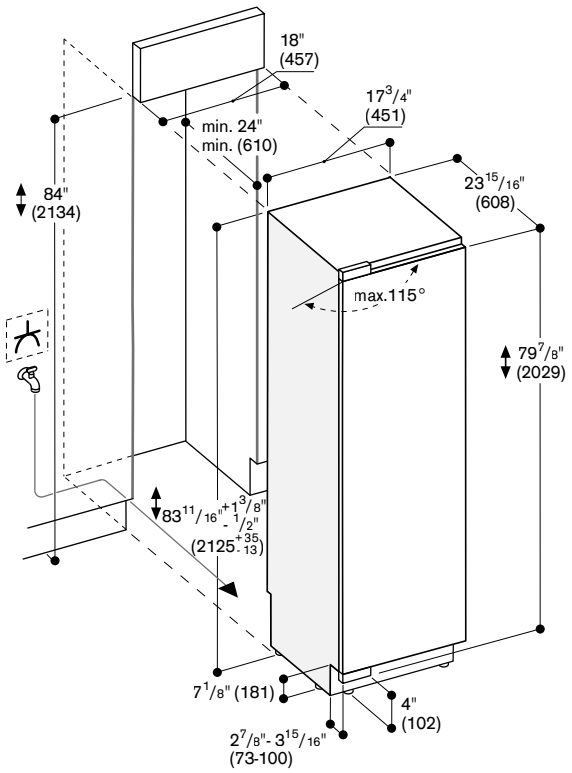
Ice maker
Integrated automatic ice maker in the freezer compartment, with fixed water connection.
Particle filter for water inlet, integrated in ventilation grill area.
Saturation indicator shown in TFT touch display.
Ice maker can be switched off independently.
Ice cube production approx. 3.1 lb (1.4 kg)/24 h.
Removable ice storage container with approx. 8.8 lbs. (4 kg) capacity.

Consumption data
Energy consumption 404 kWh/year.
Noise level 42 dB(A) re 1 pW.

Planning notes
Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
For an installation with a door opening angle of 90°, the drawers have a restricted access.
In case of door opening angle of 90° the standard ice storage container cannot be removed.
A small ice storage container (RA 448 220) is available to ensure access. This change must be done prior to fixing the door.
Max. door panel weight 55 lbs (25 kg).
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 248–257.

Rating
Total rating: 1,100 W/24h.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 118″ (3.0 m), detachable.
Cold water connection required.
Electrical location 6″ above ground in lower left corner of unit.
Supply hose 47″ (1.2 m) with ¼″ male compression fitting (standard icemaker connector).
Water pressure 29 to 116 psi.



The door face dimensions are designed for a maximum gap of 1/8" (3 mm).
See more details on page 252.

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series freezer column
RF 463

RF 463 707
Fully integrated.
Width 24″ (61 cm).
Left-hinged only.

Included accessories

1 Accessory for side-by-side installation (RA 460 000).
1 supply hose, 47″ (1.2 m) with ¼″ male compression fitting (standard icemaker connector).

Installation accessories

RA 422 611
Stainless steel door panel **with handle.**
For RF 463, panel thickness ¾″.

RA 423 140
Side trims used to conceal the gap between the appliance and adjacent cabinet. White powder coated metal.

RA 425 110
Stainless steel handle for freezer door.
With 3 mounts, length 44 ½″ (1,131 mm).

RA 428 811
Stainless steel door panel, **handleless.**
For RF 463, panel thickness ¾″.

RA 460 012
Additional side heating element 110 V.
Required if appliances are installed with a distance greater than ⅝″ and less than 6 5/16″ next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 5/16″ apart from each other.

RA 460 020
Connecting element for custom cabinet fronts when panels are split vertically to create one door front.

RA 464 617
Ventilation grill stainless steel.
For RF 463, with filter, right-hinged.

RA 464 618
Ventilation grill stainless steel.
For RF 463, with filter, left-hinged.

Optional accessories

RA 450 022
Water filter cartridge.

Part #11049963
Water filter bypass for home water filtration system.

Highlights

— Stainless steel interior with solid anthracite aluminum elements.
— Warm white and glare-free LED light spots.
— Opening assist for door with two options:
1. Push-to-open function for integration into handleless cabinet front.
2. Pull-to-open function to facilitate opening the door using a handle.
— The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door bins can be aligned on the same level.
— Material and aesthetics of interior as for RC model
— Glass shelves
— Solid anthracite aluminum door bins.
— Flat stainless steel inner door, full-length.
— Almost invisible rail system for shelves for flexible positioning.
— Integrated automatic ice maker with fixed water connection.
— Proximity sensor for ice and water dispenser.
— Illuminated dispenser for ice cubes, crushed ice and chilled water.
— TFT touch display.
— ENERGY STAR® certified.
— Sabbath mode certified by Star-K.
— Net volume 11.2 cu.ft.

Operation
TFT touch display operation.
Clear text display in 52 languages.
Touch key operation for ice and water dispenser.

Features
Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
When rest mode (Sabbath mode) is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
For further information please check: home-connect.com.

Freezing
No-frost technology with fast freezing at -22 °F (-30 °C).
Temperature adjustable from 3 °F to -11 °F (-16 °C to -24 °C).
3 safety glass shelves, white glass, 2 of which are individually height adjustable.
1 integrated shelf with satin-finished glass.
2 fully extendable drawers with transparent front.
Brilliant LED light spots with warm white, glare-free light.
Net volume 11.2 cu.ft.

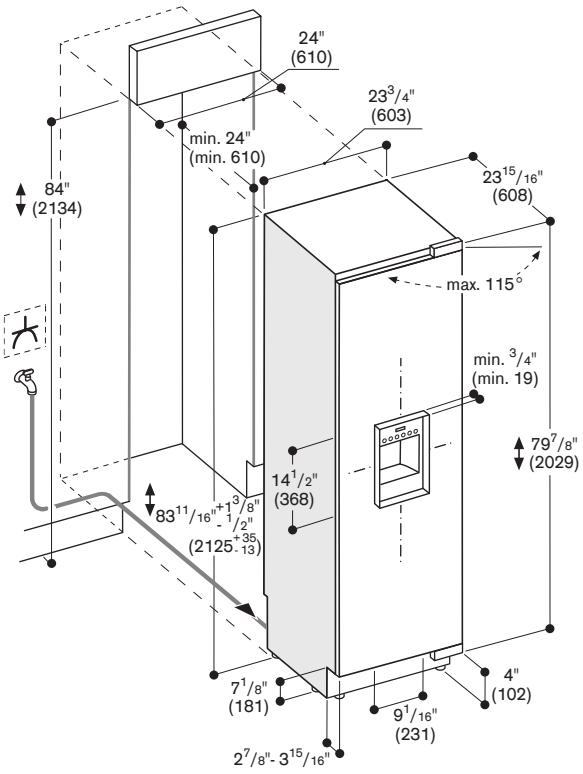
Ice and water dispenser
Warm white LED lighting.
Proximity sensor for automatic activation of light and touch keys for ice and water dispenser.
Integrated, with fixed inlet water connection.
Particle filter for water inlet, integrated in ventilation grill area.
Saturation indicator shown in TFT touch display.
Ice maker can be switched off independently.
Ice cube production approx. 3.1 lb (1.4 kg)/24 h.
Ice cubes and crushed ice.
Removable ice storage container with approx. 6.6 lbs. (3.2 kg) capacity.
Chilled water supply approx. .05 cu.ft. (1.5 liters).

Consumption data
Energy consumption 454 kWh/year.
Noise level 42 dB(A) re 1 pW.

Planning notes
Flat hinge.
Door opening angle of 115°, fixable at 90°.
For an installation with a door opening angle of 90°, the drawers have a restricted access.
Max. door panel weight 147 lbs. (67 kg).
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 248–257.

Rating
Total rating: 1,240 W/24h.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 118″ (3.0 m), detachable.
Cold water connection required.
Electrical location 6″ above ground in lower left corner of unit.
Supply hose 47,2″ (1.2 m) with ¼″ male compression fitting (standard icemaker connector).
Water pressure 29 to 116 psi.
Electrical location 6″ above ground in lower left corner of unit.



The door face dimensions are designed for a maximum gap of ⅛" (3 mm).
See more details on page 252.

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series freezer column
RF 461

RF 461 705
Fully integrated.
Width 24″ (61 cm).

Included accessories

1 ice cube scoop.
1 ice storage container, large.
1 Accessory for side-by-side installation (RA 460 000).
1 supply hose, 47″ (1.2 m) with ¼″ male compression fitting (standard icemaker connector).

Installation accessories

RA 421 615
Stainless steel door panel **with handle.** For 24″ (61 cm) wide appliances, panel thickness ¾″.

RA 423 140
Side trims used to conceal the gap between the appliance and adjacent cabinet. White powder coated metal.

RA 425 110
Stainless steel handle for freezer door. With 3 mounts, length 44 ½″ (1,131 mm).

RA 428 615
Stainless steel door panel, **handleless.** For 24″ (61 cm) wide appliances, panel thickness ¾″.

RA 460 012
Additional side heating element 110 V. Required if appliances are installed with a distance greater than ⅝″ and less than 6 5/16″ next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 5/16″ apart from each other.

RA 460 020
Connecting element for custom cabinet fronts when panels are split vertically to create one door front.

RA 464 616
Ventilation grill stainless steel
For 24″ (61 cm) wide appliances, with integrated water filter.

Optional accessories

RA 448 220
Ice storage container, small.

RA 450 022
Water filter cartridge.

Part #11049963
Water filter bypass for home water filtration system.

Highlights

— Stainless steel interior with solid anthracite aluminum elements.
— Warm white and glare-free LED light spots.
— Opening assist for door with two options:
1. Push-to-open function for integration into handleless cabinet front.
2. Pull-to-open function to facilitate opening the door using a handle.
— The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door bins can be aligned on the same level.
— Material and aesthetics of interior as for RC model
  — Glass shelves
  — Solid anthracite aluminum door bins.
— Flat stainless steel inner door, full-length.
— Almost invisible rail system for shelves and door bins for flexible positioning.
— Integrated automatic ice maker with fixed water connection.
— TFT touch display.
— ENERGY STAR® certified.
— Sabbath mode certified by Star-K.
— Net volume 12.2 cu.ft.

Operation
TFT touch display operation.
Clear text display in 52 languages.

Features
Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
For further information please check: home-connect.com.

Freezing
No-frost technology with fast freezing at -22 °F (-30 °C).
Temperature adjustable from 3 °F to -11 °F (-16 °C to -24 °C).
4 safety glass shelves, white glass, 3 of which are individually height adjustable.
2 fully extendable drawers with transparent front.
Brilliant LED light spots with warm white, glare-free light.
Flat door rail system with fully flexible positioning of door bins.
4 height-adjustable door bins.

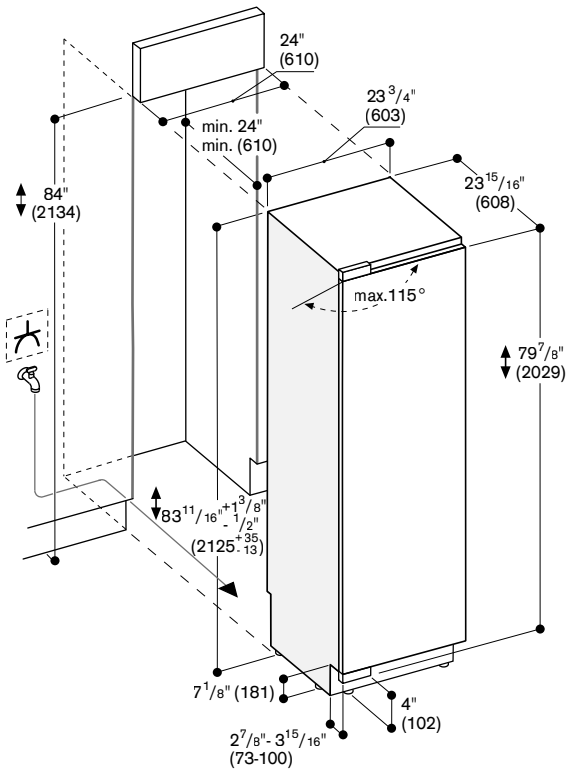
Ice maker
Integrated automatic ice maker in the freezer compartment, with fixed water connection.
Particle filter for water inlet, integrated in ventilation grille area.
Saturation indicator shown in TFT touch display.
Ice maker can be switched off independently.
Ice cube production approx. 2.9 lb (1.4 kg)/24 h.
Removable ice storage container with approx. 8.8 lbs. (4 kg) capacity.

Consumption data
Energy consumption 435 kWh/year.
Noise level 42 dB(A) re 1 pW.

Planning notes
Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
For an installation with a door opening angle of 90°, the drawers have a restricted access.
In case of door opening angle of 90° the standard ice storage container cannot be removed.
A small ice storage container (RA 448 220) is available to ensure access. This change must be done prior to fixing the door.
Max. door panel weight 90 lbs (41 kg).
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 248–257.

Rating
Total rating: 1,190 W/24h.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 118″ (3.0 m), detachable.
Cold water connection required.
Electrical location 6″ above ground in lower left corner of unit.
Supply hose 47″ (1.2 m) with ¼″ male compression fitting (standard icemaker connector).
Water pressure 29 to 116 psi.
Electrical location 6″ above ground in lower left corner of unit.



The door face dimensions are designed for a maximum gap of ⅛" (3 mm).
See more details on page 252.

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series freezer column
RF 471

RF 471 705
Fully integrated.
Width 30" (76.2 cm).

Included accessories

1 ice cube scoop.
1 ice storage container, large.
1 Accessory for side-by-side installation (RA 460 000).
1 supply hose, 47" (1.2 m) with ¼" male compression fitting (standard icemaker connector).

Installation accessories

RA 421 713
Stainless steel door panel **with handle.**
For 30" (76.2 cm) wide appliances, panel thickness ¾".

RA 423 140
Side trims used to conceal the gap between the appliance and adjacent cabinet. White powder coated metal.

RA 425 110
Stainless steel handle for freezer door. With 3 mounts, length 44 ½" (1,131 mm).

RA 428 713
Stainless steel door panel, **handleless.**
For 30" (76.2 cm) wide appliances, panel thickness ¾".

RA 460 012
Additional side heating element 110 V.
Required if appliances are installed with a distance greater than ⅝" and less than 6 5/16" next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 5/16" apart from each other.

RA 460 020
Connecting element for custom cabinet fronts when panels are split vertically to create one door front.

RA 464 714
Ventilation grill stainless steel
For 30" (76.2 cm) wide appliances, with integrated water filter.

Optional accessories

RA 448 220
Ice storage container, small.

RA 450 022
Water filter cartridge.

Part #11049963
Water filter bypass for home water filtration system.

Highlights

— Stainless steel interior with solid anthracite aluminum elements.
— Warm white and glare-free LED light spots.
— Opening assist for door with two options:
1. Push-to-open function for integration into handleless cabinet front.
2. Pull-to-open function to facilitate opening the door using a handle.
— The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door bins can be aligned on the same level.
— Material and aesthetics of interior as for RC model
  — Glass shelves
  — Solid anthracite aluminum door bins.
— Flat stainless steel inner door, full-length.
— Almost invisible rail system for shelves and door bins for flexible positioning.
— Integrated automatic ice maker with fixed water connection.
— TFT touch display.
— ENERGY STAR® certified.
— Sabbath mode certified by Star-K.
— Net volume 15.8 cu.ft.

Operation
TFT touch display operation.
Clear text display in 52 languages.

Features
Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction warning system.

Home network integration for digital services (Home Connect) wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
For further information please check: home-connect.com.

Freezing
No-frost technology with fast freezing at -22 °F.
Temperature adjustable from 3 °F to -11 °F.
4-star freezer compartment.
Freezing capacity 11.7 kg/24 h.
Storage time after a malfunction (14) h.
4 safety glass shelves, white glass, 3 of which are individually height adjustable.
2 fully extendable drawers with transparent front.
Brilliant LED light spots with warm white, glare-free light.
Flat door rail system with fully flexible positioning of door bins.
4 height-adjustable door bins.

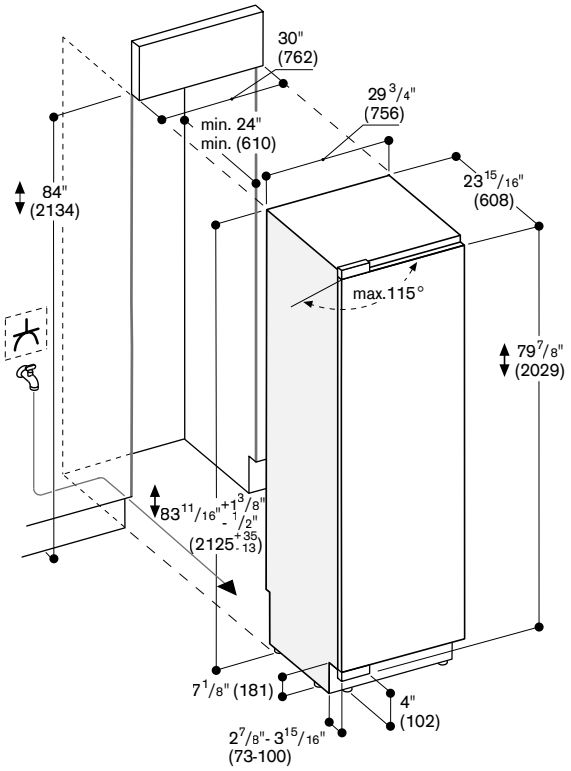
Ice maker
Integrated automatic ice maker in the freezer compartment, with fixed water connection.
Particle filter for water inlet, integrated in ventilation grille area.
Saturation indicator shown in TFT touch display.
Ice maker can be switched off independently.
Ice cube production approx. 2.9 lb (1.5 kg)/24 h.
Removable ice storage container with approx. 6.6 lbs. (2.5 kg) capacity.

Consumption data
Energy consumption 479 kWh/year.
Noise level 42 dB(A) re 1 pW.

Planning notes
Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
For an installation with a door opening angle of 90°, the drawers have a restricted access.
In case of door opening angle of 90° the standard ice storage container cannot be removed.
A small ice storage container (RA 448 220) is available to ensure access. This change must be done prior to fixing the door.
Max. door panel weight 55 lbs. (25 kg).
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 248–257.

Rating
Total rating 1,300 W/24 h.
Total Amps: 10 A.
Connecting cable 118" (3.0 m), detachable.
Cold water connection required.
Electrical location 6" above ground in lower left corner of unit.
Supply hose 47" (1.2 m) with ¼" male compression fitting (standard icemaker connector).
Water pressure 29 to 116 psi.



The door face dimensions are designed for a maximum gap of ⅛" (3 mm).
See more details on page 252.

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series freezer column
RF 491

RF 491 705
Fully integrated.
Width 36" (91.4 cm).

Included accessories

1 ice cube scoop.
1 ice storage container, large.
1 Accessory for side-by-side installation (RA 460 000).
1 supply hose, 47" (1.2 m) with ¼" male compression fitting (standard icemaker connector).

Installation accessories

RA 421 914
Stainless steel door panel **with handle.**
For 36" (91.4 cm) wide appliances, panel thickness ¾".

RA 423 140
Side trims used to conceal the gap between the appliance and adjacent cabinet. White powder coated metal.

RA 425 110
Stainless steel handle for freezer door. With 3 mounts, length 44 ½" (1,131 mm).

RA 428 914
Stainless steel door panel, **handleless.**
For 36" (91.4 cm) wide appliances, panel thickness ¾".

RA 460 012
Additional side heating element 110 V. Required if appliances are installed with a distance greater than ⅝" and less than 6 5/16" next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 5/16" apart from each other.

RA 460 020
Connecting element for custom cabinet fronts when panels are split vertically to create one door front.

RA 464 914
Ventilation grill stainless steel
For 36" (91.4 cm) wide appliances.

Optional accessories

RA 448 220
Ice storage container, small.

RA 450 022
Water filter cartridge.

Part #11049963
Water filter bypass for home water filtration system.

Highlights

— Stainless steel interior with solid anthracite aluminum elements.
— Warm white and glare-free LED light spots.
— Opening assist for door with two options:
1. Push-to-open function for integration into handleless cabinet front.
2. Pull-to-open function to facilitate opening the door using a handl".
— The drawers in the RC and RF models are positioned at the same height. With side-by-side installation, the glass shelves and door bins can be aligned on the same level.
— Material and aesthetics of interior as for RC model
  — Glass shelves
  — Solid anthracite aluminum door rack.
— Flat stainless steel inner door, full-length.
— Almost invisible rail system for shelves and door bins for flexible positioning.
— Integrated automatic ice maker with fixed water connection.
— TFT touch display.
— ENERGY STAR® certified.
— Sabbath mode certified by Star-K.
— Net volume 19.4 cu.ft.

Operation
TFT touch display operation.
Clear text display in 52 languages.

Features
Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
When rest mode is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
For further information please check: home-connect.com.

Freezing
No-frost technology with fast freezing at -22 °F (-30 °C).
Temperature adjustable from 3 °F to -11 °F (-16 °C to -24 °C).
4-star freezer compartment.
4 safety glass shelves, white glass, 3 of which are individually height adjustable.
2 fully extendable drawers with transparent front.
Brilliant LED light spots with warm white, glare-free light.
Flat door rail system with fully flexible positioning of door bins.
3 height-adjustable door bins.

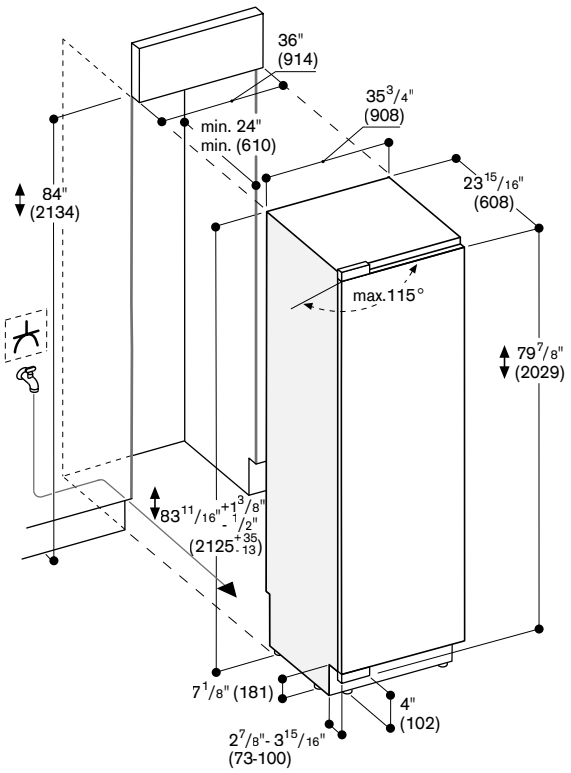
Ice maker
Integrated automatic ice maker in the freezer compartment, with fixed water connection.
Particle filter for water inlet, integrated in ventilation grille area.
Saturation indicator shown in TFT touch display.
Ice maker can be switched off independently.
Ice cube production approx. 3.1 lb (1.4 kg)/24 h.
Removable ice storage container with approx. 5.5 lbs. (2.5 kg) capacity.

Consumption data
Energy consumption 528 kWh/year.
Noise level 42 dB(A) re 1 pW.

Planning notes
Flat hinge.
Door hinge left, reversible.
Door opening angle of 115°, fixable at 90°.
For an installation with a door opening angle of 90°, the drawers have a restricted access.
In case of door opening angle of 90° the standard ice storage container cannot be removed.
A small ice storage container (RA 448 220) is available to ensure access. This change must be done prior to fixing the door.
Max. door panel weight 95 lbs. (43 kg).
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided.
Shut-off valve for water connection must be planned next to the appliance and always be accessible.
If the water pressure exceeds 116 psi, connect pressure relief valve between water tap and hose set.

Please read additional planning notes on page 248–257.

Rating
Total rating: 1,400 W/24h.
Total Amps: 10 A.
120 V / 60 Hz
Cold water connection required.
Electrical location 6" above ground in lower left corner of unit.
Supply hose 47" (1.2 m) with ¼" male compression fitting (standard icemaker connector).
Water pressure 29 to 116 psi.



The door face dimensions are designed for a maximum gap of ⅛" (3 mm).
See more details on page 252.

Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series wine climate cabinet
RW 414

RW 414 765
Fully integrated, with glass door.
Width 18″ (45.7 cm).

