

GAGGENAU
**EXPRESSIVE
SERIES**



GAGGENAU

FOR THOSE WHO KNOW, SINCE 1683

It was then that aristocrat Margrave Ludwig Wilhelm von Baden, hero of the Imperial Army and leader of Baden, brought forth a new sound from the depth of the impenetrable Black Forest; the unholy crash of metal against molten ore. With a humble nail forge and Teutonic will power, the age of German Engineering had emerged.

Our centuries of dedicated craftsmanship can be felt in the new Gaggenau Expressive series, where German design is engineered and handcrafted in France.



1683	1880	1931	1956	1972	1976	1982	1986	1999	2011	2015	2016	2020	2021	2024	2025
First nail emerges from the Black Forest	The success of our enamel signs leads to ovens	Launch of our electric ovens	First built-in eye-level oven, separate cooktop & ventilation	Introduction of the Vario modular cooktop system	First downdraft ventilation in Europe	First visor kitchen ventilation	Launch of our icon, the 36" wide EB 300 oven	First combi-steam oven for the home	First full surface induction cooktop with intuitive interface	First automatic cleaning system for the combi-steam oven	The EB 333. An icon, reborn to celebrate 333 years	Our masterpiece, the refined combi-steam ovens	First handleless kitchen appliance suite	Launch of the Vario cooling Expressive series	Launch of the Gaggenau Expressive series



The two frames can be installed flush or proud of the surface



The new 'floating' control ring interface

TWO FRAMES, ONE CIRCLE A PIECE OF ART

Introducing the next icon of Gaggenau

The new Gaggenau Expressive series embodies the Bauhaus principles of bold geometry: simple shapes, used elegantly for a clear purpose. "Two frames, one circle, a piece of art," defines its essence, artistic functionality.

As the outer frame borders the kitchen environment, the inner frame cradles the passepartout of stainless steel behind smoked glass. This aesthetic triumph also ensures exceptionally quiet operation as well as installation that can be proud of the surface or flush.

The stainless steel ring appears to float on the touch screen digital display, offering a new era in precision control. This epitomizes our traditional avant-garde design philosophy of leading the way digitally, without losing sight of the analogue heritage. The cutting-edge digital experience offers clear information; intuitively, graphically and at a glance, while the floating control ring conveys precisely engineered, reassuring clicks to your fingertips. This is true luxury: enriching our cultivated aesthetic and culinary taste, enhancing your home, elevating your life.

The 30" oven



Flush installation



Proud installation



The Gaggenau Expressive series created in Lipsheim, France



A craftsman inspects his work

LASTING CRAFTSMANSHIP

Handmade in Europe

Every day at our Lipsheim factory in France, skilled craftspeople transform rolls of cold steel into exceptional appliances, redefining what is possible. Just as the generations before them, they coax and cajole, flatter and bully the metal, glass and enamel into that deemed worthy of the name Gaggenau.

Masters in their distinct crafts, they turn the metal over in their hands, cast expert eyes upon the edges and work to unheard of tolerances. The inner chamfered edge of the new oven door was initially deemed unfeasible, until a skilled craftsman saw in the metal a means to reveal its new dimension. The final polishing of the stainless steel is in the hands of just two revered individuals. As Sven Baacke, Head of Gaggenau Design puts it, "Finished by hand, this is the only way to put soul into the products." At each stage of the creation, every craftsperson ruthlessly interrogates their work. A reputation, over 300 years in the making, is at stake, only perfection leaves Lipsheim.



Assembling the Gaggenau Expressive series stainless steel front



Our Lipsheim factory, France

INSPIRED BY CHEFS




**Home Kitchen Appliance Brand Partner
of the MICHELIN Guide**



We have long pioneered the 'Professional Kitchen Principle', working with the world's finest chefs to perfect our appliances and bringing professional capability into the private home. Whether it is Michelin starred recipes or family favorites, you will be empowered to achieve professional results, with ease.



Chef Jordan Kahn, Vespertine,  



Chef Michael Tusk, Quince,   

Chef Teague Moriarty, Sons & Daughters,  



Chef Günter Seeger at Gaggenau's Bistro 1683



EXPRESSIVE LIVING

The Gaggenau Expressive series reflects a visionary step into the future, seamlessly integrating into, and elevating, the modern, luxurious open plan living space. For our legendary oven a special heated air catalyzer and near silent, all new, convection-plus heating system, ensure that noise, heat, odors and smoke all are absent, allowing conversations to unfold, flavors to evolve and moments to be savored.

