

Technical data.

Edition 2011/2012.



| Appliance type | | Oven |
|--|--------------------|-------------------------|
| Series | | 300 series |
| Drop-down door | | EB 388 |
| Stainless steel | | EB 388 110 |
| Dimensions | | |
| Width | (cm) | 90 |
| Niche height | (mm) | 475 |
| Volume / energy efficiency (to EN 50304 / EN 60350) | | |
| Net volume | (l) | 78 |
| Interior dimensions W x H x D | (mm) | 602 x 337 x 382 |
| Appliance size small / medium / large | | large |
| Energy efficiency class with convection | | E |
| Energy consumption | | |
| – Top / bottom heat | (kWh) | 1.99 |
| – Convection | (kWh) | 1.79 |
| Heating methods | | |
| Temperature range | (°C) | 50 – 300 |
| Hot air | | • |
| Hot air + 1/1 bottom heat | | • |
| Top/bottom heat separate or combined | | • |
| Top heat + 1/3 bottom heat | | • |
| Bottom heat + 1/3 top heat | | • |
| Baking stone function | | • |
| Infrared large area grill | | • |
| Infrared large area grill + hot air | | • |
| Economy grill | | • |
| Features / accessories | | |
| Electronic temperature control | | • |
| Actual temperature display | | • |
| Super-Quick control | | • |
| Core temperature probe | | • |
| Rotisserie | | DS 070 062 ¹ |
| Baking stone (50°C – 300°C) incl. additional heating element | | PS 075 001 ¹ |
| Halogen lighting | (W) | 100 |
| Function display with automatic cooking timer | | • |
| Thermally insulated door with multiple glazing | | 4-fold |
| Child lock | | • |
| Safety lock | | • |
| Cooled housing | | • |
| Size of largest baking tray | (cm ²) | 1680 |
| Baking tray | | 2 |
| Wire rack | | 1 |
| Grill tray, pyrolysis-safe | | 1 |
| Cleaning | | |
| Pyrolytic system | | • |
| Gaggenau enamel | | • |
| Heated air cleaning catalyst | | • |
| Connection | | |
| Total connected load | (kW) | 6.8 |

• Standard.

¹ Special accessory.