Included accessories

1 Accessory for side-by-side installation (RA 460 000).

Installation accessories

RA 420 010
Door lock for RW 414/464 wine storage unit (Includes a special drill kit).

RA 421 116
Stainless steel door panel frame **with handle.** For 18″ (45.7 cm) RW wine storage unit, left-hinged, panel thickness ¾″.

RA 421 117
Stainless steel door panel frame **with handle.** For 18″ (45.7 cm) RW wine storage unit, right-hinged, panel thickness ¾″.

RA 423 140
Side trims used to conceal the gap between the appliance and adjacent cabinet. White powder coated metal.

RA 425 110
Stainless steel handle for wine climate cabinet.
With 3 mounts, length 44 ½″ (1,131 mm).

RA 428 116
Stainless steel door panel, **handleless.** For 18″ (45.7 cm) wide appliances, panel thickness ¾″.

RA 460 012
Additional side heating element 110 V. Required if appliances are installed with a distance greater than ⅝″ and less than 6 5/16″ next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 5/16″ apart from each other.

RA 460 020
Connecting element for custom cabinet fronts when panels are split vertically to create one door front.

RA 464 111
Ventilation grill stainless steel
For 18″ (45.7 cm) wide appliances.

Optional accessories

RA 430 000
Screw hole cover set. 8 pieces.
(When telescopic rails are removed)

RA 492 160
Removable shelf with oak wood frame
Suitable for decanters and open bottles.
For 18″ (45.7 cm) wide appliances.
Includes screw hole cover set RA 430 000.

RA 493 060
Presenter in oak wood and aluminum in anthracite for single bottle display
1 piece.
Includes screw hole cover set RA 430 000.

RA 491 161
Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminum in anthracite
For 18″ (45.7 cm) wide appliances.

RA 498 140
Bottle support in oak wood for convenient storage of bottles on the division plate.
For 18″ (45.7 cm) wide appliances.

Highlights
- Two individual temperature zones, both continuously variable.
- Consistent temperatures with exact control from 41 °F to 68 °F (+5 °C to +20 °C).
- Humidity control.
- Stainless steel interior.
- Fully extendable bottle trays in oak wood and solid aluminum in anthracite.
- Bottle trays with hidden telescopic rails.
- Warm white and glare-free LED light spots.
- 5 preset lighting scenarios, selectable via TFT display.
- Opening assist for door with two options:
  1. Push-to-open function for integration into handleless cabinet front.
  2. Pull-to-open function to facilitate opening the door using a handle.
- Low-vibration Operation.
- TFT touch display.
- Number of standard wine bottles: 70.
- Sabbath mode certified by Star-K.

Operation
TFT touch display operation.
Clear text display in 52 languages.

Technical Features
Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
UV-protection.
When rest mode (Sabbath mode) is active, the appliance can only be opened using a handle.
Open-door and malfunction warning system.

Home network integration for digital services (Home Connect) wireless via WiFi. Light scenarios and temperature setting via Home Connect. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
For further information please check: home-connect.com.

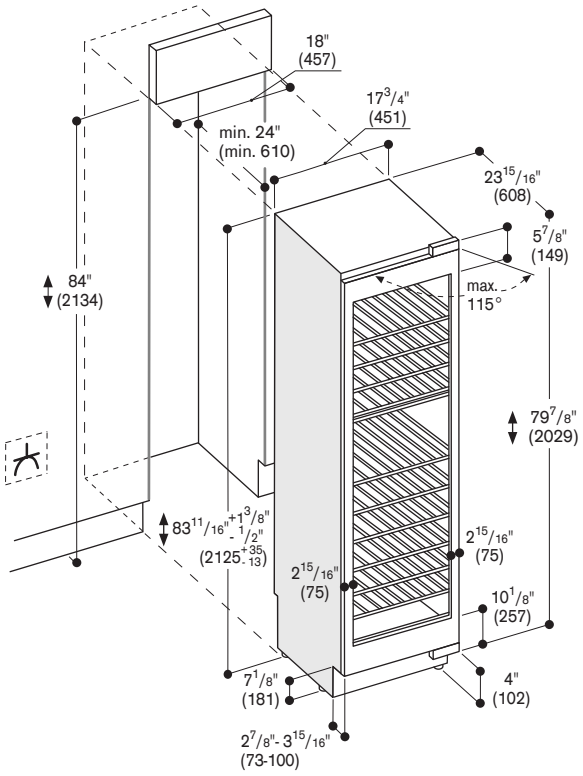
Features
Capacity 70 bottles
(based on 0.75/l standard bottles).
12 bottle trays,
— 10 fully extendable trays
— 3 suitable for storage of Magnum bottles.
Flexible interior configuration possible by adding or removing fully extendable bottle trays.
Storage of up to 6 Magnum bottles with standard tray configuration (12 bottle trays).
Space for max. 13 bottle trays.
2 brilliant LED light spots with warm white, glare-free light in each climate zone.
5 different lighting scenarios can be selected for individual wine presentation.
Net volume 9.8 cu.ft.

Consumption data
Energy consumption 162 kWh/year.
Noise level 42 dB(A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
When ordering steel door panel frame with handle, specify RA 421 116 left-hinged or RA 421 117 right-hinged.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 160 lbs. (73 kg).
Plan a power outlet outside of the cut-out niche.
No transport/operation above 6,500 feet (2,000) sea level.
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided. Glass door may not be covered with a solid panel.

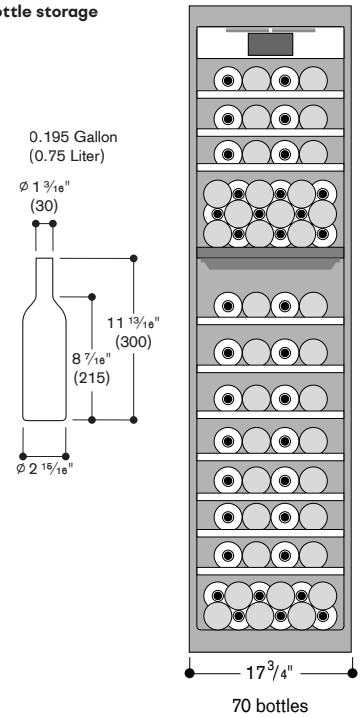
Please read additional planning notes on page 248–257.

Rating
Total rating: 440 W/24h.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 118″ (3.0 m), detachable.
Electrical location 6″ above ground in lower left corner of unit.



The door face dimensions are designed for a maximum gap of ⅛" (3 mm).
See more details on page 252.

Bottle storage



Numbers indicated
inside parenthesis ( ) = mm

Vario 400 series wine climate cabinet
RW 466

RW 466 765
Fully integrated, with glass door.
Width 24″ (61 cm).

Included accessories

1 Accessory for side-by-side installation (RA 460 000).

Installation accessories

RA 421 616
Stainless steel door panel frame **with handle.** For 24″ (61 cm) RW wine storage unit, left-hinged, panel thickness ¾″.

RA 421 617
Stainless steel door panel frame **with handle.** For 24″ (61 cm) RW wine storage unit, right-hinged, panel thickness ¾″.

RA 423 140
Side trims used to conceal the gap between the appliance and adjacent cabinet. White powder coated metal.

RA 425 110
Stainless steel handle for wine climate cabinet.
With 3 mounts, length 44 ½″ (1,131 mm).

RA 428 616
Stainless steel door panel, **handleless.** For 24″ (61 cm) wide appliances, panel thickness ¾″.

RA 460 012
Additional side heating element 110 V. Required if appliances are installed with a distance greater than ⅝″ and less than 6 5/16″ next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 5/16″ apart from each other.

RA 460 020
Connecting element for custom cabinet fronts when panels are split vertically to create one door front.

RA 464 611
Ventilation grill stainless steel.
For 24″ (61 cm) wide appliances.

Optional accessories

RA 430 000
Screw hole cover set. 8 pieces.
(When telescopic rails are removed

RA 492 660
Removable shelf with oak wood frame Suitable for decanters and open bottles. Includes screw hole cover set RA 430 000.
For 24″ (61 cm) wide appliances.

RA 493 060
Presenter in oak wood and aluminum in anthracite for single bottle display 1 piece. Includes screw hole cover set RA 430 000.

RA 491 661
Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminum in anthracite.
For 24″ (61 cm) wide appliances.

RA 498 640
Bottle support in oak wood for convenient storage of bottles on the division plate.
For 24″ (61 cm) wide appliances.

RA 420 010
Door lock for RW 414/466 wine storage unit (Includes a special drill kit).

Highlights

— 3 independently controllable climate zones.
— Consistent temperatures with exact control from 41 °F to 68 °F (+5 °C to +20 °C).
— Humidity control.
— Stainless steel interior.
— Fully extendable bottle trays in oak wood and solid aluminum in anthracite.
— Bottle trays with hidden telescopic rails.
— Warm white and glare-free LED light spots.
— 5 preset lighting scenarios, selectable via TFT display.
— Opening assist for door with two options:
1. Push-to-open function for integration into handleless cabinet front.
2. Pull-to-open function to facilitate opening the door using a handle.
— Low-vibration Operation.
— TFT touch display.
— Number of standard wine bottles: 99.
— Sabbath mode certified by Star-K.

Operation
TFT touch display operation.
Clear text display in 52 languages.

Technical Features
Dynamic cold air distribution with Multi-Flow Air System.
Automatic defrosting with defrost water evaporation.
Cushioned door closing system.
Activated charcoal air filter.
UV-protection.
When rest mode (Sabbath mode) is active, the appliance can only be opened using a handle.
Open-door and malfunction alarm.

Home network integration for digital services (Home Connect) wireless via WiFi. Light scenarios and temperature setting via Home Connect. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
For further information please check: home-connect.com.

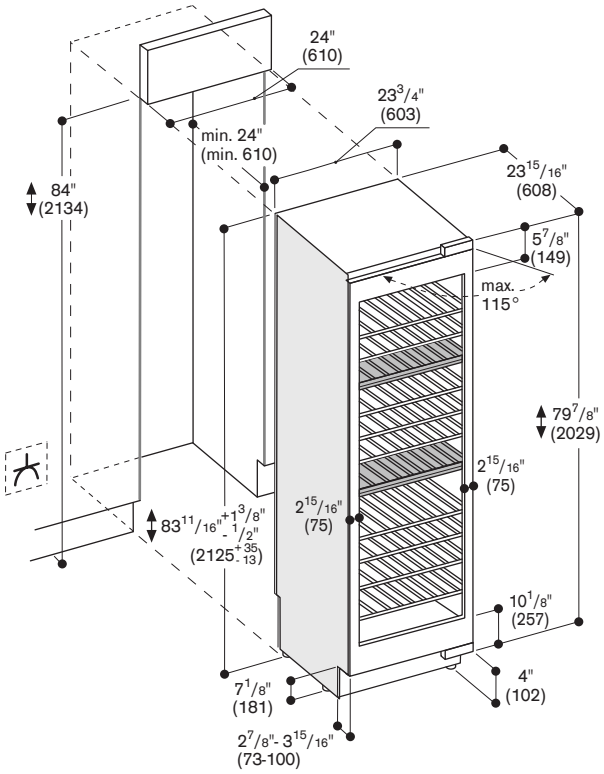
Features
Capacity 99 bottles
(based on 0.75/l standard bottles).
12 bottle trays,
— 9 fully extendable trays
— 3 suitable for storage of Magnum bottles.
Flexible interior configuration possible by adding or removing fully extendable bottle trays.
Storage of up to 12 Magnum bottles with standard tray configuration (12 bottle trays).
Space for max. 12 bottle trays.
2 brilliant LED light spots with warm white, glare-free light in each climate zone.
5 different lighting scenarios can be selected for individual wine presentation.
Net volume 13.4 cu.ft.

Consumption data
Energy consumption 179 kWh/year.
Noise level 42 dBA.

Planning notes
Flat hinge.
Door hinge right, reversible. When ordering steel door panel frame with handle, specify RA 421 616 left-hinged or RA 421 617 right-hinged.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight 160 lbs. (73 kg).
Plan a power outlet outside of the cut-out niche.
Ships with white ventilation grill.
Stainless steel grill is an optional accessory. No toe kick provided.
No transport/operation above 6,500 feet (2,000) sea level.

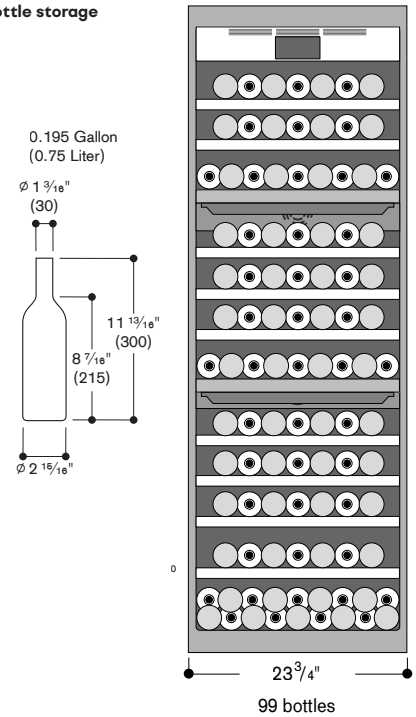
Please read additional planning notes on page 248–257.

Rating
Total rating: 490 W/24h.
Total Amps: 10 A.
120 V / 60 Hz
Connecting cable 118″ (3.0 m), detachable.
Electrical location 6″ above ground in lower left corner of unit.



The door face dimensions are designed for a maximum gap of ⅛" (3 mm).
See more details on page 252.

Bottle storage



Numbers indicated
inside parenthesis ( ) = mm

200 series 24″ under-counter wine storage unit
RW 404

RW 404 761
Under-counter wine storage unit with stainless steel-framed glass door.
Width 23 5/8″ (60 cm).
ADA compliant.

Optional accessories

RA 050 220
Replacement activated charcoal air filter for upper and lower temperature zone.

RA 097 600
Accessory for side-by-side installation of two under-counter wine climate cabinets.

Highlights
- Two individual temperature zones, both continuously variable.
- Consistent temperatures with exact control from 41 °F to 64 °F.
- Extendable bottle trays in beech and aluminum.
- LED lighting.
- Cushioned door closing system allowing a soft and controlled door closure.
- Door lock.
- Number of standard wine bottles: 34.
- Side-by-side installation possible with special accessory.

Operation
Electronic temperature control with digital display.
Touch keys.
Dimmable presentation light option in each climate zone.
Interior lighting with automatic dimming with opening and closing of door.

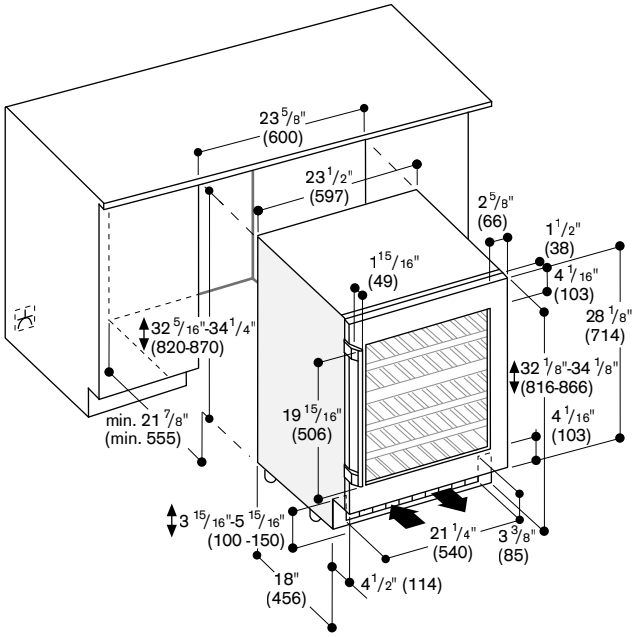
Technical Features
Dynamic cool air distribution.
Humidity control.
Cushioned door closing system integrated in door hinge.
Automatic defrosting with defrost water evaporation.
One activated charcoal air filter.
UV-protection.
Open-door and malfunction warning system.
Energy-saving vacation mode.

Features
Net volume of 3.3 cu.ft.
34-bottle capacity.
Five bottle trays, three of which are extendable.
Storage of magnum bottles possible.
LED lighting.

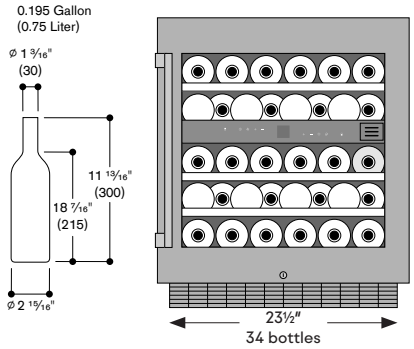
Planning notes
Toe kick not included. Custom toe kick with ventilation louvers required.
Flat hinge.
Door hinge right, reversible.
Height-adjustable feet.
Door opens to 95° and can be fixed.
For integration next to a side wall, a clearance of 5 7/8″ hinge side is required.
Plan a power outlet outside of the cut-out.
No transport/operation above 4,920 ft (1,500 m) sea level.

Consumption data
Energy consumption
144 kWh/year.
Noise level 38 dB(A) re 1 pW.

Rating
Total rating: 200 W/24h.
Total amps: 10 A.
120 V / 60 Hz.
Connecting cable 71″ with plug.



Bottle storage



Numbers indicated
inside parenthesis ( ) = mm

200 series two-door bottom freezer
RB 282

RB 282 705
Two-door bottom freezer
without ice maker.
Fully integrated.
Width: 22¼" (56 cm).

Included accessories

2 ice packs.
3 egg trays.
1 wine and champagne rack.
1 ice cube tray with lid.

Optional accessories

RA 430 100
Storage container with transparent lid, anthracite.

RA 260 000
Heavy duty hinge support for a maximum door weight of 59 lb (27 kg).

Highlights
- 4 climate zones incl. two fresh cooling drawers close to 32 °F.
- Height adjustable safety glass shelves.
- Door bins with aluminum profiles.
- Cushioned door closing system allowing a soft and controlled door closure.
- ENERGY STAR® certified.
- Total unit gross capacity 8.3 cu.ft.

Operation
Electronic precision temperature control with digital temperature display.
Touch keys.

Technical Features
Automatic defrosting with defrost water evaporation.
Soft-closing door closing system from 20° door opening angle, integrated in door hinge.
Open-door and malfunction warning system.

Home network integration for digital services (Home Connect) wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.
For further information please check: home-connect.com.

Cooling compartment
Fast cooling.
Temperature adjustable from 35 °F to 46 °F (+2 °C to +8 °C).
2 safety glass shelves, height adjustable, of which 1 is extendable.
1 integrated shelf.
Wine and champagne rack for 4 bottles, can be completely folded.
1 large door rack with aluminum profile for bottles with flexible bottle holder.
1 door rack with aluminum profile.
Bright interior lighting with integrated glare-free side light element.

Fresh cooling close to 32 °F (0 °C)
1 fully extendable fresh cooling drawer close to 32 °F (0 °C), illuminated.
Humidity can be adjusted manually.
Ideal for fruit and vegetables.
Ideal for meat, fish and poultry.

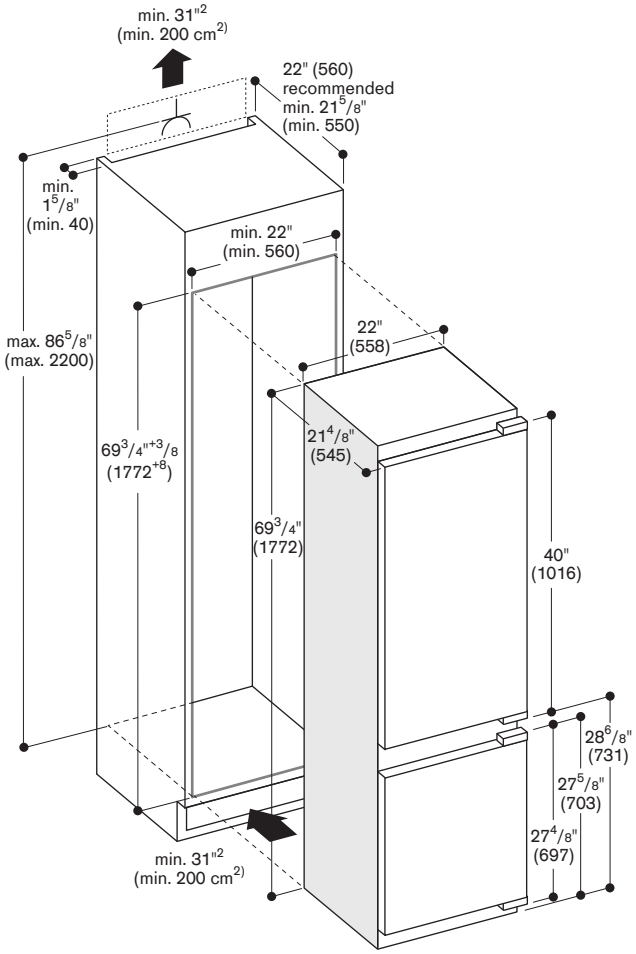
Freezer compartment
No-frost technology with fast freezing.
Temperature adjustable from 3 °F to -11 °F (-16 °C to -24 °C).
Defrost assistance.
Storage time after a malfunction 8 h.
3 freezer drawers, 1 of which extra large.
2 safety glass shelves.

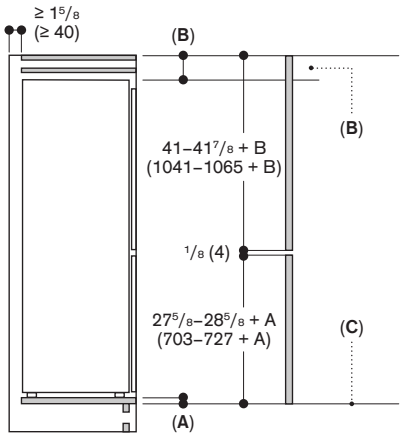
Consumption data
Energy consumption 232 kWh/year.
Noise level 37 dB(A) re 1 pW.

Planning notes
Flat hinge.
Door hinge right, reversible.
Door opening angle of 115°, fixable at 90°.
Max. door panel weight:
Upper door 42 lb (19 kg).
Lower door 42 lb (19 kg).

Consider the RA 260 000 accessory for heavier custom door panels.

Rating
Total rating 90 W.
Total Amps: 10 A.
Connecting cable 59" with ground plug.





A: Cabinet shelf
B: Front panel overhang
C: Lower edge of front panel
The specified unit door dimensions are valid for a door gap of 1/8" (4 mm)

Numbers indicated
inside parenthesis ( ) = mm

Additional planning notes for Vario 400 series cooling

The side walls of the adjacent cabinetry have to be dimensionally stable, as the Vario cooling appliances are secured in the cutout with only an anti-tilt bracket on the top back and on the bottom at the side.

Vario cooling appliances can be installed handle to handle as a side-by-side combination. In this case the side-by-side installation kit RA 460 000 is required. If the distance between the appliances is greater than 5/8" (16 mm) or less than 6 5/16" (160 mm) or the environment very humid the additional side heating element RA 460 012 needs to be installed between the appliances to avoid condensation.

If the appliances are combined hinge to handle in a very humid environment the additional side heating element RA 460 012 is required as well. It can be omitted if the distance between the appliances is greater than 6 5/16" (160 mm) The additional side heating element RA 460 012 does not take up any additional space. It is already included in the cutout dimensions.

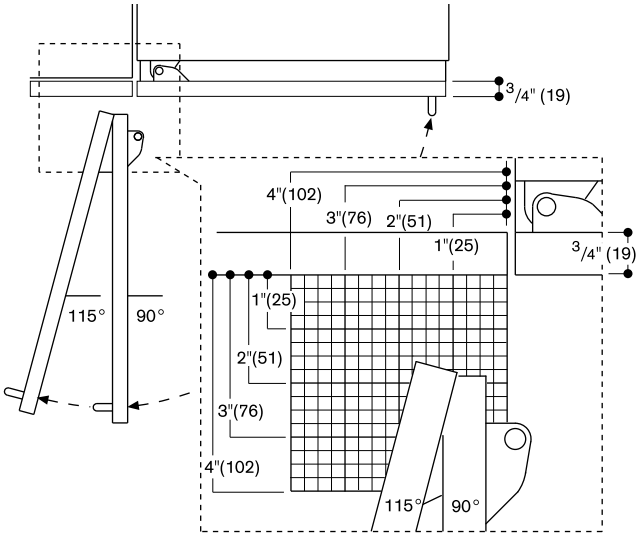
If the Vario cooling appliances are joined together hinge to hinge an additional stable side wall must be added.