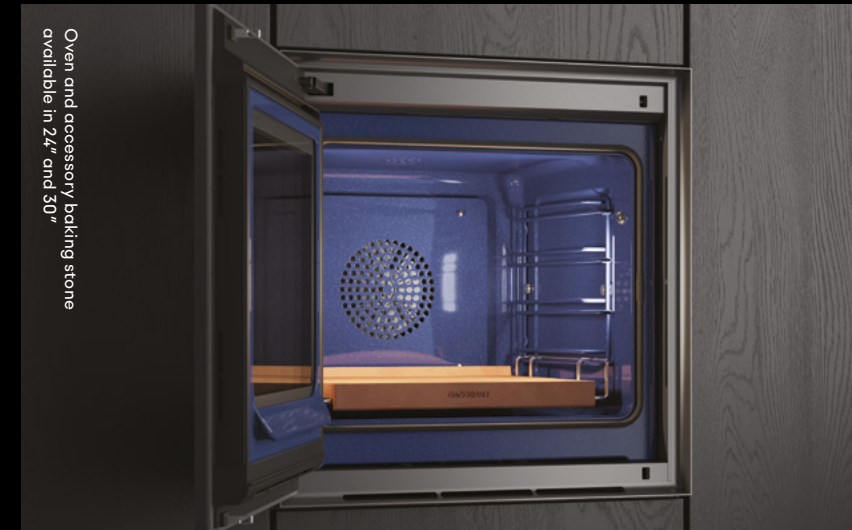
Combi-steam oven, combi-microwave oven and two ovens, all 30"
A glimpse of the fully automatic espresso machine and culinary warming drawer

GAGGENAU EXPRESSIVE SERIES

The new design aesthetic of the next icons of Gaggenau is matched by a higher level of performance and control.



Oven, fully automatic espresso machine and culinary warming drawer, combi-steam oven and vacuuming drawer, all 24"



Oven and accessory baking stone available in 24" and 30"

Oven

- All new convection-plus heating system achieves quiet powerful performance.
- All new unseen, extra-powerful bottom heating raises the accessory baking stone to temperatures of up to 570° F.
- All new full surface broiling element concealed behind enamel, enhances cooking precision while maintaining a sleek elegance.
- Pyrolytic self-cleaning at 905° F with unique heated catalyzer to eliminate odors.

Fully automatic espresso machine

- All new barista mode for professional-level customization will automatically adjust a variety of parameters.
- All new automatic self-cleaning and descaling system.
- All new spindle brewing system, electronic bean grinder and roast level selection for extraordinary results.
- Complete control of your machine via Home Connect with 38 beverage types.

Combi-steam oven

- Automatic cleaning program, simply insert the cartridge.
- Full surface, hidden, broiler can be combined with steam modes.
- 14 heating methods including sous-vide cooking at low temperatures between 120-200° F.

Combi-microwave oven

- Microwave, convection, broil. Cook up to 50% faster with a combination of microwave and convection.
- All new 9 heating methods including special applications such as 'Dehydrating', 'Low temperature cooking'.
- All new heat-resistant glass base within a purist stainless steel cooking interior and special cleaning aid program.
- All new three-point core temperature probe provides certainty to your cooking.

Culinary warming drawer

- All new six heating levels between 85 and 180° F.
- All new proof dough, dry herbs and fruit, defrost, melt chocolate and mature yogurt.
- All new four heating methods.
- All new handleless, push to open function.

Vacuuming drawer

- Three vacuuming levels.
- Sous-vide, marinade, preserve food and wine.
- Glass and stainless steel hygienic interior.
- Handleless, push to open function.



GAGGENAU
HOME CONNECT

Modern life is increasingly digitally connected, the new Gaggenau Expressive series generation of appliances was built around Gaggenau Home Connect. This invisible technology offers convenience and control, allowing you to communicate with your Gaggenau kitchen appliance from wherever you happen to be. Pre-heat your oven, check cooking times, be alerted when dishes are ready and start and end a program, all remotely from your phone. The possibilities are entirely up to you.



THE GAGGENAU EXPRESSIVE SERIES

Explore
the series



Oven
GO480/481

Width 30"
19 heating methods
Rotisserie



Oven
GO470/471

Width 24"
19 heating methods
Rotisserie



Combi-steam oven
GS480/481

Width 30"
Fresh water connection with drain
14 heating methods
Automatic cleaning



Combi-steam oven
GS460/461

Width 30"
Water tank
14 heating methods



Combi-steam oven
GS470/471

Width 24"
Fresh water connection with drain
14 heating methods
Automatic cleaning



Vacuuming drawer
GV451720

Width 24"
Height 5 3/8"
3 vacuum levels



Combi-microwave oven
GM480/481

Width 30"
Single operation and combination
of microwave and oven
9 heating methods



Combi-microwave oven
GM450/451

Width 24"
Single operation and combination
of microwave and oven
9 heating methods



Fully automatic espresso
machine
GC461720

Width 24"
Fresh water connection
Classic and Barista mode
Full automatic cleaning and
descaling with cartridges



Fully automatic espresso
machine
GC451720

Width 24"
Water tank
Classic and Barista mode
Full automatic cleaning and
descaling with cartridges



Culinary warming drawer
GW483720

Width 30"
Height 8 3/16"
85-180° F
4 heating methods



Culinary warming drawer
GW083790

Width 30"
Height 8 3/16"
Custom panel integration
85-180° F
4 heating methods



Culinary warming drawer
GW453720

Width 24"
Height 8 3/16"
85-180° F
4 heating methods



Culinary warming drawer
GW451720

Width 24"
Height 5 3/8"
85-180° F
4 heating methods

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Showroom Chicago

222 W. Merchandise Mart
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Chicago, IL 60654
312-832-3200

Showroom Houston

1749 Post Oak Blvd
Houston, TX 77056
281-407-3065

Showroom Irvine

17911 Von Karman, Suite 100
Irvine, CA 92614
949-224-4700

Showroom Miami

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Toronto, ON
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The difference is Gaggenau

gaggenau.com/us

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