| Appliance type | | Double oven | Oven | Oven | Oven | Oven |
|---|--------------------|-----------------------------|-------------------------|-------------------------|-------------------------|-------------------------|
| Series | | 200 series | 200 series | 200 series | 200 series | 200 series |
| Side-opening door right-hinged/left-hinged | | BX 280/BX 281 | BO 280/BO 281 | BO 270/BO 271 | BO 250/BO 251 | BO 220/BO 221 |
| Stainless steel-backed full glass door, panoramic view | | | BO 280/281 110 | | BO 250/251 111 | |
| Aluminium-backed full glass door, panoramic view | | BX 280/281 130 | BO 280/281 130 | BO 270/271 131 | BO 250/251 131 | |
| Aluminium-coloured front behind full glass door | | | | | | BO 220/221 131 |
| Dimensions | | | | | | |
| Width | (cm) | 76 | 76 | 60 | 60 | 60 |
| Appliance dimensions W x H x D ² | (mm) | 752 x 1428 x 547 | 752 x 670 x 547 | 590 x 595 x 547 | 590 x 595 x 547 | 590 x 595 x 547 |
| Façade extension from cavity | (mm) | 47 | 47 | 47 | 47 | 47 |
| Niche dimensions W x H x D | (mm) | 724 x 1425 x 550 | 724 x 665 x 550 | 560 x 590 x 550 | 560 x 590 x 550 | 560 x 590 x 550 |
| Volume / energy efficiency (to EN 50304 / EN 60350) | | | | | | |
| Net volume | (l) | 110 + 110 | 110 | 76 | 76 | 76 |
| Interior dimensions W x H x D | (cm) | 62,4 x 43,5 x 40,3 | 62,4 x 43,5 x 40,3 | 47,5 x 38,3 x 41,4 | 47,5 x 38,3 x 41,4 | 47,5 x 38,3 x 41,4 |
| Appliance size small / medium / large | | -/-/• | -/-/• | -/-/• | -/-/• | -/-/• |
| Energy efficiency class with convection | | B | B | A | A | A |
| Energy consumption with top / bottom heat | (kWh) | 1.53 | 1.53 | 1.31 | 1.31 | 1.31 |
| Energy consumption with hot air | (kWh) | 1.14 | 1.14 | 0.97 | 0.97 | 0.97 |
| Heating methods | | | | | | |
| Temperature range | (°C) | 30 – 300 | 30 – 300 | 30 – 300 | 30 – 300 | 50 – 300 |
| Hot air / Eco / hot air + bottom heat | | •/•/• | •/•/• | •/•/• | •/•/• | •/•/• |
| Top heat/bottom heat / top heat + bottom heat | | •/•/• | •/•/• | •/•/• | •/•/• | •/•/• |
| Infrared large area grill | | • | • | • | • | • |
| Infrared large area grill + hot air | | • | • | • | • | • |
| Baking stone function | | • | • | • | • | • |
| Roasting function | | • (bottom only) | • | • | • | • |
| Dough fermenting/defrosting | | •/• | •/• | •/• | •/• | •/• |
| Top heat + 1/3 bottom heat | | • | • | • | • | • |
| Bottom heat + 1/3 top heat | | • | • | • | • | • |
| Hot air + 1/3 bottom heat | | • | • | • | • | • |
| Economy grill | | • (top only) | • | • | • | • |
| Warming | | • | • | • | • | • |
| Features / accessories | | | | | | |
| Electronic temperature control | | • | • | • | • | • |
| LCD function display with digital clock | | • | • | • | • | • |
| Cooking time, switch-off time, short-term timer, stop watch | | • | • | • | • | • |
| Long-term timer | | • | • | • | • | • |
| Actual temperature display | | • | • | • | • | • |
| Super-Quick control | | • | • | • | • | • |
| Core temperature probe | | • (bottom only) | • | • | • | • |
| Basic settings menu / with clear text display | | •/• | •/• | •/• | •/– | •/– |
| Memory recipes | (No.) | | 6 | 6 | | |
| Rack levels | (No.) | 5 | 5 | 4 | 4 | 4 |
| Pull-out system / Quadruple telescopic pull-out rack | | | | BA 016 103 ¹ | BA 016 103 ¹ | BA 016 103 ¹ |
| Rotisserie spit | | • (bottom only) | • | • | • | • |
| Halogen light, top | (W) | 75 per cooking compartment | 75 | 60 | 60 | 60 |
| Halogen light, side | (W) | 10 per cooking compartment | 2 x 10 | 2 x 10 | 10 | 10 |
| Thermally insulated door with multiple glazing | | 4-fold | 4-fold | 4-fold | 4-fold | 4-fold |
| Child lock / Safety lock | | •/• | •/• | •/• | •/• | •/• |
| Cooled housing with temperature protection | | • | • | • | • | • |
| Enamel baking tray | | 1 per cooking compartment | 1 | 2 | 1 | 1 |
| Size of largest baking tray | (cm ²) | 1780 | 1780 | 1200 | 1200 | 1350 |
| Wire rack | | 1 per cooking compartment | 1 | 1 | 1 | 1 |
| Enamel grill tray / wire rack for grill tray | | 1/1 per cooking compartment | 1/1 | 1/1 | | |
| Glass tray | | | | 1 | 1 | 1 |
| Gastronorm roaster GN 2/3, non-stick coating, 100+65 mm | | GN 340 230 ¹ | GN 340 230 ¹ | GN 340 230 ¹ | GN 340 230 ¹ | GN 340 230 ¹ |
| Cleaning | | | | | | |
| Pyrolytic system | | • | • | • | • | • |
| Gaggenau enamel | | • | • | • | • | • |
| Heated air cleaning catalyst | | • | • | • | • | • |
| Connection | | | | | | |
| Total connected load | (kW) | 9.2 | 5.52 | 3.7 | 3.7 | 3.7 |

• Standard. – Not available.