If restrictions in use are accepted (no simultaneous opening of the doors possible) the appliances can be joined together directly, using the additional side heating element RA 460 012.

When installing a 400 series Vario cooling appliance next to a 400 series BO/BM/BS/CM appliance, a minimum lateral distance of 1 3/16" (30 mm) is recommended. Please see pages 13–15 for more information.

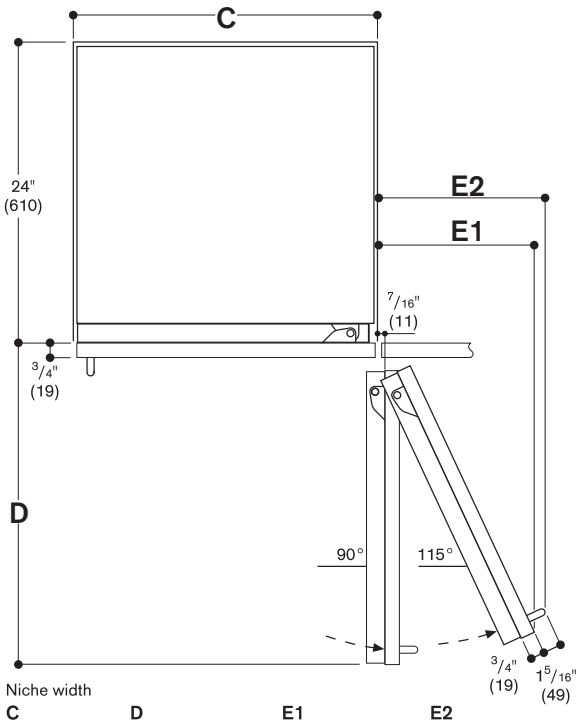
When installing a cooling appliance next to a BOP/BMP from the 200 series ovens, a minimum lateral distance of 1 3/16" (30 mm) is recommended, if the non-hinge side of the cooling appliance is next to the BOP/BMP. If both appliances are hinged on the same side, a minimum lateral distance of 1 9/16" (40 mm) is required.

Door opening angle
To ensure correct kitchen planning it is essential to take into account the opening angle of the appliance door (plus fitted cabinet door and handle). There should be no possibility of collision with other kitchen furnishings (countertops, handles of other cabinetry etc.) or parts of the room (walls, protrusions etc.).
The space needed for the hinge and the consequential distance to the adjacent cabinetry and its handle can, depending on the panel thickness, be seen in the following drawing. The drawing assumes a panel thickness of ¾" (19 mm).
If a collision occurs, the following options are available to remedy the situation: Restrict the door opening angle to 90° (standard 115°). Pin to restrict the angle is enclosed with the appliance. Due to limitation in use, it is not recommended to install a freezer (RF 411, RF 461, RF 463, RF 471, RF 491) next to a wall which requires a door angle of 90° or any other installation which requires a 90° door angle as drawers can't be pulled out completely or removed. If the restrictions in use are accepted, the ice storage container must be exchanged for the small ice storage container (RA 448 220). This must be done prior fixing the door. Fit a spacer between the appliance and the cabinetry that it would collide with. Rearrange surrounding cabinetry or appliance



The space required for the hinge and the consequential distance to the adjacent unit and its handle can be seen in the above drawing, depending on the thickness. The drawing assumes a panel thickness of ¾" (19 mm).

Wall clearance RC/RF/RW



Niche width

C	D	E1	E2
18" (457 mm)	20 11/16" (525 mm)	9 1/4" (235 mm)	10 7/16" (265 mm)
24" (610 mm)	26 5/8" (677 mm)	11 3/4" (299 mm)	13" (330 mm)
30" (762 mm)	32 11/16" (830 mm)	14 5/16" (363 mm)	15 9/16" (395 mm)
36" (914 mm)	38 9/16" (980 mm)	16 7/8" (428 mm)	18 1/8" (460 mm)

The drawing is based on a cabinet panel width of 3/4" (19 mm) and a Gaggenau cabinet handle height of 1 5/16" (49 mm).

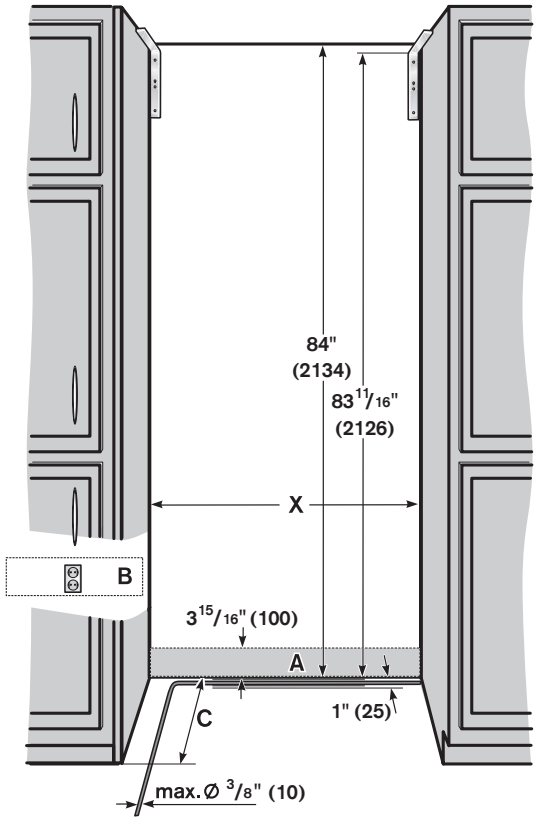
Notes:
— The adjustable feet have an adjustment range of +1 3/8"(+35 mm) to -½" (13 mm). The standard height displayed in the pictures is 0 mm.
— For proper ventilation of the appliance, the clearance between the floor and bottom edge of the cabinet front must be at least 3 15/16"(100 mm).
— The panel thickness of customized doors can range from between ¾" (19 mm) and 1½" (38 mm) (in the picture ¾" (19 mm)).

Installation cutout

Unlike conventional built-in appliances, cooling appliances stand on the floor. This means that the installation cutout is a space in a line of kitchen units.

Installation cutout
The specified dimensions of the installation cutout must be observed to guarantee the proper installation of the appliance and the design of the cabinet front.
It is particularly important that the installation cutout is square. The side walls must be smooth, not have any protrusions or unevenness. Use the appropriate tools, e.g. spirit level, diagonal measurements, etc. to determine whether the installation cutout is square.
The side walls and the upper molding of the installation cutout must be at least 5/8" (16 mm) thick.

Installation cutout for an individual appliance:



A Area for installation the water connection
B Area for installation the electrical connection must be outside the cutout
C Depth of installation cutout, depending on kitchen design.
C = 24" (610 mm) minimum!
X Width of installation cutout, refer to the table below for more details:

Appliance type	Width of the cutout X
17 3/4" (451 mm)	18" (457 mm)
23 3/4" (603 mm)	24" (610 mm)
29 3/4" (756 mm)	30" (762 mm)
35 3/4" (908 mm)	36" (914 mm)

Installation cutout for a side-by-side solution:
In a side-by-side solution, there are many ways to combine the appliances.
The width of the installation cutout is calculated from the sum of the widths of the individual appliances. The height and depth of the installation cutout correspond to the specifications for the individual appliances. It is important to comply with the dimensions in the area set aside for electric and water connections. For the precise dimensions, please refer to the details given for individual appliances.

Location
The appliance should be installed in a dry, well ventilated room. The location of the appliance should not be subject to direct sunlight or near a source of heat, such as an oven, a radiator, etc.
If installation next to a heat source is unavoidable, observe the following minimum distances from the heat source:
1 3/16" (3 cm) to electric or gas. When installing next to a cooktop, always refer to the cooktop installation instructions for more information.
11 13/16" (30 cm) from an oil or solid fuel cooktop.
The floor of the installation location must not give way; if required, reinforce floor.
To ensure that the ice maker functions correctly, the appliance must be upright.

Surface
To ensure that the appliance is installed securely and functions properly, the surface must be level and even.
The floor must consist of a hard, rigid material.
The floor in the installation area must have the same height as the floor in the rest of the room.
Due to the heavy weight of a fully loaded appliance, the floor beneath must be stable.
If in doubt, consult an architect, structural engineer or construction expert.

Refer to the following table for load-bearing capacity:

Model	Description	Maximum load weight
RC462	**24" refrigeration column**	983 lbs (446 kg)
RC472	**30" refrigeration column**	1,148 lbs (521 kg)
RC492	**36" refrigeration column**	1,430 lbs (649 kg)
RF411	**18" freezer column**	806 lbs (366 kg)
RF461	**24" freezer column**	902 lbs (450 kg)*
RF471	**30" freezer column**	1,177 lbs (533 kg)
RF491	**36" freezer column**	1,403 lbs (636 kg)
RF463	**24" ice & water dispenser column**	1,068 lbs (484 kg)
RW414	**18" wine climate cabinet**	867 lbs (394 kg)
RW466	**24" wine climate cabinet**	1,093 lbs (496 kg)

*without water dispenser

Neighboring cabinetry
The new appliance is screwed firmly in place with the neighboring cabinet parts.
Care should be taken to ensure that all cupboards onto which something is fastened, are connected firmly to the floor or the wall.
The thickness of the toe kick can be a maximum 3/4" (19 mm).

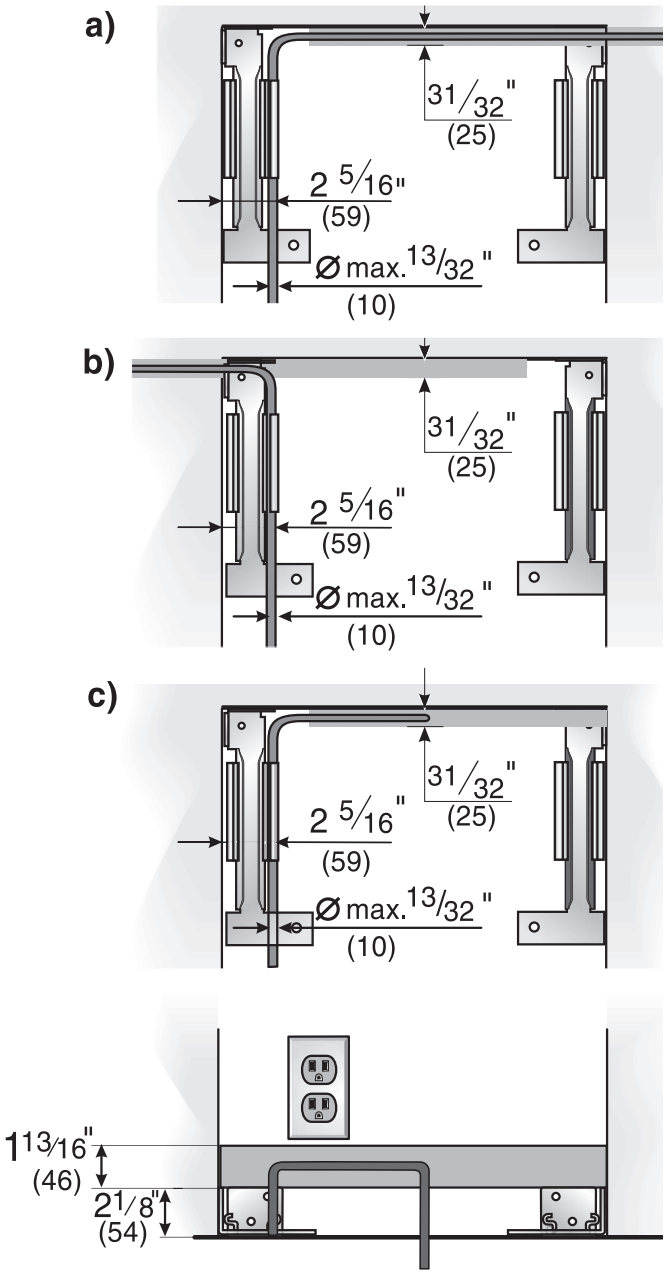
Planning information

Water location
A cold water connection is required for appliances that feature an ice maker or an ice and water dispenser.

The water pressure must be between 40 and 120 p.s.i. (2.75-8.25 bar). The installation must comply with local plumbing regulations.

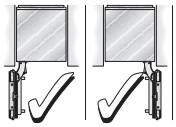
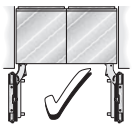
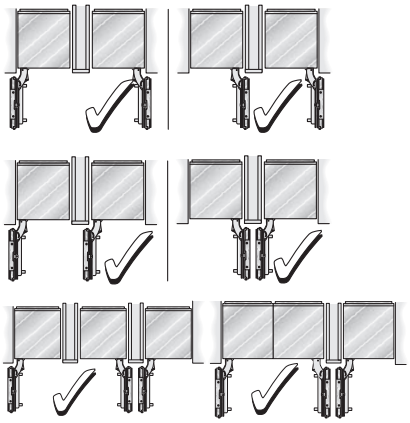
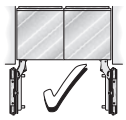
A separate shut-off valve must be installed for the appliance water connection.

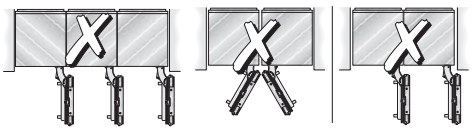
The shut-off valve for the water connection may not be behind the appliance. It is recommended to place the shut-off valve outside the cutout next to the appliance or in another easily accessible location. When installing the water connection, observe the permitted installation areas for the water supply line. The supply line can be located to the right (a), to the left (b), or underneath (c).



Installation options

The modular refrigerator and freezer column concept from Gaggenau offers you a variety of installation possibilities. In some instances, optional accessories are required!

Recommended Installations		Considerations
Stand-Alone		Any appliance can be installed as a stand-alone unit. Ensure a cutout flush to the appliance at a depth of minimum 4″ (102 mm), preferably 6″ (152 mm) on the top and sides.
Side-By-Side		When two appliances are installed side-by-side kit (RA 460 000) must be used. For combinations that involve a freezer column and/or wine column, this kit is provided. For all other (non-traditional) side-by-side combinations or instances where any appliances are installed less than 6 5/16″ (152 mm) apart from one another but not connected side-by-side, purchase the Heater Kit (RA 460 012).
Split Columns with Partition		Note the thickness of the door panel (including handles) as well as the swivel range to prevent damage if the doors are opened at the same time. (See page 248 for details on door opening range dimensions). For all side-by-side combinations with partitions where any appliances are installed less than 6 5/16″ (152 mm) apart from one another but not connected side-by-side, purchase the Heater Kit (RA 460 012).
At The End of a Cabinetry Run		All Gaggenau cooling appliances must be completely enclosed on the top and sides. If one side of the appliance is visible, a decorative side panel must be used. The side panel must be connected firmly to the wall, the floor and any overhead cabinet / fixtures before the appliance is placed in the cutout.

Recommended Installations		Concerns
		It is absolutely essential to ensure that the appliance is installed in such a way that the doors do not interfere with an adjacent wall or other kitchen elements. (See page 248 for details on door opening range dimensions)
		A partition—minimum 5/8″ (16 mm)—is recommended to ensure the doors do not interfere with one another when opened. When not using a partition, only one door at a time may be opened. (See page 248 for details on door swivel range dimensions) For all side-by-side combinations with partitions where any appliances are installed less than 6 5/16″ (152 mm) apart from one another but not connected side-by-side, purchase the Heater Kit (RA 460 012).

*The Gaggenau warranty shall apply only to recommended installations.

Toe kick area | Upper molding of cutout (niche)

Toe kick and venting grill

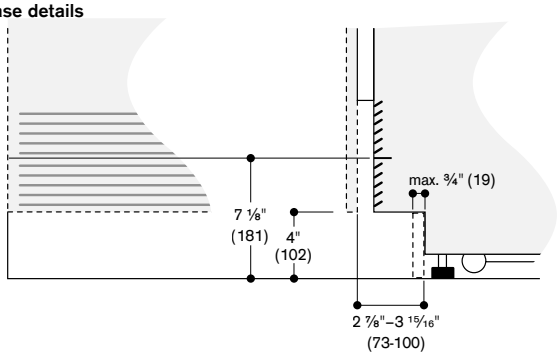
Important!
Poor ventilation leads to damage to the appliance!
Under no circumstances is it permitted to cover the air inlets and the exhaust air outlets of the appliance in the lower toe kick area. You must observe the minimum distance of 3 15/16" (100 mm) between the upper edge of the floor and the bottom edge of the cabinet door of the appliance. Take this into consideration also when adjusting the appliance feet.

In relation to the standard height, the maximum height of the base board is 4" (102 mm). The toe kick can be maximum ¾" (19 mm) thick.

Adhesive connectors are supplied on the front panel of the appliance for fitting the base board.

The air inlets and the exhaust air outlets of the appliance are located above the base board. They must not be covered.

Base details



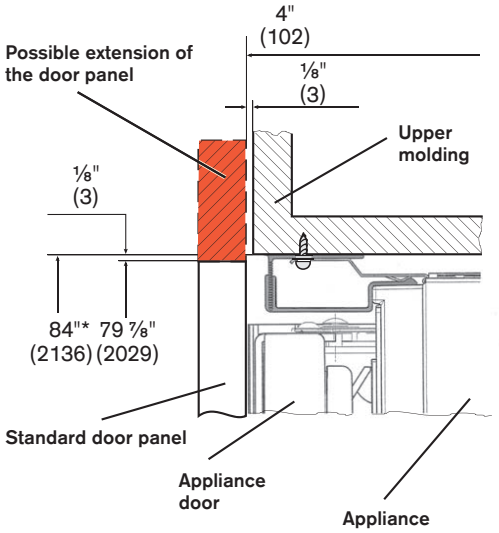
In relation to the standard height of the appliance, the height of the toe kick plate is 4" (102 mm). Maximum thickness of the toe kick plate is ¾" (19 mm).

For design reasons, it may be necessary to increase the distance between the upper edge of the floor and the bottom edge of the cabinet door of the appliance, so that it extends beyond the standard dimension of 4" (102 mm).
The maximum dimension is 7 1/8" (181 mm). If this is the case, air inlets and exhaust air outlets would become visible!

Upper molding
The height of the cabinet door on the appliance is dependent on:
the overall height of the appliance,
the distance from the bottom edge of the cabinet door to the floor,
the appliance type (one-door or multi-door appliances).
The overall height of the appliance is 79 7/8" (2,029 mm).

The height can be adjusted within a range of -½" (-13 mm) to +1 3/8" (+35 mm). You must observe the minimum distance of 3 15/16" (100 mm) between the upper edge of the floor and the bottom edge of the cabinet door of the appliance.

This height can vary depending on the conditions at the site. It is possible, e.g. for design reasons, to lengthen the cabinet door upwards by extending it beyond the top of the appliance.



Important!
It must be ensured that the upper molding of the installation cutout always has a depth of at least 3 15/16" (100 mm) (measured from the front edge of the appliance). Only then can the secure installation of the appliance in the installation cutout be guaranteed.

Dimensions of the optional accessories — door panels | door panel frames

The cabinetry, the height of the toe-kick, the overall height of the kitchen and other determining dimensions of the kitchen must be taken into account, in order to plan the exact positioning of the cabinet door so that the appliance integrates perfectly into the overall picture of the kitchen.

The following diagrams show the basic dimensions of the optional accessories door fronts/door front frames for various appliances.

The dimensions of the doors shown are designed for the following basic specifications:
— Height of the toe-kick: 4″ (102 mm)
— Overall height of the installation cut-out: 84″ (2134 mm)
— Gap: ⅛″ (3 mm)
— Panel thickness: ¾″ (19 mm)
These specifications provide you with a good starting point for a variety of kitchen designs.

When designing a customized cabinet door, please ensure that the back of the cabinet door is visible to a height of 8 1/16″ (205 mm) over the floor when opening the appliance door and adapt to the front design. All diagrams are also valid for doors without handle.

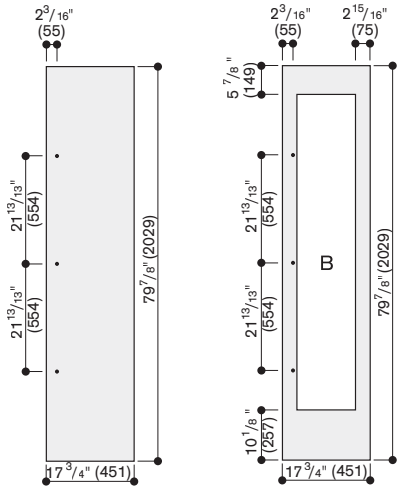
Important!
While these diagrams can serve as a general guide in planning panel dimensions, the correct panel dimensions are dictated by design choices including style and dimensions of surrounding kitchen cabinetry, case and toe kick height, etc. Please ensure careful planning based on the specific kitchen design.

Maximum permitted door panel weight (for each door front)

Model	Description	Max. panel weight
RC462	**24″ refrigerator column**	90 lbs (41 kg)
RC472	**30″ refrigerator column**	53 lbs (24 kg)
RC492	**36″ refrigerator column**	95 lbs (43 kg)
RF411	**18″ freezer column**	130 lbs (59 kg)
RF461	**24″ freezer column**	90 lbs (41 kg)
RF471	**30″ freezer column**	55 lbs (25 kg)
RF491	**36″ freezer column**	95 lbs (43 kg)
RF463	**24″ ice & water dispenser column**	147 lbs (67 kg)
RW414	**18″ wine climate cabinet**	167 lbs (76 kg)
RW466	**24″ wine climate cabinet**	160 lbs (73 kg)

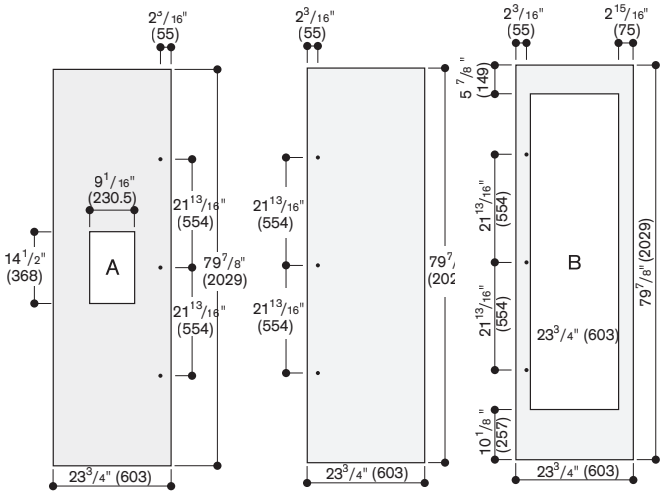
Note #1: The cutout for the dispenser unit must be horizontally and vertically centered in the panel.
Note #2: For custom wine preservation column door panels, the width of the two lateral flanges of the frame may vary between 2 1/2″ (64 mm) and 3 3/4″ (95 mm).

Recess width 18″ (45.7 cm)



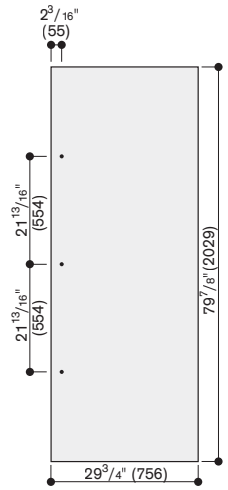
The door panel thickness is ¾″ (19 mm).
The maximum door panel dimension are based on a clearance of ⅛″ (3 mm), based on a singe recess.
B: Width of the side frame parts of the door panel can be between 2 9/16″ (65 mm) and 1/4″ (82 mm).

Recess width 24″ (61 cm)



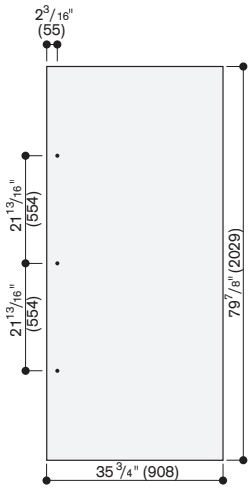
The door panel thickness is ¾″ (19 mm).
The maximum door panel dimension are based on a clearance of ⅛″ (3 mm), based on a singe recess.
A: The cut-out for the ice and water dispenser is designed so that it is horizontally and vertically centered.
B: Width of the side frame parts of the door panel can be between 2 9/16″ (65 mm) and 1/4″ (82 mm).

