



Whether mounted right on the countertop, suspended over the cooking area or almost invisible, ventilation hoods from Gaggenau are always something special. This is because of their beauty and great efficiency, their technical brilliance and their incredibly quiet operation. So you can see clearly and keep a cool head when every second counts and the heat is on in the kitchen.

Whether it's an eye-catching island unit or a traditional wall-mounted system, a unit neatly built into the upper cabinet or downdraft ventilation integrated into the luxurious Vario appliances – Gaggenau has the answer for every situation. The Coanda effect, the downdraft ventilation and the visor hood are evidence of our pioneering role in ventilation technology. You'll see it at a glance – and sense it with the clean atmosphere they create.

When moving into a new house or apartment, the topic of kitchen ventilation is rarely high on people's agenda – but that is exactly where it belongs!

At the onset of a project, builders and architects should immediately start thinking about the ventilation question. In fact, the question should be addressed when the decision for an open or closed kitchen is made. The best solution requires advanced planning. Without it, there are often regrets later.

If the building requirements allow it, you will probably choose a traditional **air extraction system**, which directs cooking fumes outside either directly or via a ventilation duct. Extraction also eliminates odors effectively, but it is important to design the exhaust air lines as straight as possible, without any deflection.

If, for constructional reasons, air extraction is not possible, **air recirculation**, meaning the recirculation of clean air into the kitchen, is definitely an option. Today's recirculation appliances offer nearly the same performance as extractors. With the innovative backsplash ventilation, a highly efficient recirculation ventilator is now on the market. Most Gaggenau ventilation hoods can be used for both air extraction and recirculation.

In both cases, kitchen odors are conducted through a highly effective stainless steel grease filter, which retains the grease particles and prevents the inside of the hood and the exhaust air ducts from deposits. In recirculation mode, an additional activated charcoal filter eliminates odor particles. All Gaggenau grease filters can be easily cleaned in the dishwasher. Activated charcoal filters need to be exchanged in just a few easy steps approximately twice a year.

Once the decision of air extraction versus recirculation has been made, there is a variety of attractive, highly individual and very quiet ventilation appliances from which to choose. All are perfect in design and function, matching any kitchen style.

The large **island hoods** hover above the kitchen island and make a strong architectural statement. They come in stainless steel, or matching the Gaggenau appliances from the 200 Series, in glass shot-blasted aluminum, resistant to dirt and fingerprints. Most models feature a soft, dimmable halogen light.

The **wall-mounted ventilation hoods** are also an eye-catcher. Like the island hoods, they come in stainless steel and aluminum with a halogen light. They provide full power above the front cooking zones, only if needed.

Another Gaggenau exclusive are ventilation hoods with the **Coanda effect**, an effect known from aerodynamics. An additional fan on the front of the hood generates a stream of air that is directed towards the rear over a cylinder. This effect causes any cooking fumes at the front of the hood to be more effectively directed into the filter area.

Visor hoods are an ideal solution for small spaces. Unobtrusively beautiful and mounted into the top cabinet, the hood is retractable and extremely quiet. This was one of Gaggenau's early innovations.

For individual architectural design, fan units can be used and built into the kitchen furniture.

However, when it comes to ventilation, Gaggenau's core competence is the truly exceptional **down-draft**. The simplest of all solutions, but highly efficient. Integrated into the cooktop, it removes cooking fumes where they occur – even when deeper pots are being used that have their lids left open slightly. Available in aluminum and stainless steel, downdrafts match the cooktops from the Vario 200 and 400 Pro Series.

The Vario 200 Series also features a **direct ventilation system with an extendable swivel arm** that automatically moves to the desired height. At its highest setting, the arm can be turned 90 degrees in both directions. Once the appliance is switched off, it automatically retracts into the cooktop.

All downdrafts use air extraction systems and are operated with a remote fan unit, which can be installed outside the kitchen.

The new, attractive and highly efficient air recirculation solution is the Gaggenau backsplash ventilation, a sculpture for the cooktop. Grease splashes and cooking fumes are extracted right behind the cooktop, leaving ample headroom. The **backsplash ventilation** also offers an elevated workspace for serving dishes or preparing ingredients.

It is now time to delve deeper into the topic of ventilation. On the following pages you will find the highlights from the Gaggenau portfolio.