¹ Special accessories. ² Appliance depth: the immersion depth of the appliance in the niche.



| Appliance type | | Warming drawer | Warming drawer | Warming drawer | Warming drawer |
|---|-------|-----------------|-----------------|-----------------|-----------------|
| Series | | 200 series | 200 series | 200 series | 200 series |
| Stainless steel-backed glass frontage | | WS 282 110 | WS 262 111 | | |
| Aluminium-backed glass frontage | | WS 282 130 | WS 262 131 | WS 261 131 | |
| Aluminium-coloured glass frontage | | | | | WS 221 130 |
| Dimensions | | | | | |
| Width | (cm) | 76 | 60 | 60 | 60 |
| Appliance dimensions W x H x D ¹ | (mm) | 752 x 267 x 548 | 590 x 288 x 535 | 590 x 140 x 535 | 590 x 140 x 535 |
| Façade extension from cavity | (mm) | 47 | 47 | 47 | 47 |
| Niche dimensions W x H x D | (mm) | 724 x 255 x 565 | 560 x 288 x 550 | 560 x 140 x 550 | 560 x 140 x 550 |
| Volume | | | | | |
| Net volume | (l) | 56 | 53 | 20 | 20 |
| Interior dimensions W x H x D | (mm) | 600 x 195 x 480 | 475 x 242 x 460 | 475 x 92 x 460 | 475 x 92 x 460 |
| Number of table settings | (No.) | 12 | 12 | 6 | 6 |
| Heating methods | | | | | |
| Temperature range | (°C) | 40 – 80 | 40 – 80 | 40 – 80 | 40 – 80 |
| Bottom heat with air circulation | | • | • | • | • |
| Features / accessories | | | | | |
| Stainless steel interior | | • | • | • | • |
| Cushioned closing system | | | • | • | • |
| Timer functions | | • | | | |
| Operation indicator | | • | • | • | • |
| Connection | | | | | |
| Total connected load | (kW) | 0,93 | 0,81 | 0,81 | 0,81 |
| Electrical supply cord | (cm) | 150 | 150 | 150 | 150 |

• Standard.

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



| Appliance type | | Combi-steam oven | Combi-steam oven | Combi-steam oven | Combi-steam oven | Steam oven |
|---|--------------------|-------------------------|-------------------------|-------------------------|-------------------------|-------------------------|
| Series | | 200 series | 200 series | 200 series | 200 series | 200 series |
| Side-opening door right-hinged / left-hinged | | BS 280/BS 281 | BS 270/BS 271 | BS 274/BS 275 | BS 250/BS 251 | BS 220/BS 221 |
| Stainless steel-backed full glass door, panoramic view | | BS 280/281 110 | | | BS 250/251 110 | |
| Aluminium-backed full glass door, panoramic view | | BS 280/281 130 | BS 270/271 130 | BS 274/275 130 | BS 250/251 130 | |
| Aluminium-coloured front behind full glass door | | | | | | BS 220/221 130 |
| Dimensions | | | | | | |
| Width | (cm) | 76 | 60 | 60 | 60 | 60 |
| Appliance dimensions W x H x D ² | (mm) | 752 x 455 x 535 | 590 x 455 x 535 | 590 x 455 x 535 | 590 x 455 x 535 | 590 x 455 x 535 |
| Façade extension from cavity | (mm) | 47 | 47 | 47 | 47 | 47 |
| Niche dimensions W x H x D | (mm) | 724 x 450 x 550 | 560 x 450 x 550 | 560 x 450 x 550 | 560 x 450 x 550 | 560 x 450 x 550 |
| Volume / energy efficiency (to EN 50304 / EN 60350) | | | | | | |