Recess width 30″ (76.2 cm)



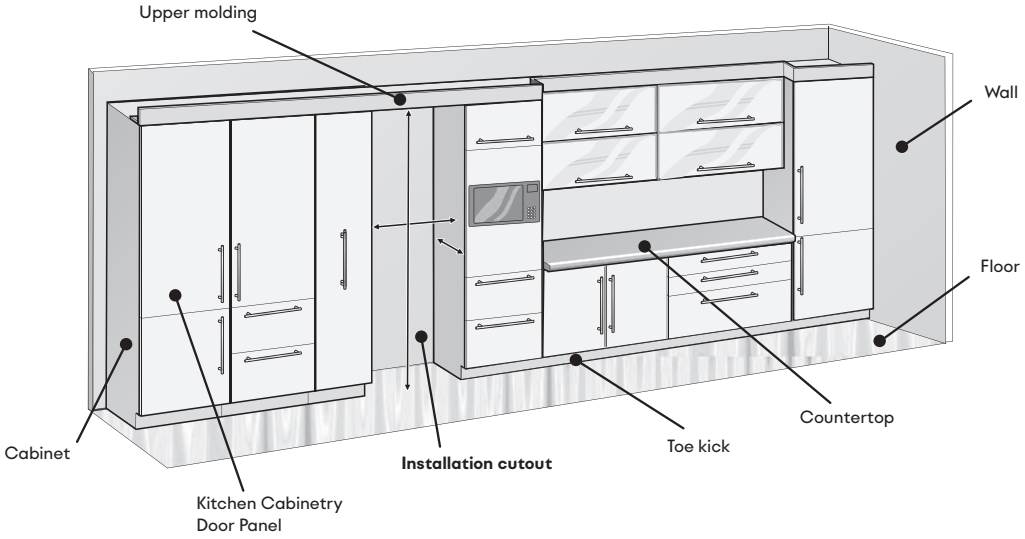
The door panel thickness is ¾″ (19 mm).
The maximum door panel dimension are based on a clearance of ⅛″ (3 mm), based on a singe recess.

Recess width 36″ (91.4 cm)

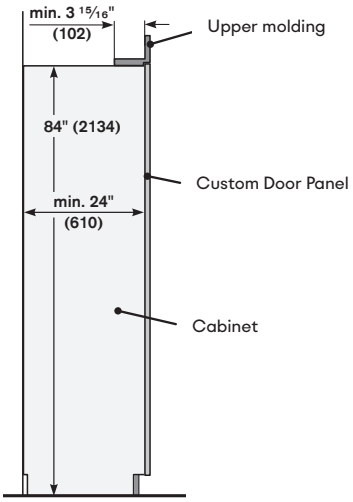


The door panel thickness is ¾″ (19 mm).
The maximum door panel dimension are based on a clearance of ⅛″ (3 mm), based on a singe recess.

Planning principle for an individual appliance

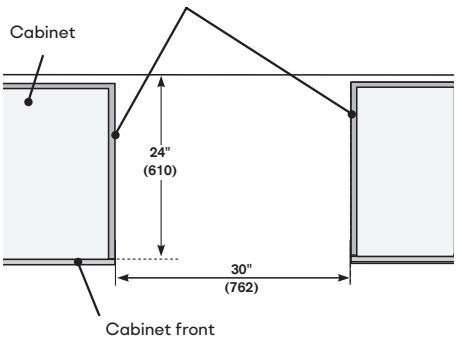


Vertical cut Installation cutout



The side walls of the installation cutout must be completely even and flat along their entire depth.

Horizontal cut Installation cutout



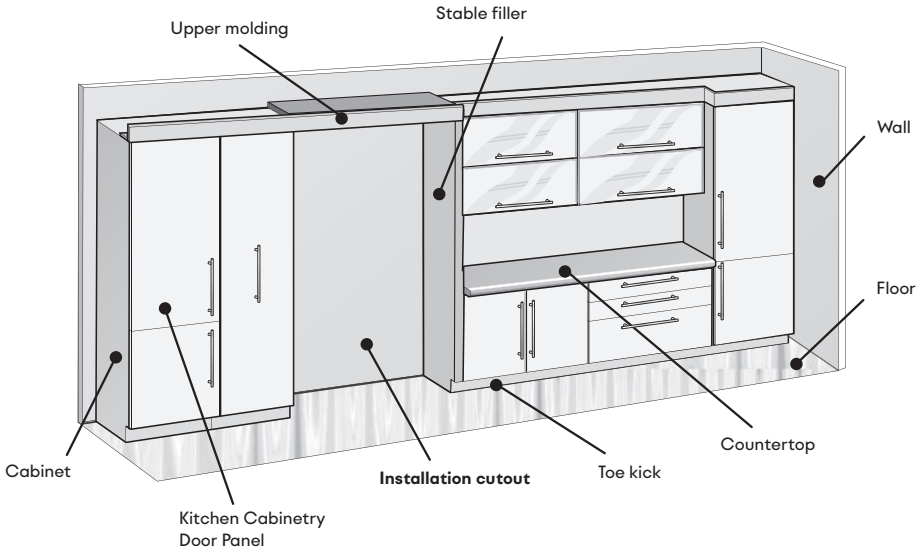
Installation cutout for an individual cooling appliance (example: 30″ (762 mm) wide)

In this example, the installation cutout is formed by two tall cupboards (left and right) with an appropriate upper molding to the cutout.

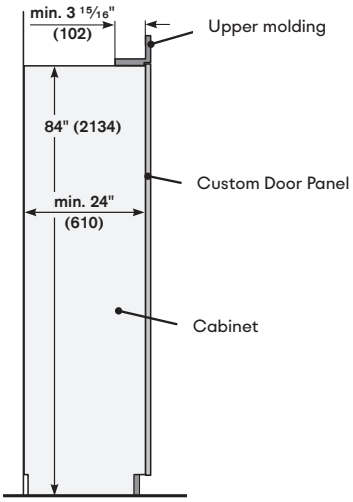
The cabinet door for the appliance comes in an identical design to the other kitchen fronts.

Requirements for the installation cutout:
— The side walls of the installation cutout must be completely even and flat along their entire depth
— Upper molding is at least 3 15/16″ (100 mm) deep and made of a solid material (min. 5/8″ (16 mm) thick)
— Width of the installation cutout: 30″ (762 mm)
— Depth of the installation cutout: min. 24″ (610 mm)

Planning principle for a side-by-side solution

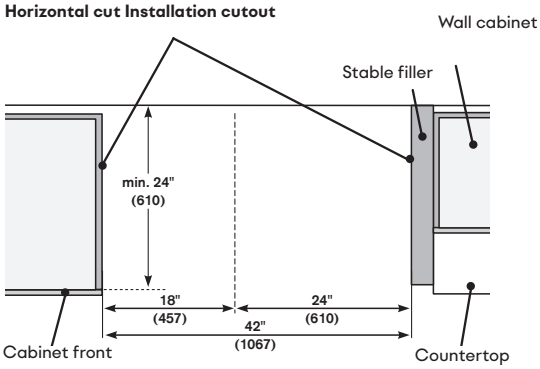


Vertical cut Installation cutout



The side walls of the installation cutout must be completely even and flat along their entire depth.

Horizontal cut Installation cutout



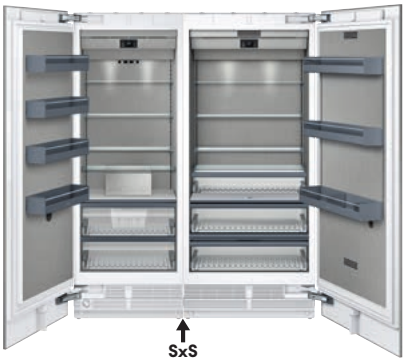
Installation cutout for a side-by-side solution
— 24″ (610 mm) cooling appliance (right)
— 18″ (457 mm) freezer (left)

In this example, the installation cutout is formed by a tall cupboard (left) and a stable toe kick (right) together with an appropriate upper molding for the cutout.

The cabinet door for both appliances comes in an identical design to the other kitchen fronts.

Requirements for the installation cutout:
— The side walls of the installation cutout must be completely even and flat along their entire depth
— Upper molding is at least 3 15/16″ (100 mm) deep and made of a solid material (min. 5/8″ (16 mm) thick)
— Width of the installation cutout:
— 24″ (610 mm) + 18″ (457 mm) = 42″ (1,067 mm)
— Depth of the installation cutout: min. 24″ (610 mm)

Planning examples for Vario cooling 400 series



Side-by-side solution 1

RF 471 / RC 492

Usability limitations: No limitation.
Installation accessories: 1x RA 460 000 installation accessories for side-by-side installation (SxS)*.
Notes: Door hinges on the outside.

Combination of 3

RF 461 / RW 466 / RC 462

Usability limitations: The doors of RW and RC cannot be opened at the same time, but one after another.
Installation accessories: 2x RA 460 000 installation accessories for side-by-side installation (SxS)*.
Notes: All three appliances must be connected to each other before installation and pushed together into the installation niche.

Maximum distance

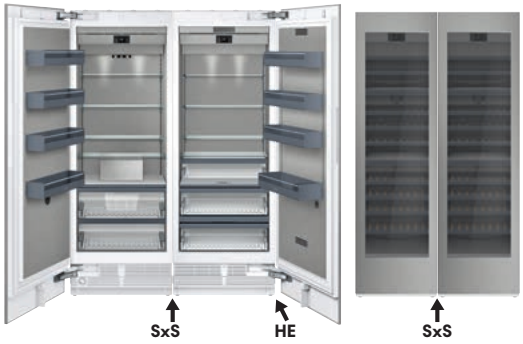
RF 471 / RW 466 / RW 466 / RC 472

Usability limitations: No limitation. All doors can be opened fully.
Installation accessories: 2x RA 460 000 (SxS)*.
Notes: Two separate installation niches. Clearance is large enough to open all doors at the same time. Change door hinge of one of the RW 466.
If using the stainless steel door panels with a handle (installation accessories), select the correct panel for the intended hinge side of the RW.

Distance ≥ 160 mm

RF 471 / RC 472 / RW 466 / RW 466

Usability limitations: The middle doors cannot be opened at the same time.
Installation accessories: 2x RA 460 000 (SxS)*.
Notes: Two separate installation niches. The clearance between the two installation niches is greater than 160 mm. Change door hinge of RW.
If using the stainless steel door panels with a handle (installation accessories), select the correct panel for the intended hinge side of the RW.



Distance ≤ 160 mm

RF 471 / RC 472 / RW 466 / RW 466

Usability limitations: It may be necessary to open the middle doors one after the other, rather than at the same time.
Installation accessories: 2x RA 460 000 (SxS)*, 1x RA 460 013 (HE)*.
Notes: Two separate installation niches with a stable toe-kick between them. The clearance between the two installation niches is less than 160 mm. Therefore, an additional side heating element is required. Change door hinge of RW. If using the stainless steel door panels with handle (installation accessories), select the correct panel for the intended hinge side of the RW.

Combination of 4

RF 471 / RW 466 / RW 466 / RC 472

Usability limitations: If the middle doors are open, then neither of the outer doors can be opened.
Installation accessories: 3x RA 460 000 installation accessories for side-by-side installation (SxS)*.
Notes: The appliances in the middle are connected side-by-side. Connecting the others will require additional side-by-side installation accessories. All four appliances must be connected to each other before installation and pushed together into the installation niche.

Combination of 4 — alternative

RF 471 / RW 466 / RW 466 / RC 472

Usability limitations: The middle doors cannot be opened at the same time.
Installation accessories: 3x RA 460 000 installation accessories for side-by-side installation (SxS)*.
Notes: The appliances in the middle are connected hinge to hinge. All four appliances must be connected to each other before installation and pushed together into the installation niche. If using the stainless steel door panels with handle (installation accessories), select the correct panel for the intended hinge side of the RW.

*SxS Accessory for side-by-side installation. In an very humid environment always use the additional side heating element instead of the accessory for side-by-side installation.
*HE Additional side heating element. Always required, if the distance between the appliances is greater than 16 mm or less than 160 mm.

Optional accessories for Vario 400 series cooling

Appliance type		Fridge-freezer combination	Fridge-freezer combination
		RVY 497 790	RVB 477 790
Door panels			
Dark brushed stainless steel door panel with handles, panel thickness 19 mm.		RVA 421 922	RVA 421 922
Dark brushed stainless steel door panel without handles, panel thickness 19 mm.		RVA 428 922	RVA 428 922
Handles			
RA 425 110	Handle bar, stainless steel, long. With 3 mounts, lenght 1.131 mm, drilling distance between each mount 554 mm.	•	•
RA 425 910	Handle bar, stainless steel, short. For RVY 497 and RB/RY 492, with 2 mounts, length 810 mm, drilling distance between the mounts 787 mm.	•	•
Miscellaneous			
RA 430 100	Storage container with transparent lid, anthracite.	•	•
RVA 438 040	Solid oak wood bottle support.	•	•
RA 450 022	Activated charcoal water filter.	•	•
RVA 450 220	Activated charcoal air filter.	•	•
ACLETHRF10	Ethylene absorber - Starter kit.	•	•
ACLETHST10	Ethylene absorber - Refill kit.	•	•

Fridge-freezer combination
RVB 497 790
RVA 421 922
RVA 428 922
•
•
•
•
•
•
•
•

Optional accessories for Vario 400 series cooling

Appliance type		Refrigerator	Refrigerator	Refrigerator
		RC 492 705	RC 472 705	RC 462 705
Door panels / door panel frames				
Stainless steel door panel with handles, panel thickness ¾".		RA 421 914	RA 421 713	RA 421 615
Stainless steel door panel without handles, panel thickness ¾".		RA 428 914	RA 428 713	RA 428 615
Stainless steel door panel frame with handle, left-hinged, panel thickness ¾".				
Stainless steel door panel frame with handle, right-hinged, panel thickness ¾".				
Stainless steel door panel frame without handle, panel thickness ¾".				
RA 420 010	Door lock for RW 414 and RW 464			
Ventilation grill				
Stainless steel		RA 464 911	RA 464 711	RA 464 611
Interior for wine climate cabinet				
Fully extendable bottle trays in oak wood and solid aluminum in anthracite.				
Removable shelf with oak wood frame. Suitable for decanters and open bottles.				
Presenter in oak wood and aluminum in anthracite for single bottle display. 1 piece.				
Bottle support in oak wood for convenient storage of bottles on the division plate.				
RA 430 000	Screw whole cover set. 8 Pieces.			
Handles				
RA 425 110	Handle bar, stainless steel, long. With 3 mounts, length 44 ½", drilling distance between each mount 21 13/16".	•	•	•
RA 425 710	Handle bar, stainless steel, short. For RB 472 with 2 mounts, length 25 7/8", drilling distance between the mounts 25 1/16".			
RA 425 910	Handle bar, stainless steel, short. For RB/RY 492, with 2 mounts, length 31 7/8", drilling distance between the mounts 31".			
Miscellaneous				
RA 430 100	Storage container with transparent lid, anthracite.	•	•	•
RA 448 220	Ice storage container, small. For installation with a door opening angle of 90°			
ET 625 365	Activated charcoal air filter (spare part)	•	•	•

	Freezer	**Freezer**	**Freezer**	**Freezer**	**Freezer**
	RF 463 707	RF 411 705	RF 461 705	RF 471 705	RF 491 705
	RA 422 611 RA 428 811	RA 421 115 RA 428 115	RA 421 615 RA 428 615	RA 421 713 RA 428 713	RA 421 914 RA 428 914
	RA 464 614	RA 464 112	RA 464 612	RA 464 712	RA 464 911
	•	•	•	•	•
		•	•	•	•

Dark brushed stainless steel fridge-freezer combinations

Appliance type		Fridge-freezer combination	Fridge-freezer combination
Fully integrated		RVY 497 790	RVB 477 790
Dimensions			
Appliance dimensions W × H × D	inch (cm)	35 3/16" × 83 9/16" × 23 5/16" (89.4 × 212.3 × 60.8)	29 ¾" × 83 9/16" × 23 5/16" (75.6 × 212.3 × 60.8)
Niche dimensions W × H × D	inch (cm)	35 ½" × 84" × 24" (90.0 × 213.4 × 61)	30" × 84" × 24" (76.2 × 213,4 × 61)
Depth including wall clearance	inch (cm)	24" (61)	24" (61)
Weight when empty	lbs (kg)	492.7 (223.5)	436.7 (198.1)
Shipping weight	lbs (kg)	534.8 (242.6)	472.7 (214.4)
Maximum load weight	lbs (kg)	1296.8 (588.2)	1052.7 (477.5)
Transport package dimensions W × H × D	inch (cm)	38 7/16" × 89 3/8" × 29 5/16" (97.6 × 227 × 76)	33 1/16" × 89 3/8" × 29 5/16" (84 × 227 × 76)
Type and configuration			
Cooling / freezing		•/•	•/•
Fresh climate drawer / Chilled drawer		•/•	•/•
Door hinge right / left / reversible		•/•/—	—/•/•
Dark brushed stainless steel door panel		○	○
Volume / consumption data			
Total volume	cu. ft. (l)	20.1 (569.2)	16.5 (467.2)
— Volume of cooling	cu. ft. (l)	13.2 (373.8)	10.9 (308.7)
— Volume of freezing	cu. ft. (l)	6.9 (195.4)	5.6 (158.6)
ENERGY STAR® certified		•	•
Daily energy consumption1	(kWh/24h)	1.65	1.53
Annual energy consumption[1]	(kWh)	597	560
Noise level	(dB (A) re 1 pW)	39	39
Handling			
TFT touch display		•	•
Opening assist for doors and freezer drawer		•	•
Clear text display	(No. of languages)	42	42
Features			
Ice cubes / Ice and water dispenser with ice cubes / crushed ice / water		•/—/—/—	•/—/—/—
Cooling compartments with temperature and humidity control	(no.)	2	1
Temperature / climate zones	(no.)	5	4
Temperature adjustable to the precise degree		•	•
No-Frost technology		•	•
Automatic defrosting: cooling / freezing		•/•	•/•
Dark brushed stainless steel interior		•	•
Holiday mode		•	•
Malfunction, visual / audible warning signal		•/•	•/•
Door open, visual / audible warning signal or door lock indication		—/•	—/•
Digital services (Home Connect) wireless via WiFi.2		•	•
Cooling			
Fast cooling		•	•
Dynamic cold air distribution		•	•
Water dispenser		•	•
Levels in the interior	(no.)	3	3
Containers / drawers in the interior	(no.)	3	2
Door racks	(no.)	6	3
Egg racks	(No. of eggs)	18	18
Freezing			
Fast freezing		•	•
Freezing capacity	lbs/24h (kg/24h)	28 (13)	28 (13)
Storage time after a malfunction	(hrs.)	10	10
Interior compartments	(no.)	—	—
Baskets, containers, drawers in the interior	(no.)	3	3
Door racks	(no.)	—	—
Ice bucket, ice cube trays	(no.)	1	1
Activated charcoal water filter		•	•
Connection			
Total connected load	(kW)	0.200	0.200
Water connection inlet		•	•

• Standard. — Not available. ○ Special accessory.

[1] Effective consumption depends on the use/location of appliance.

[2] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Fridge-freezer combination
RVB 497 790
35 3/16" × 83 9/16" × 23 5/16"
(89.4 × 212.3 × 60.8)
35 ½" × 84" × 24"
(90.0 × 213.4 × 61)
24" (61)
474.4 (215.2)
515.4 (233.8)
1103.9 (500.7)
38 7/16" × 89 3/8" × 29 5/16"
(97.6 × 227 × 76)
•/•
•/•
—/•/•
○
20.2 (572.0)
13.3 (376.6)
6.9 (195.4)
•
1.63
594
39
•
•
42
•/—/—/—
2
5
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3
3
3
18
•
28 (13)
10
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3
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1
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0.200
•

Optional accessories for Vario 400 series cooling

Appliance type		Wine climate cabinet	Wine climate cabinet
		RW 466 765	RW 414 765
Door panels / door panel frames			
Stainless steel door panel with handles, panel thickness ¾".			
Stainless steel door panel without handles, panel thickness ¾".			
Stainless steel door panel frame with handle, left-hinged, panel thickness ¾".		RA 421 616	RA 421 116
Stainless steel door panel frame with handle, right-hinged, panel thickness ¾".		RA 421 617	RA 421 117
Stainless steel door panel frame without handle, panel thickness ¾".		RA 428 616	RA 428 116
RA 420 010	Door lock for RW 414 and RW 464.	•	•
Ventilation grill			
Stainless steel		RA 464 611	RA 464 111
Interior for wine climate cabinet			
Fully extendable bottle trays in oak wood and solid aluminum in anthracite.		RA 491 661	RA 491 161
Removable shelf with oak wood frame. Suitable for decanters and open bottles.		RA 492 660	RA 492 160
Presenter in oak wood and aluminum in anthracite for single bottle display. 1 piece.		RA 493 060	RA 493 060
Bottle support in oak wood for convenient storage of bottles on the division plate.		RA 498 640	RA 498 140
RA 430 000	Screw whole cover set. 8 Pieces.	•	•
Handles			
RA 425 110	Handle bar, stainless steel, long. With 3 mounts, length 44 ½", drilling distance between each mount 21 13/16".	•	•
RA 425 710	Handle bar, stainless steel, short. For RB 472 with 2 mounts, length 25 7/8", drilling distance between the mounts 25 1/16".		
RA 425 910	Handle bar, stainless steel, short. For RB/RY 492, with 2 mounts, length 31 7/8", drilling distance between the mounts 31".		
Miscellaneous			
RA 430 100	Storage container with transparent lid, anthracite.		
RA 448 220	Ice storage container, small. For installation with a door opening angle of 90°.		
ET 625 365	Activated charcoal air filter (spare part).	•	•

Accessories and special accessories for dark brushed stainless steel fridge-freezer combination RVY 497 / RVB 477 / RVB 497

RA 430 100
Storage container with transparent lid, anthracite.

RVA 438 040
Solid oak wood bottle support with magnetic connector.

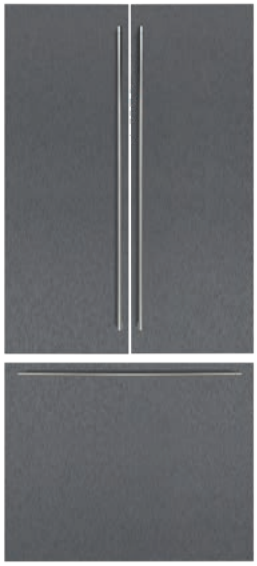
ACLETHRF10
Ethylene absorber.
Starter kit.
For placement in a fresh climate drawer.

ACLETHST10
Ethylene absorber.
Refill kit.
For placement in a fresh climate drawer.

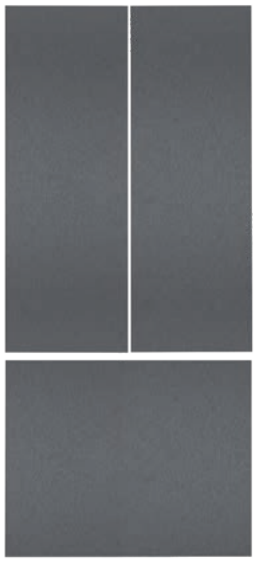
RA 450 022
Activated charcoal water filter.
For RVY, RY, RB and RF.

RVA 450 220
Activated charcoal air filter.
2 pieces.

RVA 421 922
Door panels, dark brushed stainless steel, with handles.
For RVY 497, panel thickness 19 mm.



RVA 428 922
Door panels, dark brushed stainless steel, handleless.
For RVY 497, panel thickness 19 mm.



RVA 428 920
Dark stainless steel door panels, handleless.
For RVB 497, panel thickness ¾".

RVA 428 720
Dark stainless steel door panels, handleless.
For RVB 477, panel thickness ¾".

RVA 421 920
Dark stainless steel door panels, with handles.
For RVB 497, panel thickness ¾".

RA 421 913
Stainless steel door panels with handles.
For RVB 497, panel thickness ¾".

To order stainless steel doors with handles for RVB 497 790, please order RVA 460 910 (installation accessory) and consult planning notes for additional detail on the cutout change required.

