

Pure coffee enjoyment. A home barista, just like the one in a coffee bar. The built-in, fully automated coffee machine from Gaggenau makes perfect espresso, cappuccino or cafe latte.

State-of-the-art technology guarantees full coffee aroma. The coffee machine elegantly integrates into the kitchen cabinetry – high-tech in aluminum or stainless steel with superior design for the sophisticated gourmet.



The CM 200 built-in, fully automatic coffee machine

– Elegantly integrated into the cabinet:

high-tech in aluminum and brushed stainless steel.

24 inches wide.

– Full aroma: the drip grind is whirled during the brewing process so that water reaches each coffee granule.

– Full flavor: the water pipes are rinsed after each cycle. No residual water and 100% hygienic.

A high-end professional coffee machine, just like the one in your local coffee bar. Make espresso, cappuccino and cafe latte. You can foam milk and brew coffee without any delay. Features a high-quality conical grinding gear* of hardened steel and a thermo block-pump pressure system* (215 psi). Pure coffee enjoyment and quiet operation. Further details can be found in the catalog section beginning on page 116. The features marked with an * are explained in “The A–Z of the Gaggenau fully automatic coffee machine”, starting on page 36.



The ideal match: the WS 260 convection warming drawer in aluminum or stainless steel to preheat dishes and cups.



Foaming milk and brewing coffee without any delay.

The A–Z of the Gaggenau fully automatic coffee machine

Adjustable brewing chamber The adjustable brewing chamber is part of the aroma whirl brewing technique and can be adjusted from 0.3 – 0.5 oz. (7 to 14 g).

Aroma whirl brewing technique The drip grind is whirled during the brewing process allowing water to reach each coffee granule. Full aroma is developed.

Automatic cleaning and descaling program The fully automatic coffee machine supports cleaning and descaling. All essential steps are indicated on the display, others are executed automatically. All it takes is to use the appropriate cleaning and descaling detergent.

Coffee grind portion setting The coffee grind portion setting allows for individual choice of coffee strength, from smooth to super strong. The setting is indicated in the display.

Conical grinding gear Freshly ground coffee beans are essential for full-flavored coffee and espresso. The full coffee aroma develops through the high-end conical grinding gear. There are six grinding levels, from super fine to rough.

Fully automated rinse program All pipes are rinsed each time the machine is turned on and off. The result is pure coffee flavor, full aroma, and 100% hygiene.

Function display The function display indicates all essential coffee brewing operational information, such as coffee strength, cup size and number of cups. The display can be read in eight different languages and allows for programming of water hardness, water temperature, time, turn on time and stand-by mode.

Separate container for second grind coffee

flavor No need to make a choice between fresh beans and a second coffee grind. The separate container offers the ideal solution for another flavor of coffee or decaffeinated coffee.

Single-Portion cleaning The water pipes are rinsed after each coffee is brewed, not only when the machine is turned on and off. The result is 100% sanitation and no water residue, giving way to full aroma.

Steam and hot water function For convenient preparation of cappuccino foam, tea or other hot beverages. No inconvenient wait time while preparing latte macchiato: foam milk then immediately brew coffee.

Thermo block-pump pressure system The thermo block always provides the ideal water temperature for coffee or steam. The amount of water needed is released at high pressure into the brewing chamber; full coffee aroma is developed.