| Net volume | (l) | 44 | 44 | 44 | 43 | 43 |
| Interior dimensions W x H x D | (cm) | 35,4 x 24,5 x 49,4 | 35,4 x 24,5 x 49,4 | 35,4 x 24,5 x 49,4 | 35,5 x 29,0 x 40,5 | 35,5 x 29,0 x 40,5 |
| Appliance size small / medium / large | | - / • / - | - / • / - | - / • / - | - / • / - | - / • / - |
| Energy efficiency class with convection | | A | A | A | A | |
| Energy consumption with convection | (kWh) | 0.68 | 0.68 | 0.68 | 0.60 | |
| Cooking time with standard load | (min) | 39.8 | 39.8 | 39.8 | 37.2 | |
| Heating methods | | | | | | |
| Temperature range | (°C) | 30 – 230 | 30 – 230 | 30 – 230 | 30 – 230 | 30 – 100 |
| Steaming | | • | • | • | • | • |
| Hot air with humidity levels, freely combinable | (%) | 30; 60; 80; 100 | 30; 60; 80; 100 | 30; 60; 80; 100 | 30; 60; 80; 100 | |
| Hot air circulation | | • | • | • | • | |
| Refreshing | | • | • | • | • | • |
| Dough fermentation | | • | • | • | • | • |
| Thawing | | • | • | • | • | • |
| Low-temperature steaming, precise temperature / knob control | | • / - | • / - | • / - | • / - | • / • |
| Features / accessories | | | | | | |
| Electronic temperature control / LCD-function display with digital clock | | • / • | • / • | • / • | • / • | • / • |
| Cooking time, switch-off time, short-term timer, stop watch | | • | • | • | • | • |
| Long-term timer | | • | • | • | • | |
| Actual temperature display | | • | • | • | • | • |
| Core temperature probe | | • | • | • | • | |
| Basic settings menu / clear text display | | • / • | • / • | • / • | • / - | • / - |
| Memory recipes | (No.) | 6 | 6 | 6 | | |
| Rack levels / stainless steel cooking interior | (No.) | 4 / • | 4 / • | 4 / • | 4 / • | 4 / • |
| Steam removal / water outlet | | • / • | • / • | • / • | | |
| Misting | | • | • | • | | |
| Water tank capacity / water level warning | (l) | | | | 1.3 / • | 1.3 / • |
| Electronic boiling point detection | | • | • | • | • | • |
| Halogen light, side | (W) | 60 | 60 | 60 | 60 | 60 |
| Thermally insulated door with multiple glazing | | 2-fold | 2-fold | 2-fold | 2-fold | 2-fold |
| Child lock / Safety lock | | • / • | • / • | • / • | • / • | • / • |
| Cooled housing with temperature protection | | • | • | • | • | • |
| Size of largest baking tray | (cm ²) | 810 | 810 | 810 | 810 | 810 |
| Wire rack | | 1 | 1 | 1 | 1 | 1 |
| Gastronorm cooking inserts, stainless steel, perforated/unperforated, 40 mm ^(2/3 GN) | | 1/1 | 1/1 | 1/1 | 1/1 | 1/1 |
| Gastronorm roaster, non-stick coating, 100 + 65 mm ^(2/3 GN) | | GN 340 230 ¹ | GN 340 230 ¹ | GN 340 230 ¹ | GN 340 230 ¹ | GN 340 230 ¹ |
| Cleaning | | | | | | |
| Cleaning programme / Drying programme | | • / • | • / • | • / • | • / • | • / - |
| Descaling programme | | | | | • | • |
| Grease filter in front of hot-air fan | | • | • | • | • | |
| Connection | | | | | | |
| Total connected load | (kW) | 2.9 | 2.9 | 2.9 | 1.95 | 1.90 |
| Water connection inlet / outlet | | • / • | • / • | • / • | | |