RA 421 912
Stainless steel door panels with handles.
For RVY 497, panel thickness ¾".

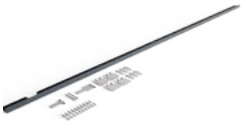
To order stainless steel doors with handles for RVY 497 790, please order RVA 460 910 (installation accessory) and consult planning notes for additional detail on the cutout change required.

RA 421 715
Stainless steel door panel with handle.
For RVB 477, panel thickness ¾".

RA 425 110
Handle bar, stainless steel, long.
With 3 mounts, length 1,131 mm, height 49 mm, drilling distance between each mount 554 mm.

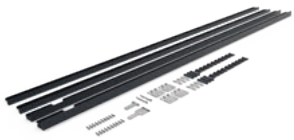
RA 425 910
For RVY 497, RVB 477,
with 2 mounts, length 810 mm, height 49 mm, drilling distance between the mounts 787 mm.

RVA 460 000
Accessory for side-by-side installation.
For RVY 497.



RVA 460 020
Accessory for side-by-side installation, backward compatible.
Required if a RVY 497 is installed side-by-side with a RY, RB, RC, RF or RW of the Vario cooling 400 series.

RVA 460 900
Accessory for replacement side-by-side installation in unmodified niche.
Required if a RVY 497 (89.4 cm wide) is installed side-by-side into a niche which was formerly housing a combination including a RY 492, RB 492 or RC 492 (90.8 cm wide).



RVA 460 910
Accessory for replacement in single unmodified niche.
Required if a RVY 497 (89.4 cm wide) is replacing a RY 492, RB 492 or RC 492 (90.8 cm wide).

RA 460 030
Connecting element for vertically split fronts (for fridge-freezer combination).

RVA 423 141
Side trims used to conceal the gap between the appliance and adjacent cabinet.
2 pieces, for RVB and RVY.

Included and optional accessories for Vario 400 series cooling appliances

RA 050 220
Replacement activated charcoal air filter.

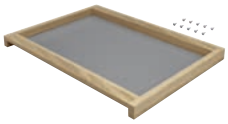
RA 430 100
Storage container with transparent lid, anthracite.
Egg insert part #11031964.

RA 493 060
Presenter in oak wood and aluminum in anthracite for single bottle display 1 piece.
Includes screw hole cover set RA 430 000.

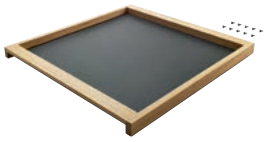
RA 430 000
Screw hole cover set. 8 pieces.

RA 448 220
Ice storage container, small.
For installation with a door opening angle of 90° the delivered ice storage container must be exchanged for the small ice storage container. This must be done prior to fixing the door.

RA 492 160
Removable shelf with oak wood frame. Suitable for decanters and open bottles.
Includes screw hole cover set RA 430 000.
For 18″ wide appliances.



RA 492 660
Removable shelf with oak wood frame. Suitable for decanters and open bottles.
Includes screw hole cover set RA 430 000.
For 24″ wide appliances.



RA 498 140
Bottle support in oak wood for convenient storage of bottles on the division plate.
For 18″ wide appliances.

RA 498 640
Bottle support in oak wood for convenient storage of bottles on the division plate.
For 24″ wide appliances.

RA 421 115
Stainless steel door panel with handle.
For 18″ wide appliances, panel thickness ¾″.

RA 428 115
Stainless steel door panel, handleless.
For 18″ wide appliances, panel thickness ¾″.

RA 421 116
Stainless steel door panel frame with handle.
For 18″ wide appliances, left-hinged, panel thickness ¾″.

RA 421 117
Stainless steel door panel frame with handle.
For 18″ wide appliances, right-hinged, panel thickness ¾″.

RA 428 116
Stainless steel door panel frame, **handleless.**
For 18″ wide appliances, panel thickness ¾″.

RA 421 615
Stainless steel door panel with handle.
For 24″ wide appliances, panel thickness ¾″.

RA 428 615
Stainless steel door panel, **handleless.**
For 24″ wide appliances, panel thickness ¾″.

RA 421 616
Stainless steel door panel frame with handle.
For 24″ wide appliances, left-hinged, panel thickness ¾″.

RA 421 617
Stainless steel door panel frame with handle.
For 24″ wide appliances, right-hinged, panel thickness ¾″.

RA 428 616
Stainless steel door panel frame, **handleless.**
For 24″ wide appliances, panel thickness ¾″.

RA 421 713
Stainless steel door panel with handle.
For 30″ wide appliances, panel thickness ¾″.

RA 428 713
Stainless steel door panel, **handleless.**
For 30″ wide appliances, panel thickness ¾″.

Included and optional accessories for Vario 400 series cooling appliances

RA 421 914
Stainless steel door panel with handle.
For 36" wide appliances,
panel thickness ¾".

RA 428 914
Stainless steel door panel, handleless.
For 36" wide appliances,
panel thickness ¾".

RA 422 611
Stainless steel door panel with handle.
For RF 463, panel thickness ¾".

RA 428 811
Stainless steel door panel,
handleless.
For RF 463, panel thickness ¾".

Included and optional accessories for Vario 400 series cooling appliances

RA 425 110
Stainless steel handle for refrigerator door.
With 3 mounts, length 44 ½″ (1,131 mm), drilling distance between each mount 21 13/16″ (554 mm).

RA 425 710
Stainless steel handle for bottom freezer door.
For RB 472 with 2 mounts, length 25 7/8″ (658 mm), drilling distance between the mounts 25 1/16″ (637 mm).

RA 425 910
For RVY 497, RB 492 and RW 222, with 2 mounts, length 810 mm, height 49 mm, drilling distance between the mounts 787 mm.

RA 450 022
Activated charcoal water filter
For RVY, RY, RB and RF.

RA 460 000
Installation kit for side-by-side installation for connecting any two columns. Included in delivery for RF and RW.

RA 460 012
Additional side heating element 110 V. Required if appliances are installed with a distance greater than 5/8″ and less than 6 5/16″ next to each other and for all built-in situations in a very humid environment. Not required if appliances are installed more than 6 5/16″ apart from each other.

RA 460 020
Connecting element for custom cabinet fronts when panels are split vertically to create one door front.

RA 460 030
Connecting element for custom cabinet fronts when panels are split vertically to create one door front.

RA 464 111
Ventilation grill stainless steel.
For 18″ wide appliances without water filter.

RA 464 113
Ventilation grill stainless steel.
For RF 411 705.

RA 464 611
Ventilation grill stainless steel.
For 24″ wide appliances without water filter.

RA 464 616
Ventilation grill stainless steel.
For RF 461 705.

RA 464 617
Ventilation grill stainless steel.

RA 464 618
Ventilation grill stainless steel.
For RF 463 707.

RA 464 711
Ventilation grill stainless steel.
For 30″ wide appliances without water filter.

RA 464 712
Ventilation grill stainless steel.
For 30″ wide appliances, with integrated water filter.

RA 464 713
Ventilation grill stainless steel.
For RB 472 705.

RA 464 714
Ventilation grill stainless steel.
For RF 471 705.

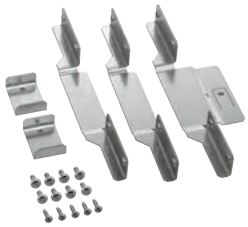
RA 464 911
Ventilation grill stainless steel.
For 36″ wide appliances without water filter.

RA 464 913
Ventilation grill stainless steel.
For RB 492 705 and RY 492 705.

RA 464 914
Ventilation grill stainless steel.
For RF 491 705.

RA 420 010
Door lock for RW 414 and RW 466.

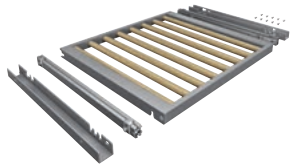
RA 097 600
Accessory for side-by-side installation of RW 404 two under-counter wine climate cabinets.



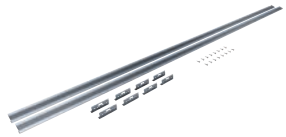
RA 260 000
Heavy duty hinge support for a maximum door weight of 59 lb (27 kg) for RB 282 705.

RA 491 161
Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminum in anthracite
For 18" wide appliances.

RA 491 661
Fully extendable bottle trays with hidden telescopic rails in oak wood and solid aluminum in anthracite
For 24" wide appliances.



RA 423 140
Used to conceal the gap between the appliance and adjacent cabinet for RC, RF, and RW. Long. White powder coated metal.



Vario 400 series cooling appliances

Appliance type		Refrigerator	Refrigerator
Fully integrated / integrated		RC 492 705	RC 472 705
Dimensions			
Appliance dimensions W × H × D	(in)	35 ¾" × 83 11/16" × 23 15/16"	29 ¾" × 83 11/16" × 23 15/16"
Cutout dimensions W × H × D	(in)	36" × 84" × 24"	30" × 84" × 24"
Depth including wall clearance	(in)	24"	24"
Weight when empty	(lbs)	450	397
Shipping weight	(lbs)	491	432
Maximum load weight	(lbs)	1430	1148
Transport package dimensions W × H × D	(in)	39 3/8" × 90 9/16" × 29 ½"	33 7/16" × 89" × 29 ½"
Type and configuration			
Cooling / freezing / wine		•/—/—	•/—/—
Fresh cooling 32 °F / fresh cooling <> 32 °F / fresh cooling		•/—/•	•/—/•
Fully integrated / integrated / under-counter / free-standing		•/—/—/—	•/—/—/—
Door hinge right / left / reversible		•/—/•	•/—/•
Glass door		—	—
Full paneling / door paneling		—/○	—/○
Volume / consumption data			
Total net volume	(cu.ft.)	20.6	16.8
— Net volume of cooling	(cu.ft.)	20.6	16.8
— Net volume of freezing	(cu.ft.)	—	—
Storage capacity 0.75 liter bottles	(no.)		
ENERGY STAR® certified		•	•
Daily energy consumption	(kWh/24h)	0.855	0.764
Annual energy consumption	(kWh)	312	279
Noise level	(dB (re 1 pW))	40	40
Operation			
TFT touch display		•	•
Opening assist for doors and freezer drawer		•	•
Clear text display	(No. of languages)	52	52
Features			
Ice cubes / Ice and water dispenser with ice cubes / crushed ice / water		—/—/—/—	—/—/—/—
Fresh cooling zones with manually adjustable temperature	(no.)	•	•
Fresh cooling zones with humidity control	(no.)	•	•
Temperature / climate zones	(no.)	3	3
Temperature display internal / external		•/—	•/—
Temperature adjustable to the precise degree		•	•
No-Frost technology		•	•
Automatic defrosting: cooling / fresh cooling / freezing		•/•/—	•/•/—
Presentation light	(no.)	—	—
Lock		—	—
Humidity control		—	—
Activated charcoal air filter		•	•
Low-vibration operation		—	—
UV-protection		—	—
Stainless steel interior		•	•
Vacation mode		—	—
Malfunction, visual / audible warning signal		•/•	•/•
Door open, visual / audible warning signal or door lock indication		—/•	—/•
Digital services (Home Connect) wireless via WiFi.[1]		•	•
Cooling / fresh cooling			
Fast cooling		•	•
Dynamic cold air distribution		•	•
Levels in the interior	(No.)	4	4
Containers / drawers in the interior	(No.)	3	3
Door bins	(No.)	3	4
Egg bins	(No. of eggs)	18	18
Freezing			
Fast freezing		—	—
Freezing capacity	(lb/24h)	—	—
Storage time after a malfunction	(hrs.)	—	—
Interior compartments	(no.)	—	—
Baskets, containers, drawers in the interior	(no.)	—	—
Door bins	(no.)	—	—
Ice bucket, ice cube trays	(no.)	—	—
Rating			
Water connection inlet			
Total Amps		10	10

• Included. — Not available. ○ Optional accessory.

[1] The use of the Home Connect functionality depends on the Home Connect services.

Refrigerator
RC 462 705
23¾" × 83 11/16" × 23 15/16"
24" × 84" × 24"
24"
348
381
983
27 9/16" × 89" × 29 ½"
•/—/—
•/—/•
•/—/—/—
•/—/•
—
—/○
13.0
13.0
—
•
0.696
254
40
•
•
52
—/—/—/—
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4
3
4
18
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10

Vario 400 series cooling appliances

Appliance type		Freezer	Freezer	Freezer
Fully integrated / integrated		RF 463 707	RF 491 705	RF 471 705
Dimensions				
Appliance dimensions W × H × D	(in)	23 3/4" × 83 11/16" × 23 15/16"	35 3/4" × 83 11/16" × 23 15/16"	29 3/4" × 83 11/16" × 23 15/16"
Cutout dimensions W × H × D	(in)	24" × 84" × 24"	36" × 84" × 24"	30" × 84" × 24"
Depth including wall clearance	(in)	24"	24 "	24"
Weight when empty	(lbs)	347	509	396
Shipping weight	(lbs)	380	551	432
Maximum load weight	(lbs)	1068	1403	1177
Transport package dimensions W × H × D	(in)	27 9/16" × 89" × 29 1/2"	39 3/8" × 89" × 29 1/2"	33 7/16" × 89" × 29 1/2"
Type and configuration				
Cooling / freezing / wine		—/•/—	—/•/—	—/•/—
Fresh cooling 32 °F / fresh cooling <> 32 °F / fresh cooling		—/—/—	—/—/—	—/—/—
Fully integrated / integrated / under-counter / free-standing		•/—/—/—	•/—/—/—	•/—/—/—
Door hinge right / left / reversible		—/•/—	—/•/•	—/•/•
Glass door		—	—	—
Full paneling / door paneling		—/ ○	—/○	—/○
Volume / consumption data				
Total net volume	(cu.ft.)	11.2	19.4	15.8
— Net volume of cooling	(cu.ft.)	—	—	—
— Net volume of freezing	(cu.ft.)	11.2	19.4	15.8
Storage capacity 0.75 liter bottles	(no.)			
ENERGY STAR® certified		•	•	•
Daily energy consumption	(kWh/24h)	1.244	1.446	1.312
Annual energy consumption	(kWh)	454	528	479
Noise level	(dB (re 1 pW))	42	42	42
Operation				
TFT touch display		•	•	•
Opening assist for doors and freezer drawer		•	•	•
Clear text display	(No. of languages)	52	52	52
Features				
Ice cubes / Ice and water dispenser with ice cubes / crushed ice / water		—/•/•/•	•/—/—/—	•/—/—/—
Fresh cooling zones with manually adjustable temperature	(no.)	—	—	—
Fresh cooling zones with humidity control	(no.)	—	—	—
Temperature / climate zones	(no.)	1	1	1
Temperature display internal / external		•/—	•/—	•/—
Temperature adjustable to the precise degree		•	•	•
No-Frost technology		•	•	•
Automatic defrosting: cooling / fresh cooling / freezing		—/—/•	—/—/•	—/—/•
Presentation light	(no.)	—	—	—
Lock		—	—	—
Humidity control		—	—	—
Activated charcoal air filter		—	—	—
Low-vibration operation		—	—	—
UV-protection		—	—	—
Stainless steel interior		•	•	•
Vacation mode		—	—	—
Malfunction, visual / audible warning signal		•/•	•/•	•/•
Door open, visual / audible warning signal or door lock indication		—/•	—/•	—/•
Digital services (Home Connect) wireless via WiFi.[1]		•	•	•
Cooling / fresh cooling				
Fast cooling		—	—	—
Dynamic cold air distribution		—	—	—
Levels in the interior	(No.)	—	—	—
Containers / drawers in the interior	(No.)	—	—	—
Door bins	(No.)	—	—	—
Egg bins	(No. of eggs)	—	—	—
Freezing				
Fast freezing		•	•	•
Freezing capacity	(lb/24h)	18	20	23
Storage time after a malfunction	(hrs.)	8	8	10
Interior compartments	(no.)	4	5	5
Baskets, containers, drawers in the interior	(no.)	2	2	2
Door bins	(no.)	—	3	4
Ice bucket, ice cube trays	(no.)	1	1	1
Rating				
Water connection inlet				
Total Amps		10	10	10

• Included. — Not available. ○ Optional accessory.

[1] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Freezer	Freezer
RF 461 705	RF 411 705
23 ¾" × 83 11/16" × 23 15/16"	17 ¾" × 83 11/16" × 23 15/16"
24" × 84" × 24"	18" × 84" × 24"
24"	24"
351	280
383	309
902	806
27 9/16" × 89" × 29 ½"	21 5/8" × 89" × 29 ½"
—/•/—	—/•/—
—/—/—	—/—/—
•/—/—/—	•/—/—/—
—/•/•	—/•/•
—	—
—/○	—/○
12.2	8.6
—	—
12.2	8.6
•	•
1.191	1.107
435	404
42	42
•	•
•	•
52	52
•/—/—/—	•/—/—/—
—	—
—	—
1	1
•/—	•/—
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—	—
—	—
—	—
•	•
19	16
7	6
5	5
2	2
4	4
1	1
10	10

400 / 200 series wine climate cabinets

Appliance type		Wine climate cabinet	Wine climate cabinet	Wine climate cabinet
Fully integrated / integrated		RW 466 765	RW 414 765	
Stainless steel glass door				RW 404 761
Dimensions				
Appliance dimensions W × H × D	(in)	23 3/4" × 83 11/16" × 23 15/16"	17 3/4" × 83 11/16" × 23 15/16"	23 3/4" × 32 1/4" – 34 1/4" × 22 7/16"
Cutout dimensions W × H × D	(in)	24" × 84" × 24"	18" × 84" × 24"	23 5/16" × 32 1/4" – 34 1/4" × 22 13/16"
Depth including wall clearance	(in)	24"	24"	
Weight when empty	(lbs)	344 (156)	289 (131)	128 (58)
Shipping weight	(lbs)	377 (171)	318 (144)	110 (50)
Maximum load weight	(lbs)	1093 (496)	867 (394)	115 (52)
Transport package dimensions W × H × D	(in)	27 9/16" × 89" × 29 1/2"	21 5/16" × 89" × 29 1/2"	26" × 32 1/4" × 23 3/16"
Type and configuration				
Cooling / freezing / wine		—/—/•	—/—/•	—/—/•
Fresh cooling 32 °F / fresh cooling <> 32 °F / fresh cooling		—/—/—	—/—/—	—/—/—
Fully integrated / integrated / under-counter / free-standing		•/—/—/—	•/—/—/—	—/—/•/—
Door hinge right / left / reversible		•/—/•	•/—/•	•/—/•
Glass door		•	•	—
Full paneling / door paneling		—/○	—/○	—/•
Volume / consumption data				
Total net volume	(cu.ft.)	13.4	9.8	3.3
— Net volume of cooling	(cu.ft.)	13.4	9.8	3.3
— Net volume of freezing	(cu.ft.)	—	—	—
Storage capacity 0.75 liter bottles	(no.)	99	70	34
ENERGY STAR® certified				
Daily energy consumption	(kWh/24h)	0.49	0.44	0.2
Annual energy consumption	(kWh)	179	162	144
Noise level	(dB (re 1 pW))	42	42	38
Operation				
TFT touch display		•	•	—
Opening assist for doors and freezer drawer		•	•	—
Clear text display	(No. of languages)	52	52	—
Features				
Ice cubes / Ice and water dispenser with ice cubes / crushed ice / water		—/—/—/—	—/—/—/—	—/—/—/—
Fresh cooling zones with manually adjustable temperature	(no.)	—	—	—
Fresh cooling zones with humidity control	(no.)	—	—	—
Temperature / climate zones	(no.)	3	2	2
Temperature display internal / external		•/—	•/—	•/—
Temperature adjustable to the precise degree		•	•	•
No-Frost technology		•	•	—
Automatic defrosting: cooling / fresh cooling / freezing		•/—/—	•/—/—	•/—/—
Presentation light	(no.)	5	5	•
Lock		○	○	•
Humidity control		•	•	•
Activated charcoal air filter		•	•	•
Low-vibration operation		•	•	•
UV-protection		•	•	•
Stainless steel interior		•	•	—
Vacation mode		—	—	—
Malfunction, visual / audible warning signal		•/•	•/•	•/—
Door open, visual / audible warning signal or door lock indication		—/•	—/•	—/•
Digital services (Home Connect) wireless via WiFi.[1]		•	•	—
Cooling / fresh cooling				
Fast cooling		—	—	—
Dynamic cold air distribution		—	—	•
Levels in the interior	(No.)	—	—	—
Containers / drawers in the interior	(No.)	—	—	—
Door bins	(No.)	—	—	—
Egg bins	(No. of eggs)	—	—	—
Wine				
Max. levels in the interior		12	13	5
Bottle tray fully extendable / extendable		•	•	—/•
Shelf fully extendable / extendable / removable		○	○	—/—
Storage of Magnum bottles possible		•	•	•
Suitable for decanters, open bottles and humidors		○	○	—
Rating				
Water connection inlet				
Total Amps		10	10	10

• Included. — Not available. ○ Optional accessory.

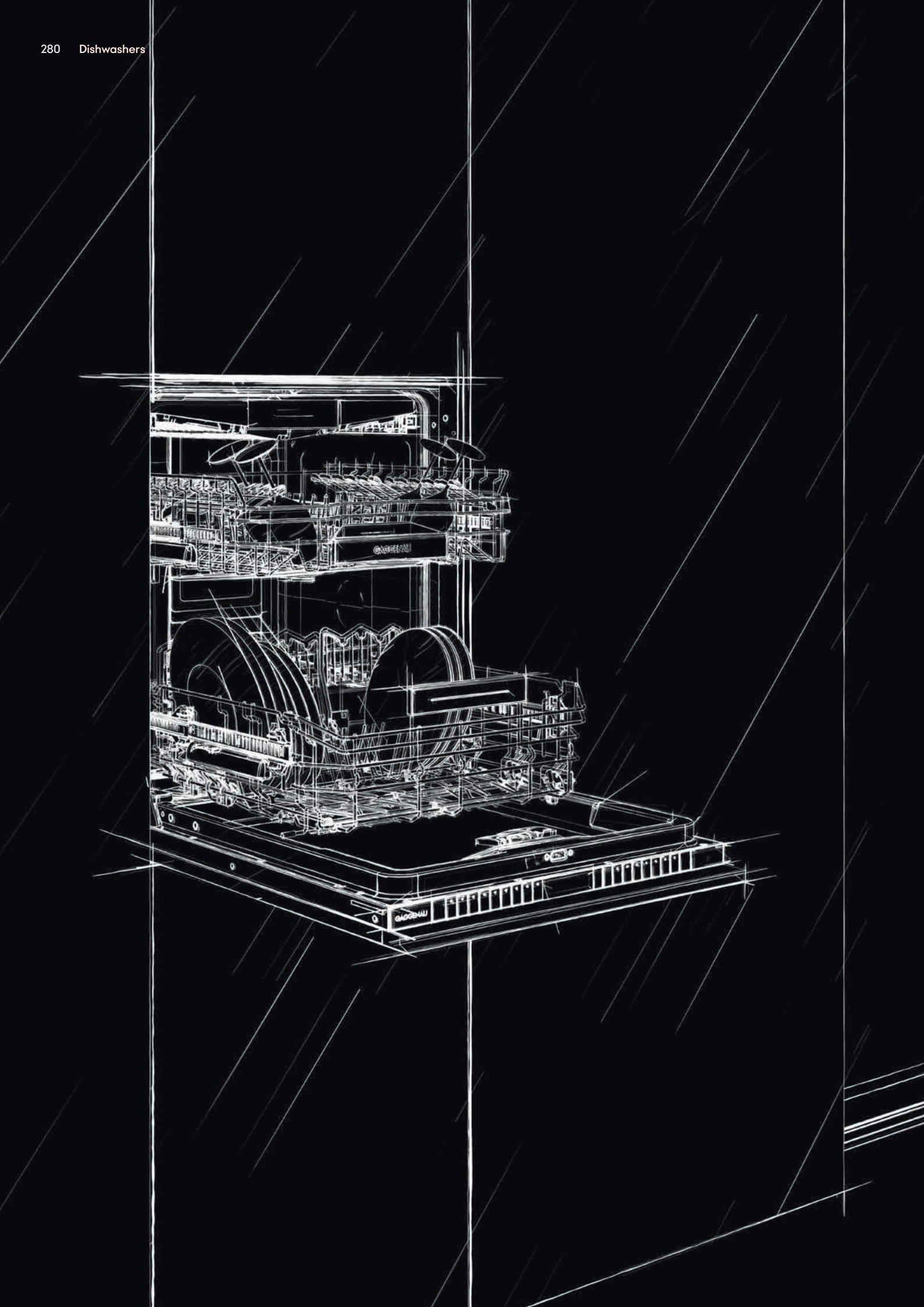
[1] The use of the Home Connect functionality depends on the Home Connect services.

