

Press release

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Under embargo until 1st March 2021.

Gaggenau launches its advanced Vario downdraft ventilation 400 series.

Visual minimalism, maximum efficiency.

Munich, March 2021: Gaggenau, the luxury brand for professional-grade home appliances releases its exceptional Vario downdraft ventilation 400 series; a quiet and unobtrusive appliance which effectively protects the kitchen and surrounding living space from offending odour and vapour. The appliance works in perfect combination with all of the Vario cooktops from the same series, creating the ability to design a completely bespoke cooking space. Having pioneered downdraft ventilation in Europe in 1976 Gaggenau has since perfected its design to accommodate modern culinary culture, including kitchens and living spaces gradually merging into a singular room, made for entertaining.

The modular Vario downdraft ventilation 400 series works in perfect combination with the Vario cooktops from the same series – allowing the cooking surface to be tailored into the ideal culinary scenario with endless variety and combination possibilities. The downdraft ventilation is controlled using Gaggenau's superior and professional front-mounted stainless steel knobs, aligning with the control knobs of the other Vario cooktops 400 series products. The precise and intuitive control knobs remove the possibility of accidental usage, ensuring that the private chef always remains in direct control of the appliance.

The appliance is finished in stainless steel and can be installed either flush or surface mounted. For seamless integration, the downdraft ventilation can be fitted in combination with frameless induction cooktops, or those which feature a frame; including the electric grill, Teppan Yaki, gas cooktop, gas wok or induction, which allows for performance cooking with large cookware up to 32 cm in width, offering its user limitless possibilities. The subtle and slim addition to the cooking surface is vital in the modern kitchen and does not provide a barrier between the private chef and their guests.

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When in operation, the downdraft ventilation appliance effectively draws steam, odour and vapour down directly at the source, before they pervade the atmosphere. The combination of the optimised design of the inner frame, dual V shaped filter, high performing fans and increased width to 15 cm, creates an all-consuming and powerful air extractor with a high vapour catch rate, even when used on a low power setting.

The Vario downdraft ventilation can be set to the intuitive automatic function, which allows it to self-regulate its power settings during the cooking process. The intelligent, sensitive and hyper-reactive air quality sensor detects odour, reacts to vapour and quietly extracts them from the room, using the lowest power level necessary. The automatic function effortlessly removes the distraction of having to monitor the air quality whilst operating as silently as possible, so the private chef can concentrate on creating exceptional cuisine.

The dual grease filter in the downdraft ventilation ensures the perfect catch of grease and particles, leaving no residue in the housing. The appliance housing is made from anodised aluminium; its construction provides the smoothest surface for cleaning, offering unrivalled hygiene. The design of the grease filter cartridge ensures it remains upright when placed on the worktop, giving the user less contact with grease and soiled surfaces. The dual grease filter is easily removeable, thanks to two ergonomic handles and a guided exit which prevents oil from spilling from the integrated grease tank. Its perfectly symmetrical shape ensures that reinsertion is simple. The grease filter is also dishwasher safe – ensuring that appliance maintenance is always convenient.

The Vario downdraft ventilation 400 series is equipped with Home Connect, in order for the private chef to have more freedom, through controlling their appliance online. The integration of Home Connect ensures that the appliance always remains at the heart of the increasingly digital home.

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Sven Baacke, Head of Design, Global Brand Gaggenau, says: "The Vario downdraft ventilation 400 series is proof of the 'Gaggenau Difference.' The modularity of the appliance ensures that it is suitable for every kitchen scenario, as it allows the ideal kitchen workspace to be realised. The kitchen is a space made for crafting cuisine and inspiring conversation – the advanced noise reduction and superior air extraction pays testament to this."

Notes to editors

Gaggenau is a manufacturer of high-quality home appliances and acknowledged as an innovation leader in design and technology "Made in Germany". The company, with a history dating back to 1683, has revolutionised the domestic kitchen with its internationally acclaimed products. Gaggenau's success is founded on technological innovation and a clear design language combined with high functionality. Gaggenau has been a subsidiary of BSH Hausgeräte GmbH in Munich since 1995 and is currently represented in more than 50 countries with 24 flagship showrooms in major cities around the world.

The difference is Gaggenau.

www.gaggenau.com

Instagram (@gaggenauofficial)

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Gaggenau launches its advanced Vario downdraft ventilation 400 series – captions.

01 Gaggenau launches its advanced Vario downdraft ventilation 400 series.

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02 Gaggenau launches its advanced Vario downdraft ventilation 400 series.

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The subtle and slim addition to the cooking surface is vital in the modern kitchen and does not provide a barrier between the private chef and their guests.

04 Gaggenau launches its advanced Vario downdraft ventilation 400 series.

The superior and professional front-mounted stainless steel control knobs – precise and intuitive, ensuring that the private chef always remains in direct control of the appliance.

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