• Standard. – Not available.

¹ Accessories. ² Appliance depth: the immersion depth of the appliance in the niche.

GN 340 230

Gastronorm roaster in cast aluminium

GN 2/3, height 165 mm, non-stick. For roasting in oven with roasting function or on induction cooktop.

Lower and upper part can also be used separately as casserole or pan, height 100 and 65 mm.

For ovens with pull-out system. BA016 103 (order heating element separately) and combi-steam and steam ovens.

For induction cooktop with ø 28 cm cooking zone.





| | | |
|--|-------|---|
| Appliance type | | Microwave |
| Series | | 200 series |
| Side-opening door right-hinged / left-hinged | | BM 220/BM 221 |
| Aluminium-coloured full glass door | | BM 220/221 130 |
| Dimensions | | |
| Width | (cm) | 60 |
| Appliance dimensions W x H x D ¹ | (mm) | 590 x 382 x 319 |
| | | 590 x 382 x 273 (with BA 266 2.0 ²) |
| Façade extension from cavity | (mm) | 19 |
| | | 47 (with BA ²) |
| Niche dimensions W x H x D | (mm) | 560 x 362 x 320 |
| | | 560 x 377 x 300 (with BA 266 2.0 ¹) |
| Volume | | |
| Capacity | (l) | 21 |
| Interior dimensions W x H x D | (mm) | 350 x 220 x 270 |
| Heating methods | | |
| Maximum microwave output | (W) | 900 |
| Microwave output levels | (No.) | 5 |
| Infrared grill / Quartz grill | | -/• |
| Maximum grill output | (W) | 1300 |
| Grill output levels | (No.) | 3 |
| Hot air output | (W) | - |
| Maximum microwave output for combination with heating modes or grill | (W) | 360 |
| Features | | |
| Electronic temperature control / LCD-function display with digital clock | | •/• |
| Basic settings menu | | • |
| Cooking time, switch-off time, short-term timer, stop watch | | •/-/-/- |
| Long-term timer | | - |
| Memory functions | | • |
| Innowave | | • |
| Sequential operation of up to 3 modes / microwave output levels | | • |
| Automatic weight feature | (No.) | 10 |
| Rack levels | (No.) | - |
| Interior lighting, side | (W) | 25 |
| Thermally insulated door with multiple glazing | | • |
| Child lock / Safety lock | | -/• |
| Cooled housing with temperature protection | | • |
| Triple door lock | | • |
| Universal pan, metal / glass | | •/- |
| Wire racks | (No.) | 2 |
| Cleaning | | |
| Stainless steel interior with ceramic base. | | • |
| Special accessories | | |
| Frame for mounting in the upper cabinet | | BA 266 2.0 |
| Connection | | |
| Total connected load | (kW) | 1,99 |

• Standard. - Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche. ² Special accessory.



| | | |
|--|--------------------|---|
| Appliance type | | Fully automatic espresso machine |
| Series | | 200 series |
| Aluminium-backed glass frontage | | CM 250 130 |
| Dimensions | | |
| Width | (cm) | 60 |
| Appliance dimensions W x H x D ¹ | (mm) | 590 x 455 x 515 |
| Façade extension from cavity | (mm) | 47 |
| Niche dimensions W x H x D | (mm) | 560 x 450 x 550 |
| Programms | | |
| Beverages | | Espresso / 2 x espresso Coffee / 2 x coffee White coffee, latte macchiato, cappuccino Milk froth Warm milk Hot water |
| Individual beverages | (No.) | 6 |
| Adjustable options | | |
| - Cup sizes | (No.) | 3 |
| - Temperature levels | (No.) | 3 |
| - Coffee strength levels | (No.) | 5 |
| Handling | | |
| LCD function display | | • |
| Clear text display | (No. of languages) | 15 |
| Basic settings menu | | • |
| Programmable functions | | |
| - Water hardness | (No. of levels) | 4 |
| - Water filter | | • |
| - Switch-off after | (h) | 1 – 12 |
| - Lighting scenarios | (No.) | 7 |
| - Variable beverage size | | • |
| Features | | |
| Grinding unit with ceramic discs | | • |
| Continuous flow heater | | • |
| Pump pressure | (bar) | 19 |
| Aroma brewing technology | | • |
| Integrated milk system | | • |
| Insulated milk container | (l) | 0.7 |
| Bean container | (g) | 1000 |
| Separate container for second ground coffee type | | • |
| Grinding level control | (No. of levels) | 4 |
| Volume of adjustable brewing chamber | (g) | 8 to 10 |
| Double shot function | | • |
| Removable water tank | (l) | 2.5 |
| Water filter cartridge for water tank | | 1 |
| Single portion cleaning | | • |
| Height adjustable coffee dispenser | (cm) | 15 |
| Integrated LED lighting | | • |
| Child lock | | • |
| Electronic water filter exchange indicator | | • |
| Electronic fill level control for coffee beans and water | | • |
| Electronic fill level control for drip tray and coffee dregs container | | • |
| Cleaning | | |
| Fully automatic rinse programme when switching on/off | | • |
| Automatic quick rinsing of milk system | | • |
| Automatic cleaning and descaling programme | | • |
| Automatic cleaning programme | | • |
| Automatic descaling programme | | • |
| Removable brewing unit | | • |
| Coffee dregs container and drip tray removable and dishwasher-safe | | • |
| Milk frother removable and dishwasher-safe | | • |
| Connection | | |
| Total connected load | (kW) | 1,7 |
| Electrical supply cord | (cm) | 150 |

• Standard. ¹ Appliance depth: the immersion depth of the appliance in the niche.