200 series cooling appliances

Appliance type		Bottom freezer
Fully integrated, with two doors, 30-inches		
Fully integrated, with two doors, 36-inches		
Fully integrated, with two doors, 22-inches		RB 282 705
Fully integrated, with three doors, 36-inches		
Fully integrated, 30-inches		
Fully integrated, 24-inches		
Fully integrated, 18-inches		
Fully integrated, with glass-framed door, 24-inches		
Fully integrated, with glass-framed door, 18-inches		
Under counter, 24-inches		
Dimensions		
Height	(in)	69 ¾" + ⅜"
	(mm)	(1772 + 8)
Width	(in)	22
Depth including wall clearance	(in)	22
Weight when empty	(lbs)	154
Shipping weight	(lbs)	164
Type and identification		
Door hinge right, left/reversible		r/rev.
Full stainless steel door panels		—
Volume/energy efficiency		
Cooling (C)/freezing (F)/fresh cooling (FC) modes		C/F/FC
Total net volume (cu.ft.)		8.3
Storage capacity of 0.75 liter bottles		—
ENERGY STAR® certified		•
Daily energy consumption per 100 l (3.5 cu.ft.) of net volume	(kWh)	0.28
Features		
Electronic temperature control		•
Vacation mode		•
Fresh cooling zones with humidity control		•
Cooling zones with humidity control		—
Temperature display internal/external		•/—
Automatic defrosting: cooling/fresh cooling/freezer compartment		•/•/•
Malfunction, visual/audible warning signal		•/•
Door open, visual/audible warning signal or door lock indication		•/•
Cooling section (fresh cooling zone) with dynamic cold air distribution		•
Fast cooling		•
Door bins with flap or sliding door (amount)		—
Door bins (amount)		2
Glass shelves in the cooling compartment continuous (amount)		3
Drawers in the cooling compartment (amount)		2
Wine and champagne bin		1
Aluminum door bins		—
Door lock		—
Digital services (Home Connect) wireless via WiFi.[1]		•
Freezing		
Fast freezing		•
Storage time after a malfunction (hrs.)		13
Interior compartments/containers/ice cube trays (amount)		—/3/1
Rating		
Total Rating	(W)	90
Water connection inlet/outlet		—/—
Total Amps		10

• Included. — Not available. ○ Optional accessory.

[1] The use of the Home Connect functionality depends on the Home Connect services.



DISHWASHERS

Dishwashers 400 series 282

Dishwashers 200 series 286

Planning notes 288

Accessories | special accessories 296

Technical specifications 298

Dishwasher 400 series
DF 481/DF 480

DF 480 701
fully integrated (ADA compliant).
Euro tub, appliance height 32 3/16".

DF 481 701
fully integrated.
Tall tub, appliance height 34 1/8".

Included accessories
1 baking tray spray head.
1 Gastronorm container inserts.
1 holder for long-stemmed glasses.

Installation accessories

DA 020 011
Stainless steel side trims for DF 480.

DA 020 111
Stainless steel side trims for DF 481.

DA 231 110
Stainless steel-backed full glass door panel with handle for DF481 Tall tub dishwasher only.
Height adjustable by 2".

GZ 010 011
Aqua stop extension 78" (2 m long) for all dishwashers.

Special accessories

DA 042 030
Silvercare cartridge for all dishwashers.

DA 043 000
Holder for long-stemmed glasses.
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

DA 045 061
Accessory basket.
With smooth running rails.
For DF481 dishwashers
3rd loading level above the upper basket.
For small bowls, cups and cooking utensiles.
Movable knife shelf.

Highlights
- Optimal protection for sensitive glassware by low temperature drying with zeolite, optimized basket design and intelligent water softening.
- 8 programs with aqua sensor and 4 options, such as Power for cleaning and drying dishes from 57 minutes and Intensive Plus for adjusting cleaning areas in the lower basket.
- Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower baskets.
- Perfectly illuminated interior.
- Push-to-open function for perfect integration into handleless custom cabinet fronts.
- Very quiet: 42 dB.

Opperation
TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Flexible cycle time reduction, even during an active cycle.
Personalization function for storing individual combinations of programs.
Information key with use indicators.
Sanitized indicator in the control panel.
Time delay up to 24 hours.
Visual and acoustic end of program indicator.
Remaining time projection.

Technical Features
Perfectly illuminated interior.
Glass protection with zeolite.
Aqua sensor.
Load sensor.
Water softener.
Automatic detergent function.
Flow-Through Water Heater™.
Triple filter system.
Soft lock.
Aqua stop.

Selected digital services (Home Connect)
Program assistant.
Temporary noise reduction (only available with active Home Connect functionality).
Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Programs:
8 programs:
Auto 150 °F - 160 °F.
Auto 127 °F - 140 °F.
Auto 113 °F - 122 °F.
Eco 113 °F - 136 °F.
Wash and Dry 122 °F.
Glass Care 122 °F.
Quick wash 113 °F (30 min.).
Personalization function (default setting: Pre-rinse).

4 options:
Intensive Plus.
Power.
Sanitize.
Extra Dry with zeolite.

Interior
Flexible rack system with smooth running rails on all levels and soft-closing system of the upper and lower rack.
3rd rack for cutlery.

Upper basket:
Over extension.
Rackmatic with 3 levels, adjustable in height up to 2" (5 cm).
6 folding spines.
4 folding racks for optimal protection of glass.

Lower basket:
Motorized spray arm.
8 folding spines.
2 folding racks for optimal protection of glass.
Dividable glass support.

Maximum dish sizes for DF 480 (upper/lower rack)
10.5"/9.8", 9.6"/10.8" or 8.6"/12.2" respectively.

Maximum dish sizes for DF 481 (upper/lower rack)
11.4"/11", 10.4"/12" or 9.4"/13.3" respectively.

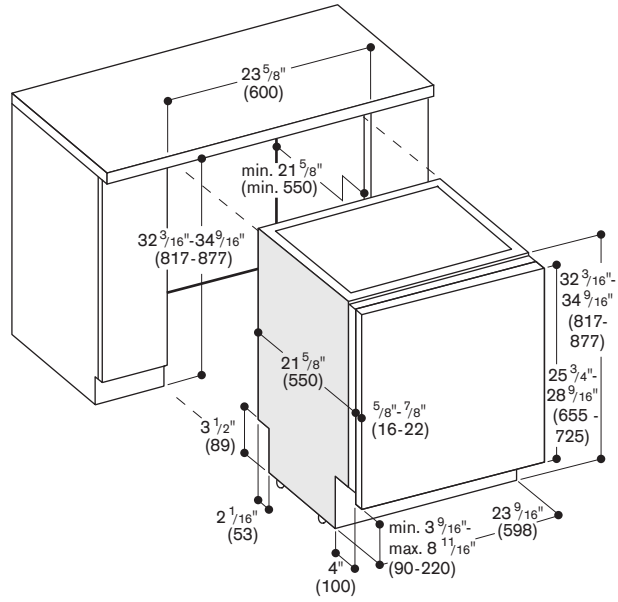
13 place setting capacity.
Holder for long-stemmed glasses.
Maximum glass loading capacity 23 wine glasses.

Consumption data
Energy Star certified.
Total annual energy consumption 240 kWh.
Noise level 42 dB (re 1 pW).

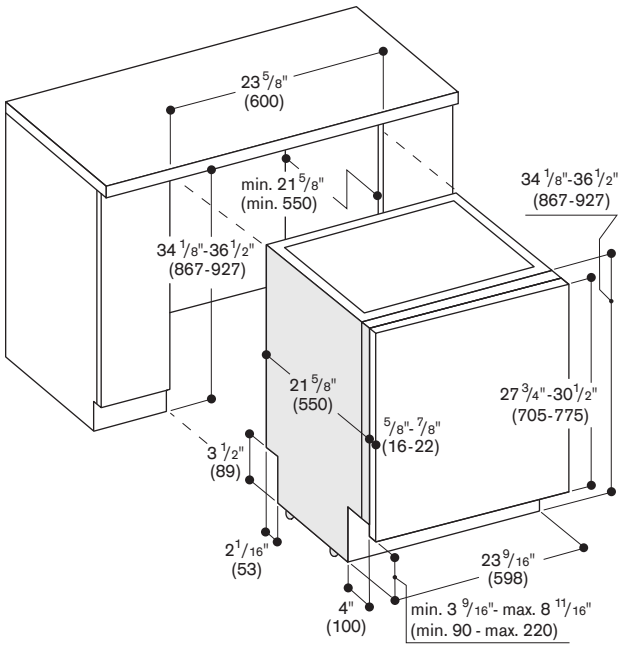
Planning notes
Height-adjustable feet.
Appliance toe-kick recess 3 15/16 (100 mm) (see drawing).
To display the remaining time projection, a minimum toe-kick protrusion is required (1 9/16" (40 mm) + thickness of the cabinet front).
The maximum toe-kick height must be reduced by 1 3/16" (30 mm) to provide an optimal display of the remaining time projection.
Rear feet adjustable at front.
Door weight up to 18 lbs. for DF 480 and 22 lbs. for DF 481.
Door panel dimension dependent on toe-kick height of kitchen cabinetry.
Installation and usage also with custom cabinet handle possible. The push-to-open function remains active.

Connection
Total rating: 1440 W.
Connecting cable 47 1/4" with three-prong plug (NEMA 5-15P).
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

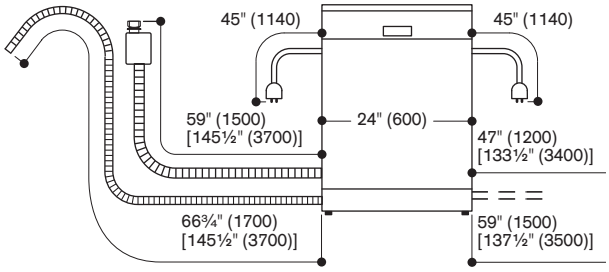
Euro Tub dishwasher DF480



Tall Tub dishwasher DF481



Connection dimensions for a 24" (600 mm) wide dishwasher



[ ] values with extension kit

Numbers indicated
inside parenthesis ( ) = mm

Flexible hinge dishwasher 400 series
DF 481/DF 480

DF 480 701F
fully integrated (ADA compliant) with flexible hinge.
Euro tub, appliance height 32 3/16".

DF 481 701F
fully integrated with flexible hinge.
Tall tub, appliance height 34 1/8".

Included accessories
1 baking tray spray head.
1 Gastronorm container inserts.
1 holder for long-stemmed glasses.

Installation accessories

DA 020 011
Stainless steel side trims for DF 480.

DA 020 111
Stainless steel side trims for DF 481.

GZ 010 011
Aqua stop extension 78" (2 m long) for all dishwashers.

Special accessories

DA 042 030
Silvercare cartridge for all dishwashers.

DA 043 000
Holder for long-stemmed glasses.
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

DA 045 061
Accessory basket.
With smooth running rails.
For DF 481 dishwashers.
3rd loading level above the upper basket.
For small bowls, cups and cooking utensiles.
Movable knife shelf.

Highlights
- Optimal protection for sensitive glassware by low temperature drying with zeolite, optimized basket design and intelligent water softening.
- 8 programs with aqua sensor and 4 options, such as Power for cleaning and drying dishes from 57 minutes and Intensive Plus for adjusting cleaning areas in the lower basket.
- Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower baskets.
- Perfectly illuminated interior.
- Push-to-open function for perfect integration into custom cabinet fronts.
- Flexible hinge for reduced toe-kick height as 1 15/16" (50 mm).
- Lateral Info-Light.
- Very quiet: 42 dB.

Operation
TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Flexible cycle time reduction, even during an active cycle.
Personalization function for storing individual combinations of programs.
Information key with use indicators.
Sanitized indicator in the control panel.
Time delay up to 24 hours.
Visual and acoustic end of program indicator.
Lateral Info-Light.

Technical Features
Perfectly illuminated interior.
Glass protection with zeolite.
Aqua sensor.
Load sensor.
Automatic detergent function.
Water softener.
Flow-Through Water Heater™.
Triple filter system.
Soft lock.
Aqua stop.

Selected digital services (Home Connect)
Program assistant.
Temporary noise reduction (only available with active Home Connect functionality).
Home network integration for digital services (Home Connect) wireless via WiFi.
The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Programs:
8 programs:
Auto 150 °F - 160 °F.
Auto 127 °F - 140 °F.
Auto 113 °F - 122 °F.
Eco 113 °F - 136 °F.
Wash and Dry 122 °F.
Glass Care 122 °F.
Quick wash 113 °F (30 min.).
Personalization function (default setting: Pre-rinse).

4 options:
Intensive Plus.
Power.
Sanitize.
Extra Dry with zeolite.

Interior
Flexible rack system with smooth running rails on all levels and soft-closing system of the upper and lower rack.
3rd rack for cutlery.

Upper basket:
Over extension.
Rackmatic with 3 levels, adjustable in height up to 2" (5 cm).
6 folding spines.
4 folding racks for optimal protection of glass.

Lower basket:
Motorised spray arm.
8 folding spines.
2 folding racks for optimal protection of glass.
Dividable glass support.

Maximum dish sizes for DF 480 (upper/lower rack)
10.5"/9.8", 9.6"/10.8" or 8.6"/12.2" respectively.

Maximum dish sizes for DF 481 (upper/lower rack)
11.4"/11", 10.4"/12" or 9.4"/13.3" respectively.

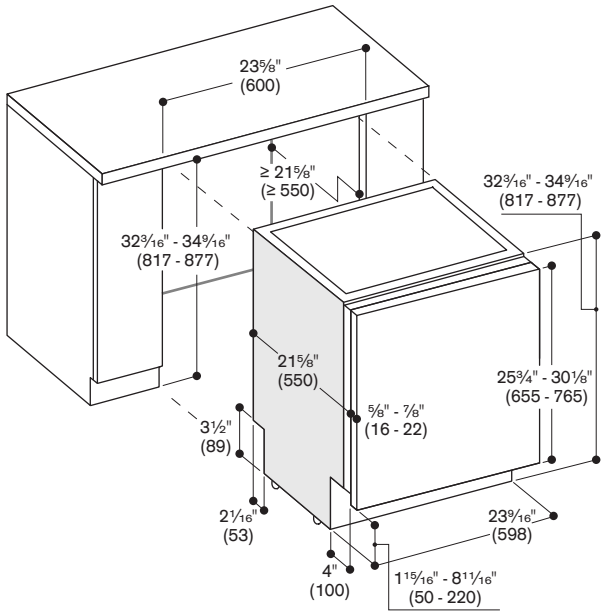
13 place setting capacity.
Holder for long-stemmed glasses.
Maximum glass loading capacity 23 wine glasses.

Consumption data
Energy Star certified.
Total annual energy consumption 240 kWh.
Noise level 42 dB (re 1 pW).

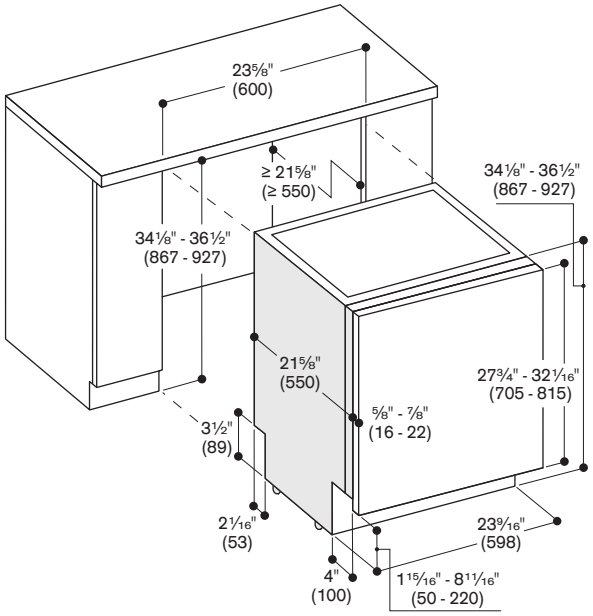
Planning notes
Height-adjustable feet.
Appliance toe-kick recess 3 15/16 (100 mm) (see drawing).
Rear feet adjustable at front.
Door weight up to 24 lbs (11 kg).
Door panel dimension dependent on toe-kick height of kitchen cabinetry.
Installation and usage also with custom cabinet handle possible. The push-to-open function remains active.

Connection
Total rating: 1440 W.
Connecting cable 47 1/4" with three-prong plug (NEMA 5-15P).
Water connection with 3/4" screw joint.
Connection to hot or cold water possible.

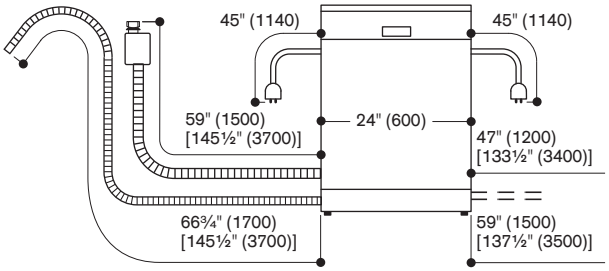
Euro Tub dishwasher DF480 with flexible hinge



Tall Tub dishwasher DF481 with flexible hinge



Connection dimensions for a 24" (600 mm) wide dishwasher



[ ] values with extension kit

Numbers indicated
inside parenthesis ( ) = mm

Dishwasher 200 series
DF 210 / DF 211

DF 210 701
fully integrated (ADA compliant).
Euro tub, appliance height 32 3/16".

DF 211 701
fully integrated.
Tall tub, appliance height 34 1/8".

Included accessories

1 baking tray spray head.

Installation accessories

DA 020 011
Stainless steel trim kit for DF 210 dishwasher.

DA 020 111
Stainless steel trim kit for DF 211 dishwasher.

DA 231 110
Stainless steel-backed full glass door panel with handle for DF211 Tall tub dishwasher only.
Height adjustable by 2".

GH 045 010
Handle with 2 mounts, stainless steel, for custom panel
length, 17 11/16",
drilling distance 16 13/16".

GZ 010 011
Aqua stop extension 78" (2 m long) for all dishwashers.

Special accessories

DA 042 030
Silvercare cartridge for all dishwashers.

DA 043 000
Holder for long-stemmed glasses.
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

DA 045 060
Accessory basket.
3rd loading level above the upper basket.
For small bowls, cups and cooking utensils.
Movable knife shelf.
For use with DF 211 only.

Highlights
- 6 programs with aqua sensor and 3 options, such as Power to reduce the cycle time and Intensive for particularly thorough cleaning in the lower basket.
- Flexible basket system.
- Bright interior lighting.
- 3rd rack for cutlery and utensils.
- Very quiet: 42 dB.

Operation
TFT display indicating remaining or end time, refill for salt and rinsing agent, inflow of water.
Touch key operation.
Flexible cycle time reduction, even during an active cycle.
Personalization function for storing individual combinations of programs.
Information key with use indications.
Sanitized indicator in the control panel. Time delay up to 24 hours.
Visual and acoustic end of program indicator.
Info-Light.

Technical Features
Bright interior lighting.
Glass protection.
Aqua sensor.
Load sensor.
Water softener.
Automatic detergent function.
Regeneration electronics.
Flow-Through-Water Heater™
Triple filter system.
Soft lock.
Aqua stop.

Selected digital services (Home Connect)
Program assistant.
Temporary noise reduction (only available with active Home Connect functionality).
Home network ingratiation for digital services (Home Connect) wireless via WiFi.
The use of Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com

Programmes
6 programs:
Auto 150 °F - 160 °F.
Auto 130 °F - 150 °F.
Eco 113 °F - 131 °F.
Glass Care 122 °F.
Quick wash 113 °F (30 min.).
Personalization function (default setting: Pre-rinse).

3 options:
Intensive
Power
Extra Dry

Interior
Flexible rack system.
3rd rack for cutlery.

Upper basket:
Over extension.
Rackmatic with 3 levels, adjustable in height up to 2" (5 cm).
6 folding spines.
4 folding racks for optimal protection of glass.

Lower basket:
8 folding spines.
2 folding racks for optimal protection of glass.
Dividable glass support.
Cutlery basket.

Maximum dish sizes for DF 210 (upper/lower rack)
8 1/4" / 10 1/4", 9 1/4"/ 11 3/16" or
6 5/16"/12 3/16" respectively.

Maximum dish sizes for DF 211 (upper/lower rack)
9"/11 3/8", 8"/12 3/8" or 7"/13 3/8" respectively.

13 place setting capacity.
Maximum glass loading capacity 23 wine glasses.

Consumption data
Energy Star certified.
Total annual energy consumption 240 kWh.
Noise level 42 dB (re 1 pW).

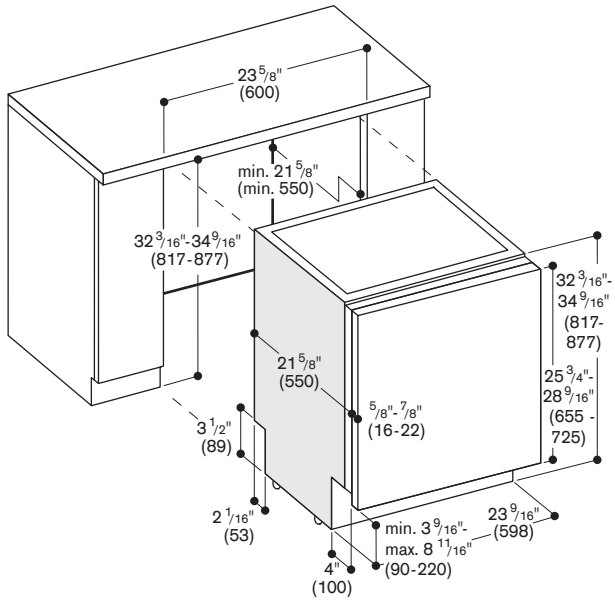
Planning notes
Height-adjustable feet.
Appliance toe-kick recess 3 15/16 (100 mm) (see drawing).
Rear feet adjustable at front.
Door weight up to 18 lbs. for DF 210 and 22 lbs. for DF 211.
Door panel dimension dependent on toe-kick height of kitchen cabinetry.

Please read additional planning notes on page 288-289.

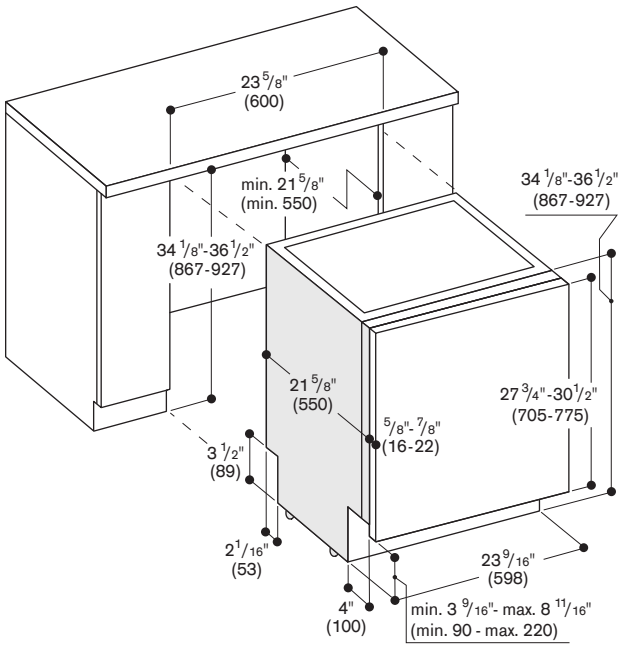
Connection
Total rating: 1,440 W.
Total Amps: 12 A.
120 V / 60 Hz
Water connection with 3/4" screw joint.
Connecting cable 47 1/4" with three-prong plug (NEMA 5-15P).