The AT 400 backsplash ventilation

- A new dimension in ventilation: it is placed directly on the countertop, perfect for an island solution in your kitchen.
- Revolutionizing air recirculation*: performance previously only achievable with high-quality extractor hoods. Extracting air right where vapors occur.
- Additional workspace for serving dishes or preparing ingredients.

All the ventilation competence of Gaggenau in an amazingly simple solution. As efficient and quiet as an air extraction system*; without taking up as much space. Features three output levels plus an intensive mode*. The centrifugal grease filter* and grease drip trays are dishwasher-safe. The AT 400 has a replaceable odor filter in the lower cabinet. It is available in 42-inch or 54-inch wide models in stainless steel with integrated lighting. Further details can be found in the catalog section beginning on page 134. The features marked with an * are explained in “The A–Z of Gaggenau ventilation appliances”, starting on page 74.



The AT 400 provides additional workspace for dishes and ingredients.



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The Vario VL 431 downdraft

- Magically eliminates smoke and kitchen vapors, thanks to this unique downdraft* from the pioneers in ventilation technology.
- Fumes and steam are extracted at the saucepan level, right where they actually develop, keeping your vision clear.
- Cover and frame fit in unobtrusively between the stainless steel appliances. The flaps close automatically.

Invisible, but truly a feast for the eyes. The VL 431 downdraft is highly efficient and provides perfect visual continuity when teamed up with the built-in appliances of the Vario 400 Pro Series. It is comprised of either one or two elements, controlled via a panel at your fingertips. The flaps open only when ventilation is needed. Stainless steel grease filters* can be easily cleaned in the dishwasher. The VL 431 downdraft is shown here teamed up with the Vario VC 422 glass ceramic cooktop and the Vario VR 421 electric barbecue grill. Further details can be found in the catalog section beginning on page 134. The features marked with an * are explained in “The A–Z of Gaggenau ventilation appliances”, starting on page 74.



The VL 041/040 downdraft is designed to match the cooktops of the Vario 200 Series, see also page 134.



The VL 051 downdraft ventilation with an extendible swivel arm* matches the cooktops of the Vario 200 Series, see also page 134.



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The AI 200 island hood

- **The classic, featuring new technology. Clean design, beautiful and discreet. Shown here in its island version.**
- **For air* extraction or recirculation. 40 inches in width.**
- **Extremely quiet, despite exceptionally high air output.**

Eight buttons take you through all functions easily and quickly. Contains a stainless* steel grease filter and features three air output levels, one intensive mode* and a delayed shut-off* function for up to ten minutes. Available in stainless steel or aluminum lacquered, matching the Vario 200 Series of built-in appliances. The dimmable Soft-Light* brings illumination levels up gently from atmospheric background lighting to full brightness. Also available as the wall-mounted AW 200, in a width of 36 inches, with the same features. Further details can be found in the catalog section beginning on page 134. The features marked with an * are explained in “The A–Z of Gaggenau ventilation appliances”, starting on page 74.



The AH 360 wall-mounted hood

- 48-inch wide hood with professional-grade dimensions, including a grease-collecting channel.
- Featuring the Coanda effect*, taken from the principles of aviation: with a stainless steel cylinder for greatest aerodynamic efficiency.
- Hear almost nothing. Noticeably quiet considering the amazing performance.

A real revolution from Gaggenau: the aerodynamic Coanda effect*. Contains additional fans for the highest performance. The hood is available in stainless steel with an aluminum front and glass insets and can be wall-mounted anywhere. Activate the most important functions with control knobs and switches, and open up additional functions, enabling full performance, with the touch of your hand. Further details can be found in the catalog section beginning on page 134. The features marked with an * are explained in “The A–Z of Gaggenau ventilation appliances”, starting on page 74.



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The AH 600 wall-mounted hood

- Function and form. The Coanda effect* shapes the design and form – dynamic and beautiful.
 - Three plus one air output levels: When the first three levels are not enough, the intensive mode* will do the job. Switches back automatically.
 - Easy to operate via control knobs and keys.
- Large-format function display for simple access to complex technology.

The AH 600 is particularly beautiful, extremely quiet and highly effective thanks to Coanda technology. At level three, its air output measures up to other extractors' intensive mode*. Suitable for both air extraction and recirculation*. High power halogen lamps ensure your cooking area is seen in its best light. Features a stainless steel grease filter*. Further details can be found in the catalog section beginning on page 134. The features marked with an * are explained in "The A-Z of Gaggenau ventilation appliances", starting on page 74.