Vario glass ceramic and induction cooktops.



| Appliance type | Induction cooktop | Induction cooktop | Glass ceramic cooktop | Glass ceramic cooktop | Induction cooktop |
|---|---------------------------|---------------------------|---------------------------|---------------------------|---------------------------|
| Series | 400 series | 400 series | 400 series | 400 series | 200 series |
| Width (cm) | 38 | 38 | 38 | 38 | 28.8 |
| Aluminium control panel with integrated knobs | | | | | VI 230 134 |
| Control knobs in furniture front | VI 411 111 | VI 421 110 | VC 421 110 | VC 422 110 | |
| Brushed stainless steel cooktop / frame | -/• | -/• | -/• | -/• | -/- |
| Shot blasted stainless steel cooktop / frame | -/- | -/- | -/- | -/- | -/- |
| Glass ceramic cooktop | • | • | • | • | • |
| Top-mounted | • | • | • | • | • |
| Cooking zones / combinations | | | | | |
| Number of cooking zones | 1 | 2 | 2 | 2 | 2 |
| Super-Quick cooking zone ø 18 cm (1500 W) / ø 23 cm (2400 W) | | | | 1 | |
| Roaster cooking zone 14.5 x 24 cm (2000 W) | | | | 1 | |
| together convertible to roasting zone 18 x 41.5 cm (4400 W) | | | 2 | | |
| Induction cooking zone ø 15 cm (1400 / 1800 W) | | 1 | | | 1 |
| Induction cooking zone ø 21 cm (2200 / 3300 W) | | 1 | | | 1 |
| Induction wok zone ø 18 cm (1800 / 2500 W) / ø 28 cm (3600 W) | 1 | | | | |
| Features / accessories | | | | | |
| Electronic output control | • | • | • | • | • |
| Pot detection | • | • | • | • | • |
| Residual heat display | • | • | • | • | • |
| Automatic cooking time | VZ 400 000 ^{1,2} | VZ 400 000 ^{1,2} | VZ 400 000 ^{1,2} | VZ 400 000 ^{1,2} | |
| Booster function: Number of cooking zones | 1 (only ø 18 cm) | 2 | | | 2 |
| Safety lock | • | • | • | • | • |
| Stainless steel appliance cover | VD 400 000 ^{1,2} | VD 400 000 ^{1,2} | VD 400 000 ¹ | VD 400 000 ¹ | |
| Aluminium appliance cover | - | - | - | - | VD 201 034 ^{1,2} |
| Connection | | | | | |
| Total connected load electric (kW) | 3.6 | 3.6 | 4.4 | 4.4 | 3.6 |

• Standard. – Not available.

¹ Special accessory. ² VZ 400 000 controls only one selected cooking zone. ³ Hinge holder required for installation of cover.

Accessories and special accessories.

VD 201 034

Shot-blasted aluminium appliance cover 200 Series

Hinge holder required for installation with VI 230 / VP 230 / VG 264

VV 200 034

Aluminium connection strip for combination with further 200 Vario cooktops

VD 400 000

Stainless steel appliance cover 400 series

Hinge holder required for installation with VI 411 / 421

VV 400 000

Connection strip for combination with further 400 Vario cooktops. Not when using downdraft ventilation VL 430/431.



Induction cooktop safety note.

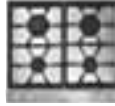
This appliance complies with the directive for safety and electromagnetic compatibility. Nonetheless, persons with fitted pacemakers should keep themselves at a safe distance from this appliance, and should abstain from using or repairing the appliance. Interference may also occur with other devices, such as hearing aids.



| Appliance type | | Gas wok | Gas cooktop |
|--|---------|---------------------------|-------------|
| Series | | 400 series | 400 series |
| Width | (cm) | 38 | 38 |
| Control knobs in furniture front | | VG 411 210 | VG 421 210 |
| Brushed stainless steel cooktop / frame | | •/• | •/• |
| Shot blasted stainless steel cooktop / frame | | -/- | -/- |
| Top-mounted | | • | • |
| Cooking zones | | | |
| Number of cooking zones | | 1 | 2 |
| Three-ring wok burner (1.1 - 18MJ) | | 1 | |
| Two-ring super-high output burner (0.6 - 14.4 MJ) | | | 1 |
| Two-ring standard output burner (0.6 - 7.2MJ) | | | 1 |
| Features / accessories | | | |
| Automatic fast ignition | | • | • |
| Electronic flame monitoring with automatic re-ignition | | • | • |
| Cast pan support | | 1-part | 1-part |
| Stainless steel appliance cover | | VD 400 000 ^{1,2} | • |
| Aluminium appliance cover | | - | - |
| Connection | | | |
| Total connected load gas | (kW/MJ) | 5.0/18 | 6.0/21.6 |
| Total connected load electric | (W) | 15.0 | 15.0 |

• Standard. - Not available.