ENERGY STAR

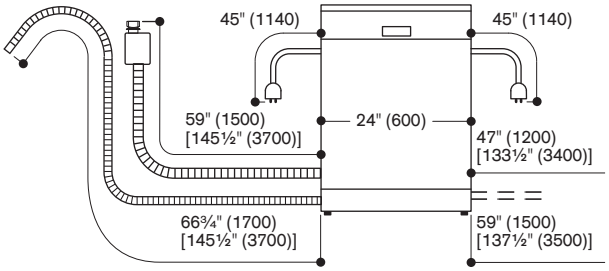
Euro Tub dishwasher DF210



Tall Tub dishwasher DF211



Connection dimensions for a 24" (600 mm) wide dishwasher



[ ] values with extension kit

Numbers indicated
inside parenthesis ( ) = mm

Dishwasher cut-out combinations for standard dishwashers (without flexible hinge)

When under-counter height of 32 3/16" to 34 9/16" always plan a Euro tub dishwasher, regardless of the toe kick height.

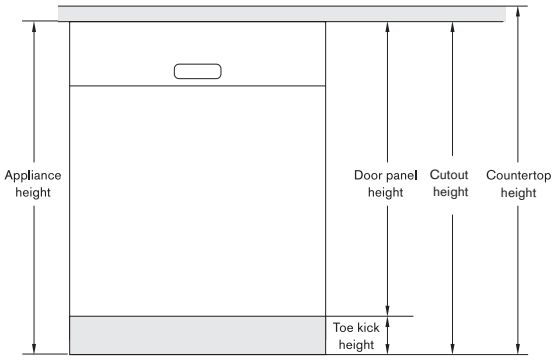
When under-counter height of 34 1/8" to 36 1/2" always plan a Tall tub dishwasher, regardless of the toe kick height.

When under-counter height of 34 1/16" to 34 7/16" please note:
Whether to plan a Euro tub or Tall tub dishwasher depends on the toe kick height.

For dishwasher with remaining time projection, the maximum toe-kick height must be reduced by 1 3/16" (30 mm) to provide an optimal display.

	Front height 25 13/16" – 30 1/8" (655–765)					Front height 27 3/4" – 32 1/16" (705–815)						
Cut-out height in inches (mm) →	32 3/32 (815)	32 1/2 (825)	32 7/8 (835)	33 1/4 (845)	33 11/16 (855)	34 1/16 (865)	34 7/16 (875)	34 13/16 (885)	35 1/4 (895)	35 5/8 (905)	36 (915)	36 7/16 (925)
← Toe kick height in inches (mm)												
< 3 9/16 (90)	❶	❶	❶	❶	❶	❻ (S)	❻	❻	❻	❻	❻	❻
3 9/16 (90)	❶	❶ (D)	❶	❶	❶	❻	❻	❻	❻	❻	❻	❻
3 15/16 (100)	❶	❶	❶ (D)	❶	❶	❶ (S) ❻	❻	❻ (D)	❻	❻	❻	❻
4 5/16 (110)	❶	❶	❶	❶ (D)	❶	❶ (S) ❻	❶ ❻	❻	❻ (D)	❻	❻	❻
4 3/4 (120)	❶	❶	❶	❶	❶ (D)	❶ (S) ❻	❶ ❻	❻	❻	❻ (D)	❻	❻
5 1/8 (130)	❶	❶	❶	❶	❶	❶ (S/D) ❻	❶ ❻	❻	❻	❻	❻ (D)	❻
5 1/2 (140)	❶	❶	❶	❶	❶	❶ ❻	❶ (D) ❻	❻	❻	❻	❻	❻ (D)
5 7/8 (150)	❶	❶	❶	❶	❶	❶ ❻	❶ ❻	❻	❻	❻	❻	❻
6 5/16 (160)	❶	❶	❶	❶	❶	❶ ❻	❶ ❻	❻	❻	❻	❻	❻
6 11/16 (170)		❶	❶	❶	❶	❶	❶ ❻	❻	❻	❻	❻	❻
7 1/16 (180)			❶	❶	❶	❶	❶	❻	❻	❻	❻	❻
7 1/2 (190)				❶	❶	❶	❶		❻	❻	❻	❻
7 7/8 (200)					❶	❶	❶			❻	❻	❻
8 1/4 (210)						❶	❶				❻	❻
8 11/16 (220)							❶					❻

❶ = 32 2/32" (81.5 cm) high dishwasher DF 480/DF, (S) = special solution
❻ = 34 1/8" (86.5 cm) high dishwasher DF 481/DF, (S) = special solution
(D) = special solution with 3/8" gap from the countertop → Spacer batten / child lock not possible



Installation chart for door panel DA 231

Undercounter

The door panels cannot be used with dishwashers with flexible hinge.

The door panel is continuously variable for height over a range of 2".

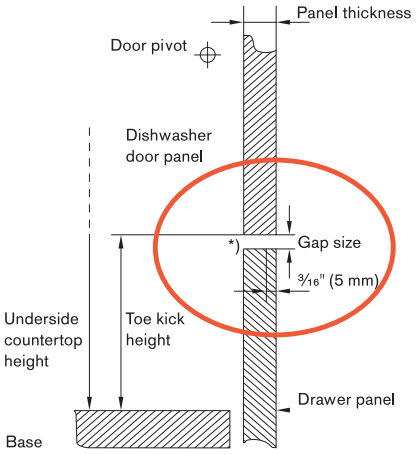
	Dishwasher panel height 26 3/8"–28 3/8" (670–720)					Dishwasher panel height 28 3/8–30 5/16" (720–770)						
Cut-out height in inches (mm) →	32 3/16 (817)	32 1/2 (825)	32 7/8 (835)	33 1/4 (845)	33 11/16 (855)	34 1/16 (865)	34 7/16 (875)	34 13/16 (885)	35 1/4 (895)	35 5/8 (905)	36 (915)	36 7/16 (925)
← Toe kick height in inches (mm)												
3 3/4 (95)						T						
4 1/8 (105)						T	T					
4 1/2 (115)						T	T	T				
4 15/16 (125)						T	T	T	T			
5 5/16 (135)						T	T	T	T	T		
5 11/16 (145)						T	T	T	T	T	T	
6 1/8 (155)							T	T	T	T	T	T
6 1/2 (165)								T	T	T	T	T
6 7/8 (175)									T	T	T	T
7 5/16 (185)										T	T	T
7 11/16 (195)											T	T
8 1/16 (205)												T
8 7/16 (215)												
8 7/8 (225)												

T = Tall Tub dishwasher DF 211 160, door panels DA 231 110

Additional planning notes — elevated installation of standard dishwashers (without flexible hinge)

DF 480 / 481
Dishwasher installation above countertop level without a slanted drawer panel

The table indicates the necessary gap size D (inches) between the cabinet front and the drawer panel in relation to the cut-out height, toe kick height and panel thickness when using standard cabinetry for dishwashers installed below countertops.

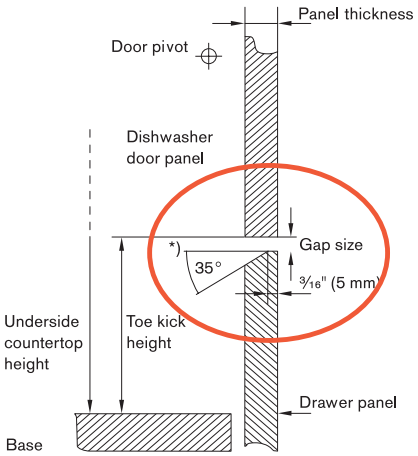


* The pivot area of the door should be at least 3/16" (4 mm).

Cut-out height inches (mm)	Panel thickness inches (mm)				Toe kick height inches (mm)					
		3 9/16 (90)	3 15/16 (100)	4 3/8 (110)	4 3/4 (120)	5 1/8 (130)	5 9/16 (140)	5 15/16 (150)	6 5/16 (160)	6 3/4 (170)
32 3/16 (815)	5/8 (16)	13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)	21/32 (16.5)	3/4 (19)	57/64 (22.5)	
	3/4 (19)	15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)	47/64 (18.5)	55/64 (22)	1 (25.5)	
	7/8 (22)	17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)	53/64 (21)	31/32 (24.5)	1 1/8 (28.5)	
32 1/2 (825)	5/8 (16)		13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)	21/32 (16.5)	3/4 (19)	57/64 (22.5)
	3/4 (19)		15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)	47/64 (18.5)	55/64 (22)	1 (25.5)
	7/8 (22)		17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)	53/64 (21)	31/32 (24.5)	1 1/8 (28.5)
32 7/8 (835)	5/8 (16)			13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)	21/32 (16.5)	3/4 (19)
	3/4 (19)			15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)	47/64 (18.5)	55/64 (22)
	7/8 (22)			17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)	53/64 (21)	31/32 (24.5)
33 5/16 (845)	5/8 (16)				13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)	21/32 (16.5)
	3/4 (19)				15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)	47/64 (18.5)
	7/8 (22)				17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)	53/64 (21)
33 11/16 (855)	5/8 (16)					13/32 (10.5)	7/16 (11)	15/32	33/64 (13)	37/64 (14.5)
	3/4 (19)					15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)
	7/8 (22)					17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)
34 1/8 (865)	5/8 (16)	13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)	21/32 (16.5)	3/4 (19)	57/64 (22.5)	
	3/4 (19)	15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)	47/64 (18.5)	55/64 (22)	1 (25.5)	
	7/8 (22)	17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)	53/64 (21)	31/32 (24.5)	1 1/8 (28.5)	
34 1/2 (875)	5/8 (16)		13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)	21/32 (16.5)	3/4 (19)	57/64 (22.5)
	3/4 (19)		15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)	47/64 (18.5)	55/64 (22)	1 (25.5)
	7/8 (22)		17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)	53/64 (21)	31/32 (24.5)	1 1/8 (28.5)
34 7/8 (885)	5/8 (16)			13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)	21/32 (16.5)	3/4 (19)
	3/4 (19)			15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)	47/64 (18.5)	55/64 (22)
	7/8 (22)			17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)	53/64 (21)	31/32 (24.5)
35 1/4 (895)	5/8 (16)				13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)	21/32 (16.5)
	3/4 (19)				15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)	47/64 (18.5)
	7/8 (22)				17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)	53/64 (21)
35 5/8 (905)	5/8 (16)					13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)	37/64 (14.5)
	3/4 (19)					15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)	21/32 (16.5)
	7/8 (22)					17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)	47/64 (18.5)
36 1/16 (915)	5/8 (16)						13/32 (10.5)	7/16 (11)	15/32 (12)	33/64 (13)
	3/4 (19)						15/32 (12)	31/64 (12.5)	17/32 (13.5)	19/32 (15)
	7/8 (22)						17/32 (13.5)	37/64 (14.5)	39/64 (15.5)	21/32 (16.5)
36 7/16 (925)	5/8 (16)							13/32 (10.5)	7/16 (11)	15/32 (12)
	3/4 (19)							15/32 (12)	31/64 (12.5)	17/32 (13.5)
	7/8 (22)							17/32 (13.5)	37/64 (14.5)	39/64 (15.5)

DF 210 / 211
Dishwasher installation above countertop level with slanted drawer panel

The table indicates the necessary gap size D (inches) between the cabinet front and the drawer panel in relation to the cut-out height, toe kick height and panel thickness when using standard cabinetry for dishwashers installed below countertops.



* The pivot area of the door should be at least 3/16" (4 mm).

Cut-out height inches (mm)	Panel thickness inches (mm)				Toe kick height inches (mm)					
		3 9/16 (90)	3 15/32 (100)	4 3/8 (110)	4 3/4 (120)	5 1/8 (130)	5 9/16 (140)	5 15/16 (150)	6 5/16 (160)	6 3/4 (170)
32 3/16 (815)	5/8 (16)	1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)	23/64 (9)	15/32 (12)	39/64 (15.5)	
	3/4 (19)	9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)	7/16 (11)	33/64 (13)	43/64 (17)	
	7/8 (22)	19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)	29/64 (11.5)	35/64 (14)	45/64 (18)	
32 1/2 (825)	5/8 (16)		1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)	23/64 (9)	15/32 (12)	39/64 (15.5)
	3/4 (19)		9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)	7/16 (11)	33/64 (13)	43/64 (17)
	7/8 (22)		19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)	29/64 (11.5)	35/64 (14)	45/64 (18)
32 7/8 (835)	5/8 (16)			1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)	23/64 (9)	15/32 (12)
	3/4 (19)			9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)	7/16 (11)	33/64 (13)
	7/8 (22)			19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)	29/64 (11.5)	35/64 (14)
33 5/16 (845)	5/8 (16)				1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)	23/64 (9)
	3/4 (19)				9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)	7/16 (11)
	7/8 (22)				19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)	29/64 (11.5)
33 11/16 (855)	5/8 (16)					1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)
	3/4 (19)					9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)
	7/8 (22)					19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)
34 1/8 (865)	5/8 (16)	1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)	23/64 (9)	15/32 (12)	39/64 (15.5)	
	3/4 (19)	9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)	7/16 (11)	33/64 (13)	43/64 (17)	
	7/8 (22)	19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)	29/64 (11.5)	35/64 (14)	45/64 (18)	
34 1/2 (875)	5/8 (16)		1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)	23/64 (9)	15/32 (12)	39/64 (15.5)
	3/4 (19)		9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)	7/16 (11)	33/64 (13)	43/64 (17)
	7/8 (22)		19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)	29/64 (11.5)	35/64 (14)	45/64 (18)
34 7/8 (885)	5/8 (16)			1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)	23/64 (9)	15/32 (12)
	3/4 (19)			9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)	7/16 (11)	33/64 (13)
	7/8 (22)			19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)	29/64 (11.5)	35/64 (14)
35 1/4 (895)	5/8 (16)				1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)	23/64 (9)
	3/4 (19)				9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)	7/16 (11)
	7/8 (22)				19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)	29/64 (11.5)
35 5/8 (905)	5/8 (16)					1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)	5/16 (8)
	3/4 (19)					9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)	3/8 (9.5)
	7/8 (22)					19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)	3/8 (9.5)
36 1/16 (915)	5/8 (16)						1/4 (7)	1/4 (7)	9/32 (7)	19/64 (7.5)
	3/4 (19)						9/32 (7)	19/64 (7.5)	5/16 (8)	21/64 (8.5)
	7/8 (22)						19/64 (7.5)	19/64 (7.5)	5/16 (8)	23/64 (9)
36 7/16 (925)	5/8 (16)							1/4 (7)	1/4 (7)	9/32 (7)
	3/4 (19)							9/32 (7)	19/64 (7.5)	5/16 (8)
	7/8 (22)							19/64 (7.5)	19/64 (7.5)	5/16 (8)

Additional planning notes for dishwashers with flexible hinge — DF 480 / 481 (F)

For cut-out heights from 32 3/32" to 33 27/32", in most cases, the Euro Tub dishwasher must be planned, regardless of the toe kick height.

For cut-out heights from 34 21/32" to 36 13/32", in most cases, the Tall Tub dishwasher must be planned, regardless of the toe kick height.

If the cut-out height amounts between 34 1/16" and 34 7/16", please note:
Whether the Euro Tub dishwasher or the Tall Tub dishwasher can be used here depends on the toe kick height.

If the installation of a dishwasher with **flexible hinge** is necessary or not depends on several factors.

The door panels cannot be used with dishwashers with flexible hinge.

		Front height 25 15/16"– 30 1/8" (655–765)									
		Cut-out height in inches (mm) →									
		32 3/32 (815)	**32 9/32 (820)**	**32 15/32 (825)**	**32 11/16 (830)**	**32 7/8 (835)**	**33 1/16 (840)**	**33 9/32 (845)**	**33 15/32 (850)**	**33 21/32 (855)**	**33 27/32 (860)**
↓ Toe kick height in inches (mm)											
2	(50)	❶									
2 3/16	(55)	❶	❶								
2 3/8	(60)	❶	❶	❶							
2 9/16	(65)	❶	❶	❶	❶						
2 3/4	(70)	❶	❶	❶	❶	❶					
3	(75)	❶	❶	❶	❶	❶	❶				
3 1/8	(80)	❶	❶	❶	❶	❶	❶	❶			
3 3/8	(85)	❶	❶	❶	❶	❶	❶	❶	❶		
3 9/16	(90)	❶*	❶	❶	❶	❶	❶	❶	❶	❶	
3 3/4	(95)	❶*	❶*	❶	❶	❶	❶	❶	❶	❶	❶
4	(100)	❶*	❶*	❶*	❶	❶	❶	❶	❶	❶	❶
4 1/8	(105)	❶*	❶*	❶*	❶*	❶	❶	❶	❶	❶	❶
4 5/16	(110)	❶*	❶*	❶*	❶*	❶*	❶	❶	❶	❶	❶
4 1/2	(115)	❶*	❶*	❶*	❶*	❶*	❶*	❶	❶	❶	❶
4 3/4	(120)	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶	❶	❶
5	(125)	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶	❶
5 1/8	(130)	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶
5 5/16	(135)	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
5 1/2	(140)	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
5 11/16	(145)	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
5 7/8	(150)	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
6 1/8	(155)	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
6 11/16	(160)	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
6 1/2	(165)		❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
6 11/16	(170)			❶*	❶*	❶*	❶*	❶*	❶*	❶*	❶*
6 7/8	(175)				❶*	❶*	❶*	❶*	❶*	❶*	❶*
7	(180)					❶*	❶*	❶*	❶*	❶*	❶*
7 1/4	(185)						❶*	❶*	❶*	❶*	❶*
7 1/2	(190)							❶*	❶*	❶*	❶*
7 11/16	(195)								❶*	❶*	❶*
7 7/8	(200)									❶*	❶*
8 1/16	(205)										❶*
8	(210)										
8 1/4	(215)										
8 7/16	(220)										

❶ = 32 2/32" (81.5 cm) high dishwasher with flexible hinge DF 480 701F
❻ = 34 1/8" (86.5 cm) high dishwasher with flexible hinge DF 481 701F / DF 271 101F
* Also possible with dishwashers without flexible hinge.

Front height 27 ¾" – 32 1/16" (705–815)												
34 1/16 (865)	34 1/4 (870)	34 7/16 (875)	34 21/32 (880)	34 27/32 (885)	35 1/32 (890)	35 1/4 (895)	35 7/16 (900)	35 5/8 (905)	35 13/16 (910)	36 1/32 (915)	36 7/32 (920)	36 13/32 (925)
6												
6	6											
6	6	6										
6	6	6	6									
6	6	6	6	6								
6	6	6	6	6	6							
6	6	6	6	6	6	6						
6	6	6	6	6	6	6	6					
6*	6	6	6	6	6	6	6	6				
6*	6*	6	6	6	6	6	6	6	6			
1/6*	6*	6*	6	6	6	6	6	6	6	6		
1/6*	1/6*	6*	6*	6	6	6	6	6	6	6	6	
1/6*	1/6*	1/6*	6*	6*	6	6	6	6	6	6	6	6
1/6*	1/6*	1/6*	6*	6*	6*	6	6	6	6	6	6	6
1/6*	1/6*	1/6*	6*	6*	6*	6*	6	6	6	6	6	6
1/6*	1/6*	1/6*	6*	6*	6*	6*	6*	6	6	6	6	6
1/6*	1/6*	1/6*	6*	6*	6*	6*	6*	6*	6	6	6	6
1/6*	1/6*	1/6*	6*	6*	6*	6*	6*	6*	6*	6	6	6
1/6*	1/6*	1/6*	6*	6*	6*	6*	6*	6*	6*	6*	6	6
1/6*	1/6*	1/6*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6
1/6*	1/6*	1/6*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6*
1/6*	1/6*	1/6*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6*
1/6*	1/6*	1/6*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6*
1*	1/6*	1/6*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6*
1*	1*	1/6*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6*
1*	1*	1*	6*	6*	6*	6*	6*	6*	6*	6*	6*	6*
1*	1*	1*		6*	6*	6*	6*	6*	6*	6*	6*	6*
1*	1*	1*			6*	6*	6*	6*	6*	6*	6*	6*
1*	1*	1*				6*	6*	6*	6*	6*	6*	6*
1*	1*	1*					6*	6*	6*	6*	6*	6*
1*	1*	1*						6*	6*	6*	6*	6*
1*	1*	1*							6*	6*	6*	6*
1*	1*	1*								6*	6*	6*
	1*	1*									6*	6*
		1*										6*

Additional planning notes — elevated installation of dishwashers with flexible hinge — DF 480 / 481 (F)

Elevated installation of dishwashers with flexible hinge — **without slanted** drawer panel

The table contains the gap size required between the kitchen cabinet door panel and drawer panel with reference to cut-out height, toe kick height and panel thickness when using a standard kitchen cabinet door panel for dishwashers installed below countertops.

Cut-out height inches (mm)	Panel thickness inches (mm)	Toe kick height inches (mm)								
		2 (50)	2 3/16 (55)	2 3/8 (60)	2 9/16 (65)	2 13/16 (70)	3 (75)	3 3/16 (80)	3 3/8 (85)	3 9/16 (90)
32 3/16 (815)	5/8 (16)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	7/8 (22)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)
32 5/16 (820)	5/8 (16)		1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)		1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	7/8 (22)		9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)
32 1/2 (825)	5/8 (16)			1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)			1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	7/8 (22)			9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)
32 11/16 (830)	5/8 (16)				1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)				1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	7/8 (22)				9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)
32 7/8 (835)	5/8 (16)					1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)					1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	7/8 (22)					9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)
33 1/8 (840)	5/8 (16)						1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)						1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)
	7/8 (22)						9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)
33 5/16 (845)	5/8 (16)							1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)							1/8 (3)	1/8 (3)	9/64 (3.5)
	7/8 (22)							9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
33 1/2 (850)	5/8 (16)								1/8 (3)	1/8 (3)
	3/4 (19)								1/8 (3)	1/8 (3)
	7/8 (22)								9/64 (3.5)	9/64 (3.5)
33 11/16 (855)	5/8 (16)									1/8 (3)
	3/4 (19)									1/8 (3)
	7/8 (22)									9/64 (3.5)
33 7/8 (860)	5/8 (16)									
	3/4 (19)									
	7/8 (22)									
34 1/8 (865)	5/8 (16)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	7/8 (22)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)
34 1/4 (870)	5/8 (16)		1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)		1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	7/8 (22)		9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)
34 1/2 (875)	5/8 (16)			1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)			1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	7/8 (22)			9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)
34 11/16 (880)	5/8 (16)				1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)				1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	7/8 (22)				9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)
34 7/8 (885)	5/8 (16)					1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)					1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	7/8 (22)					9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)
35 1/16 (890)	5/8 (16)						1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)						1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)
	7/8 (22)						9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)
35 1/4 (895)	5/8 (16)							1/8 (3)	1/8 (3)	1/8 (3)
	3/4 (19)							1/8 (3)	1/8 (3)	9/64 (3.5)
	7/8 (22)							9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
35 7/16 (900)	5/8 (16)								1/8 (3)	1/8 (3)
	3/4 (19)								1/8 (3)	1/8 (3)
	7/8 (22)								9/64 (3.5)	9/64 (3.5)
35 5/8 (905)	5/8 (16)									1/8 (3)
	3/4 (19)									1/8 (3)
	7/8 (22)									9/64 (3.5)
35 7/8 (910)	5/8 (16)									
	3/4 (19)									
	7/8 (22)									
36 1/16 (915)	5/8 (16)									
	3/4 (19)									
	7/8 (22)									
36 1/4 (920)	5/8 (16)									
	3/4 (19)									
	7/8 (22)									
36 7/16(925)	5/8 (16)									
	3/4 (19)									
	7/8 (22)									

3 ¾ (95)	3 15/16 (100)	4 3/16 (105)	4 3/8 (110)	4 9/16 (115)	4 ¾ (120)	4 15/16 (125)	5 1/8 (130)	5 3/8 (135)	5 9/16 (140)	5 ¾ (145)	5 15/16 (150)	6 1/8 (155)	6 5/16 (160)	6 ½ (165)	6 ¾ (170)
1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	15/64 (6)						
5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	5/16 (8)						
11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)	15/64 (6)	¼ (6.5)	7/16 (11)						
1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	15/64 (6)					
9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	5/16 (8)					
11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)	15/64 (6)	¼ (6.5)	7/16 (11)					
1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	15/64 (6)				
9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	5/16 (8)				
5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)	15/64 (6)	¼ (6.5)	7/16 (11)				
1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	15/64 (6)			
9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	5/16 (8)				
5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)	15/64 (6)	¼ (6.5)	7/16 (11)			
1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	15/64 (6)		
9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	5/16 (8)	
5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)	15/64 (6)	¼ (6.5)	7/16 (11)		
1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	15/64 (6)
9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	5/16 (8)
5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)	15/64 (6)	¼ (6.5)	7/16 (11)	
1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)
9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)
9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)	15/64 (6)	¼ (6.5)
1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	
1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)
9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)	15/64 (6)
1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)
1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)
9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)
1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	15/64 (6)						
5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	5/16 (8)						
11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)	15/64 (6)	¼ (6.5)	7/16 (11)						
1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	15/64 (6)					
9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	5/16 (8)					
11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)	15/64 (6)	¼ (6.5)	7/16 (11)					
1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	15/64 (6)				
9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	5/16 (8)				
5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)	15/64 (6)	¼ (6.5)	7/16 (11)				
1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	15/64 (6)
9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	5/16 (8)
5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)	15/64 (6)	¼ (6.5)	7/16 (11)	
1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)
9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)
9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)	15/64 (6)	¼ (6.5)
1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)
1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)
9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)	15/64 (6)
1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)
1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)
9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	7/32 (5.5)	7/32 (5.5)
	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)
	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)	7/32 (5.5)
		1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
		1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)
		9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)
			1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
			1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)
			9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)
				1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)
				1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)
				9/64 (3.5)	9/64 (3.5)	9/64 (3.5)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	5/32 (4)	11/64 (4.5)	11/64 (4.5)	11/64 (4.5)	13/64 (5)	13/64 (5)

Additional planning notes — elevated installation of dishwashers with flexible hinge — DF 480 / 481 (F)

Elevated installation of dishwashers with flexible hinge — **with slanted** drawer panel

The table contains the gap size required between the kitchen cabinet door panel and drawer panel with reference to cut-out height, toe kick height and panel thickness when using a standard kitchen cabinet door panel for dishwashers installed below countertops.