Air extraction/recirculation Most Gaggenau ventilation hoods can be used both for air extraction and recirculation. In the extraction function, cooking vapors are conducted outside either directly or via a ventilation duct. In the recirculation function, kitchen steam is cleaned by a built-in activated charcoal filter. In both cases, the air, which is saturated with grease and odor particles, first passes through a grease filter. This prevents the inside of the hood and the exhaust air ducts from becoming coated with deposits. In the air recirculating version, in which no air is conducted outside, the odor particles are absorbed by an additional activated charcoal filter. This filter needs replacing about twice a year – a simple operation with all Gaggenau recirculation ventilation appliances.

Backsplash ventilator An attractive solution, especially for a cooking island. The headroom is unrestricted because grease splashes and cooking fumes are extracted directly behind the cooktop. The hood's housing offers additional workspace to place ingredients and plates within easy reach. The glare-free light fully illuminates the cooktop. The efficient recirculation operation with high air extraction performance and low noise level makes installing exhaust ducts and calculating air line is unnecessary. The centrifugal grease filter expels grease particles from the exhaust air and collects them in drip trays. The filters and trays can be easily accessed when taking off the front panel and are dishwasher safe. The compact blower housing is installed on the bottom of the lower cabinet, leaving ample storage space. The activated charcoal filter in the fan housing absorbs odors before the cleaned air gets released through an opening in the cabinet's toe kick.

Centrifugal grease filter The exhaust air is heavily rotated several times so that grease particles are expelled efficiently. The filter elements can be cleaned in a dishwasher.

Coanda effect An additional fan on the front of the ventilation hood generates a stream of air that is directed towards the rear over a cylinder. This effect, known from aerodynamics, causes any cooking fumes in front of the hood to be more effectively conducted into the filter area. The Gaggenau AH 600 ventilation hood, for example, is as effective at level 3 as many other appliances are in intensive mode.

Delayed shut-off This function allows you to set the ventilation to run on for an additional ten minutes after use on any setting, before automatically switching itself off.

Downdraft A very interesting and effective alternative to classic ventilation hoods. The downdraft is integrated directly into the countertop and extracts cooking vapors where they occur. Even the steam from taller pots is effectively removed if the lid is left open slightly to the side towards the ventilation. If you want clean lines and unrestricted headroom in your kitchen, it is definitely the most unobtrusive option. The design of Gaggenau downdraft ventilation units matches the appliances from the Vario 200 and 400 Pro Series. They are available with or without automatic arm positioning and flaps. All downdraft ventilation units operate with separate remote blower for air extraction.

Extendable swivel arm In the grilling position, the direct ventilation system VL 051 automatically moves to a height of 15 ³/₄" , and in the cooking position to a maximum height of 15 ³/₄" . At its highest setting, the extendable arm can also be turned 90 degrees in both directions. The arm can be moved to any height between these two positions using the control knob. Once the appliance is switched off it automatically returns to the central position and retracts into the worktop. A sensor prevents objects from being caught in the arm when it is returning to this position.

Grease filter saturation indication When the grease filter is due for cleaning, a light on the control panel blinks, acting as a reminder. This keeps the filters from becoming too soiled, which can increase the noise level and decrease the effectiveness of the hood.

Intensive mode Three power settings and an additional intensive mode can be activated via individual control buttons or knobs. Depending on the model, the intensive mode automatically switches back to the previously selected setting after three, five or ten minutes of operation.

Interval ventilation When this is activated, the hood automatically switches to the previously selected output level for five minutes every hour. As a result, fresh air can be fed into the room in the event of prolonged absence.

Remote blower Downdraft ventilation units operate with a separate remote blower. Depending on their design, the remote blower can be built into kitchen furniture, or installed in another room (in a pantry, cellar or loft) or outside (in a wall or roof). All the functions are controlled via a connection cable.

Sealing flaps In the 400 Pro Series cooktop ventilation, the suction opening is covered when not in use. When the ventilation is switched off, the flaps remain open for a few seconds while the fan is shutting down.

Soft-Light The Soft-Light illumination of the cooking zones automatically goes on and off gradually, and can be dimmed manually from bright illumination of the cooking zones to atmospheric background lighting.

Stainless steel grease filter With Gaggenau ventilation hoods, the air which is saturated with grease and odor particles first passes through a grease filter. This prevents the inside of the hood and the exhaust air ducts from deposits. The stainless steel filter can be easily removed and cleaned in the dishwasher.