Cut-out height inches (mm)	Panel thickness inches (mm)	Toe kick height inches (mm)								
		2 (50)	2 3/16 (55)	2 3/8 (60)	2 9/16 (65)	2 13/16 (70)	3 (75)	3 3/16 (80)	3 3/8 (85)	3 9/16 (90)
32 3/16 (815)	5/8 (16)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	3/4 (19)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	7/8 (22)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)
32 5/16 (820)	5/8 (16)		3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	3/4 (19)		3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	7/8 (22)		3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)
32 1/2 (825)	5/8 (16)			3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	3/4 (19)			3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	7/8 (22)			3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
32 11/16 (830)	5/8 (16)				3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	3/4 (19)				3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	7/8 (22)				3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
32 7/8 (835)	5/8 (16)					3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	3/4 (19)					3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	7/8 (22)					3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
33 1/8 (840)	5/8 (16)						3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	3/4 (19)						3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	7/8 (22)						3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
33 5/16 (845)	5/8 (16)							3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	3/4 (19)							3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	7/8 (22)							3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
33 1/2 (850)	5/8 (16)								3/32 (2.5)	3/32 (2.5)
	3/4 (19)								3/32 (2.5)	3/32 (2.5)
	7/8 (22)								3/32 (2.5)	3/32 (2.5)
33 11/16 (855)	5/8 (16)									3/32 (2.5)
	3/4 (19)									3/32 (2.5)
	7/8 (22)									3/32 (2.5)
33 7/8 (860)	5/8 (16)									
	3/4 (19)									
	7/8 (22)									
34 1/8 (865)	5/8 (16)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	3/4 (19)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	7/8 (22)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)
34 1/4 (870)	5/8 (16)		3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	3/4 (19)		3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	7/8 (22)		3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)
34 1/2 (875)	5/8 (16)			3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	3/4 (19)			3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	7/8 (22)			3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
34 11/16 (880)	5/8 (16)				3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	3/4 (19)				3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	7/8 (22)				3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
34 7/8 (885)	5/8 (16)					3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	3/4 (19)					3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	7/8 (22)					3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
35 1/16 (890)	5/8 (16)						3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	3/4 (19)						3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	7/8 (22)						3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
35 1/4 (895)	5/8 (16)							3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	3/4 (19)							3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
	7/8 (22)							3/32 (2.5)	3/32 (2.5)	3/32 (2.5)
35 7/16 (900)	5/8 (16)								3/32 (2.5)	3/32 (2.5)
	3/4 (19)								3/32 (2.5)	3/32 (2.5)
	7/8 (22)								3/32 (2.5)	3/32 (2.5)
35 5/8 (905)	5/8 (16)									3/32 (2.5)
	3/4 (19)									3/32 (2.5)
	7/8 (22)									3/32 (2.5)
35 7/8 (910)	5/8 (16)									
	3/4 (19)									
	7/8 (22)									
36 1/16 (915)	5/8 (16)									
	3/4 (19)									
	7/8 (22)									
36 1/4 (920)	5/8 (16)									
	3/4 (19)									
	7/8 (22)									
36 7/16(925)	5/8 (16)									
	3/4 (19)									
	7/8 (22)									

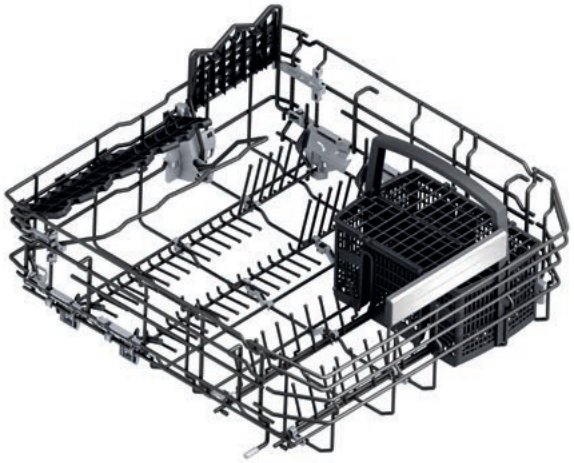
3 ¾ (95)	3 15/16 (100)	4 3/16 (105)	4 3/8 (110)	4 9/16 (115)	4 ¾ (120)	4 15/16 (125)	5 1/8 (130)	5 3/8 (135)	5 9/16 (140)	5 ¾ (145)	5 15/16 (150)	6 1/8 (155)	6 5/16 (160)	6 ½ (165)	6 ¾ (170)
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	15/64 (6)						
3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	5/32 (4)	5/16 (8)						
1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	13/64 (5)	7/16 (11)						
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	15/64 (6)					
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	5/32 (4)	5/16 (8)					
1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	13/64 (5)	7/16 (11)					
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	15/64 (6)				
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	5/32 (4)	5/16 (8)				
1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	13/64 (5)	7/16 (11)				
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	15/64 (6)			
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	5/32 (4)	5/16 (8)			
3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	13/64 (5)	7/16 (11)			
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	15/64 (6)	
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	5/32 (4)	5/16 (8)
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	13/64 (5)
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	5/32 (4)
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)	9/64 (3.5)	13/64 (5)
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	1/8 (3)	9/64 (3.5)
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	1/8 (3)	1/8 (3)	1/8 (3)
3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5)	3/32 (2.5

Accessories and special accessories for dishwashers

Flexible basket system
Flexible basket system with smooth running rails on all levels and cushioned closing of the upper and lower basket.
For more flexibility and easier handling when loading and unloading the dishwasher.

Upper basket
6 folding spines.
4 folding racks for optimal protection of glass.
With over extension, optional extra cleaning area, smooth running rails and cushioned closing as well as rackmatic with 3 levels, adjustable in height up to 5 cm.
Handle for easier removal of the upper basket.

Lower basket
8 folding spines.
2 folding racks for optimal protection of glass.
Dividable glass support.
Cutlery basket.
With smooth running rails and cushioned closing.
Handle for easier removal of the lower basket.



Configuration of flexible basket system depending on model.

DA 020 010
Stainless steel trim kit for all DF 210/ DF 480 dishwashers.
Set of 2, for left and right.
To cover the gap between appliance and adjacent furniture and for better fixation of the appliance in the niche.
The white frame is replaced by a stainless steel trim kit.
W × D in inches: 7/8" × 13/16".
Height 24 3/16".

DA 020 110
Stainless steel trim kit for DF 211 / DF 481 dishwashers.
Set of 2, for left and right.
To cover the gap between appliance and adjacent furniture and for better fixation of the appliance in the niche.
The white frame is replaced by a stainless steel trim kit.
W × D in inches: 7/8" × 13/16".
Height 26 3/16".

DA 041 160
Cutlery drawer with smooth running rails.
3rd loading level above the upper basket.
For large pieces of cutlery, cooking utensils and espresso cups.
13 place setting capacity with all 3 levels.

DA 041 061
Cutlery drawer.
3rd loading level above the upper basket.
For large pieces of cutlery, cooking utensils and espresso cups.
14 place setting capacity with all 3 levels.

DA 045 060
3rd basket. For DF 211 dishwasher.
3rd loading level above the upper basket.
For small bowls, cups and cooking utensiles.
Movable knife shelf.

DA 045 061
3rd basket. With smooth running rails.
For DF 481 / DF 481 F dishwasher.
3rd loading level above the upper basket.
For small bowls, cups and cooking utensiles.
Movable knife shelf.

DA 042 030
Silvercare cartridge for all dishwashers
Made of aluminum to protect silverware from corrosion.
Easy use of cartridge in the cutlery basket.
W × H × D in inches
2 1/16″ × 8 9/16″ × 1 7/8″.

DA 043 000
Holder for long-stemmed glasses
Offers safe positioning for up to four long-stemmed glasses during the dishwashing process and ensures an optimal cleaning result.
For positioning in the lower basket.

DA 231 110
Stainless steel-backed full glass door for tall tub dishwashers. Will not work with flex-hinge dishwashers.
Height adjustable by 2″ (49 mm), height 28 3/8″ - 30 1/4″ (72 to 76.9 cm).
W × D in cm: 23 1/4″ × 3/4″ (59 × 1.9 cm).
Handle: W × D × Ø in:
17 1/16″ × 1 5/16″ × 9/16″ (45 × 4.9 × 1.4 cm).

GH 045 010
Handle bar with 2 mounts, stainless steel, length 17 11/16, drilling distance 16 13/16.

GZ 010 011
Aqua stop extension (78″ long).
For all models.
Extends the water supply and waste hose up to 10′.
Necessary if distance from water connection to dishwasher is more than 47 1/4″. Extension for water inlet and outlet (2 m long).

Dishwasher

Appliance		Fully integrated	Fully integrated
Appliance height 32 3/16" (Euro tub)		DF 480 701	
Appliance height 34 9/16" (Tall tub)		DF 481 701	
Appliance height 32 3/16" (Euro tub) with flexible hinge			DF 480 701F
Appliance height 34 9/16" (Tall tub) with flexible hinge			DF 481 701F
Width/capacity			
Width	(in)	24 (60 cm)	24 (60 cm)
Capacity in table settings		12	12
Plate size up to	(in)	12[1] / 13[2]	12[1] / 13[2]
Estimated yearly consumption	(kWh)	240	240
Noise level	(dBA)	42	42
Programs			
Number of programs + options		8 + 4	8 + 4
Programs		Auto 150 °F - 160 °F	Auto 150 °F - 160 °F
		Auto 127 °F - 140 °F	Auto 127 °F - 140 °F
		Auto 113 °F - 122 °F	Auto 113 °F - 122 °F
		Eco 113 °F - 136 °F	Eco 113 °F - 136 °F
		Wash and Dry 122 °F	Wash and Dry 122 °F
		Glass Care 122 °F	Glass Care 122 °F
		Quick wash 113 °F (30 min.)	Quick wash 113 °F (30 min.)
		Personalization function (default setting: Pre-rinse)	Personalization function (default setting: Pre-rinse)
Options		Intensive Plus	Intensive Plus
		Power	Power
		Sanitize	Sanitize
		Zeo Dry	Zeo Dry
Features			
Glass protection with Zeolite / Glass protection		•/—	•/—
Power Boost		•	•
Aqua sensor		•	•
Load sensor		•	•
Dosage assist		•	•
Automatic detergent function		•	•
Flow through water heater		•	•
Low temperature drying with Zeolite		•	•
Electronic refill indicator for salt and rinsing agent		•	•
Electronic inflow water indicator		•	•
Water softener		•	•
Time remaining display		•	•
Remaining time projection		•	—
Info-Light		—	•
Bright interior lighting through illuminated backwall /through LED spots		•/—	•/—
Delayed start timer		24h	24h
Digital services (Home Connect™) wireless via WiFi[3]		•	•
Soft lock		•	•
Triple filter system		self cleaning	self cleaning
Flex plus upper rack, extra-extendable and smooth running, with handle		•	•
Flex plus bottom lower rack with dividable glass support		•	•
3rd cutlery rack		•	•
Top/bottom rack folding tines		6/8	6/8
Smooth running rails /Soft-closing system		•/•	•/•
Top/bottom rack folding racks		4/2	4/2
Rackmatic		3-level	3-level
Aqua stop with warranty		•	•
Aqua stop extension		•	•
ENERGY STAR® certified		•	•
Baking tray spray head / Gastronorm pan holder / Holder for long-stemmed glasses		•/•/•	•/•/•
Rating			
Total rating	(kW)	1.4	1.4
Total Amps		12	12
Electrical		120 V / 60 Hz	120 V / 60 Hz

• Included — Not available

[1] Euro tub. [2] Tall tub. [3] The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country.

Fully integrated
DF 210 701
DF 211 701

24 (60 cm)
13
12[1] / 13[2]
240
42

6 + 3
Auto 150 °F - 160 °F
Auto 130 °F - 150 °F
Eco 122 °F - 131 °F
Glass Care 122 °F
Quick wash 113 °F (30 min.)
Personalization function
(default setting: Pre-rinse)
Intensive
Power
Sanitize

–
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–/•
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–/•
24 h
•
•
self cleaning
–
–
•
2/4
–/–
2/2
3-level
•
•
•
•/–/–

1.4
12
120 V / 60 Hz

Connected to your household
Register
Login

ACCESSORIES

Home Connect 302
Gastronorm system 303

THE EXTRAORDINARY IS CONNECTED

Make use of digital services via Home Connect.*

Discover how Home Connect can be used to enhance the chef's life and the appliances' use.

The difference is Gaggenau.

This is the beginning of the future of cooking. Aided by a digital device, the private chef can, for instance, preheat the oven, turn on ventilation, start the dishwasher, download digital user manuals and have a technician run a diagnostic check, all remotely.

Integrating into different home managements systems ensures the kitchen remains the heart of the digital home. The private chef can ask e.g. Amazon Alexa to prepare a cup of coffee and turn on the ventilation while checking remaining time of the oven.

— Connect:
Remotely control** and monitor. Enable remote diagnosis
by an online technician.
— Access:
Download user manuals and utilise our partnering network.
— Integration:
Compatible with different home management systems.

This is just the start. Explore the possibilities at home-connect.com.

1. **Fridge-Freezer:** Control your energy consumption: change your appliances to Eco mode or vacation mode via the App.
2. **Wine climate cabinet:** Using the App bring the chosen wine to serving temperature as you make your way home.
3. **Oven:** Entertain in the garden and have your mobile phone alert you when the hors d'oeuvres are done.
4. **Fully automatic espresso machine:** Prepare your appliance for your morning coffee by turning it on with your mobile device.
5. **Combi-steam oven:** Send the sous-vide recipe settings (temperature, time and humidity) to your oven.
6. **Cooktop:** Rather than adjust the ventilation separately, link available Induction cooktops through Home Connect and control it from the cooktop.
7. **Dishwasher:** Ask the app what setting would work best on your delicate glasses and heavily soiled pots and pans.

Download app here:

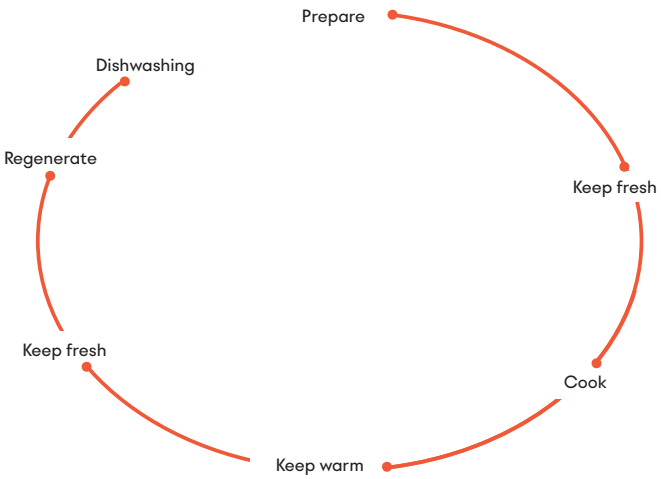
Apple App Store (iOS)

Google Play Store (Android)

* Home network integration for digital services (Home Connect) wireless via WiFi. The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com. Home Connect is a service of Home Connect GmbH.
** Not applicable for cooktops. Cooktops are not intended for unattended use – cooking process must be supervised.

The Gaggenau Gastronorm system

The Gastronorm system provides the basis for cookware in the professional kitchen. It enables a smooth continuum from the preparation and cooking stages right through to serving at the table and storage. The Gastronorm inserts from Gaggenau have been adapted to match our Vario cooling 200 series, our induction cooktops, our Combi-steam and steam ovens, our ovens as well as our dishwashers.



Prepare.
To prepare in combination with kitchen sinks in the Gastronorm format.

Keep fresh.
To keep fresh with appliances of the Vario cooling series.

Cook.
To cook on induction cooktops VI, CI and CX, in our Combi-steam and steam ovens BS/BSP or our ovens BO/BOP in combination with the pull-out system BA 018/BA 016.

Keep warm.
To keep warm in the Gaggenau warming drawers WS/WSP.

Regenerate/warm up.
To regenerate in our Combi-steam and steam ovens BS/BSP as well as warming up on our induction cook-tops VI, CI and CX or in our ovens BO/BOP in combination with the pull-out systems BA 018/BA 016.

Dishwashing.
Optimal cleaning and drying of the GN inserts thanks to the GN insert holder.

Accessories in the Gaggenau Gastronorm system

For usage in the various Gaggenau appliances the following accessories in the Gaggenau Gastronorm system are available.

Gastronorm insert
GN 114/124/144/154

These high-walled, sturdy inserts made from hygienic stainless steel are ideal for cooking with steam and equally practical for storage in the refrigerator or serving at the table. They are dishwasher-safe. For cooking several meals simultaneously, the cooking inserts for Combisteam and steam ovens in the GN 2/3 format can be combined as required with smaller inserts that are available as special accessories in the GN 1/3 format.

GN 010 330
Adapter for gastronorm insert and roaster.

GN 114 130
Gastronorm pan, unperforated .
Stainless steel.
1" deep, GN 1/3 half tray size.
Order GN 010 330 adapter for use with the combi-steam oven.

GN 114 230
Gastronorm pan, unperforated.
Stainless steel
1½" deep, GN 2/3 full tray size.
Order GN 010 330 adapter for use with the Combi-steam oven.

GN 124 130
Gastronorm pan, perforated.
Stainless steel.
1" deep, GN 1/3 half tray size.
Order GN 010 330 adapter for use with the combi-steam oven.

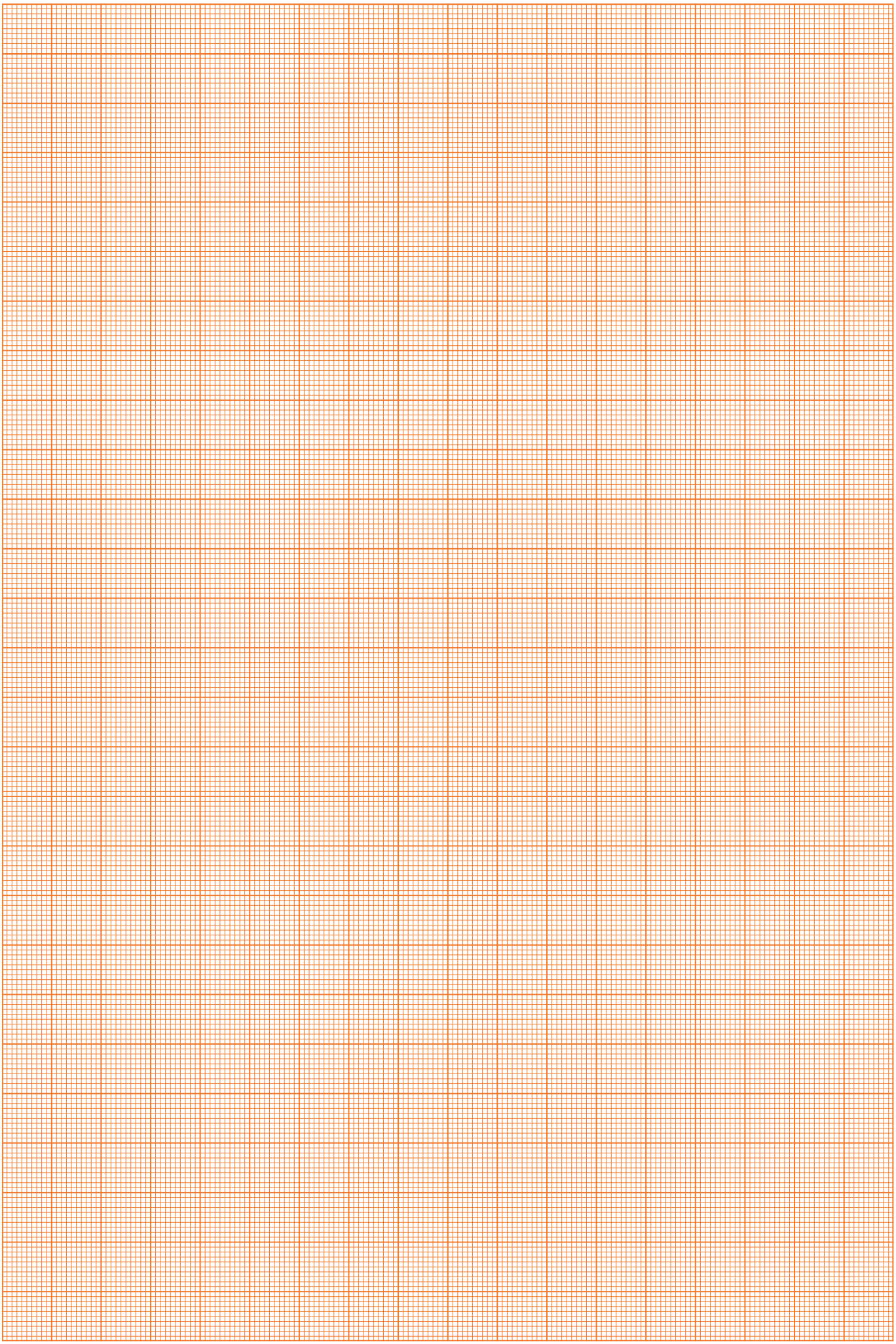
GN 124 230
Gastronorm pan, perforated.
Stainless steel.
1½" deep, GN 2/3 full tray size.
Order GN 010 330 adapter for use with the Combi-steam oven.

GN 340 230
Gastronorm roaster.
Non-stick cast-aluminum.
4" deep, with 2½" lid, GN2/3.
Order GN 010 330 adapter for use with the combi-steam oven.

Teppan Yaki plate
GN 232

GN 232 110
Teppan Yaki plate made of multi ply material, GN 1/1.
For full surface induction cooktop CX 492/482.

CA051301
Teppan Yaki plate made of multi ply material.
For flex induction cooktops.



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BSH Hausgeräte GmbH
P.O. Box 830101
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Edition 2024

The data and facts expressed herein are current as of December 2024. Gaggenau reserves the right to implement technical modifications that serve the purpose of progress.
The appliances are for household use only.
Certain appliances in this brochure are not available in all countries. Please contact your Gaggenau supplier for details.
Check local building codes for the proper method of appliance installation. Local codes vary; it is the responsibly of the installer to ensure installation is in accordance with these codes. Installation, electrical connections, and grounding must comply with all applicable codes.
In the absence of local codes the appliance should be installed in accordance with the National Electric Code NFPA 70 current issue and National Gas Code NFPA 54/ ANSI Z223.1 - current issue. In Canada, installation must be in accordance with the Canadian Electric Code, CSA C22.1-02 and the CAD 1-B149.1 and .2 - Installation Codes for Gas Burning Appliances and/or local codes.

The difference is Gaggenau

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Irvine, CA 92614
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