¹ Special accessory. ² If a cover is fitted, the pan supports must be removed when closing it.



| Appliance type | | Gas cooktop | Gas wok | Gas cooktop |
|---|-------|------------------------------|-------------------------|-------------------------|
| Series | | 200 series | 200 series | 200 series |
| Width | (cm) | 58 | 28.8 | 28.8 |
| Aluminium control panel with integrated knobs | | VG 264 234 | VG 231 234 | VG 232 234 |
| Brushed stainless steel cooktop / frame | | •/- | •/- | •/- |
| Shot blasted stainless steel cooktop / frame | | -/• | -/• | -/• |
| Top-mounted | | • | • | • |
| Cooking zones | | | | |
| Number of cooking zones | | 4 | 1 | 2 |
| Wok burner (0.9 - 18MJ) | | | | |
| Three-ring wok burner (0.9 - 18MJ) | | | 1 | |
| High-output burner (2 - 10.1MJ) | | 2 | | 1 |
| High-output burner (2.1 - 10.1MJ) | | | | |
| Standard burner (1.4 - 6.8MJ) | | 2 | | 1 |
| Features / accessories | | | | |
| Electric ignition | | • | • | • |
| Cast pan support | | 2-part | 1-part | 1-part |
| Stainless steel appliance cover | | | | |
| Aluminium appliance cover | | 2x VD 201 034 ^{1,2} | VD 201 034 ¹ | VD 201 034 ¹ |
| Connection | | | | |
| Total connected load gas | kW/MJ | 9.4/33.8 | 5/18 | 4.7/16.9 |
| Total connected load electric | (W) | 1.0 | 1.0 | 1.0 |

• Standard. – Not available.

¹ Special accessory. ² Hinge holder required for installation of cover.

Accessories and special accessories.

VD 201 034

Shot-blasted aluminium appliance cover 200 Series

Hinge holder required for installation with VI 230 / VP 230 / VG 264

VV 200 034

Aluminium connection strip for combination with further 200 Vario cooktops

VD 400 000

Stainless steel appliance cover 400 series

Hinge holder required for installation with VI 411 / 421

VV 400 000

Connection strip for combination with further 400 Vario cooktops. Not when using downdraft ventilation VL 430/431.



Vario special cooktops.



| Appliance type | | Deep fryer | Electric grill | Teppan Yaki | Steamer |
|---|------|---------------------------|---------------------------|---------------------------|---------------------------|
| Series | | 400 series | 400 series | 400 series | 400 series |
| Width | (cm) | 38 | 38 | 38 | 38 |
| Aluminium control panel with integrated knobs | | | | | |
| Integrated control knobs | | | | | |
| Control knobs in furniture front | | VF 411 110 | VR 421 110 | VP 421 111 | VK 411 110 |
| Brushed stainless steel cooktop / frame | | •/• | -/• | •/• | •/• |
| Shot blasted stainless steel cooktop / frame | | -/- | -/- | -/- | -/- |
| Glass ceramic cooktop | | | | | |
| Top-mounted | | • | • | • | • |
| Cooking zones | | | | | |
| Number of cooking zones | | 1 | 2 | 2 | 1 |
| Output | (kW) | 3 | 2 x 1.5 | 2 x 1.15 | 2 |
| Temperature range | (°C) | 135 – 190 | | 120 – 240 | 45 – 95 |
| Number of output levels | | 12 | 12 | 12 | 12 |
| Features / accessories | | | | | |
| Electronic temperature control | | • | • | • | • |
| Gentle fat melting stage | | • | | | |
| Cold oil zone | | • | | | |
| Foaming edge | | • | | | |
| Capacity | (l) | 3.5 | | | 1 – 6 |
| Deep frying basket | | • | | | |
| Cleaning setting | | • | | • | |
| Electronic steam control | | | | | • |
| Automatic boiling point detection | | | | | • |
| Cooking insert perforated / unperforated | | | | | •/• |
| Pasta basket | | | | | FK 023 000 ¹ |
| Glass lid | | | | | • |
| Residue strainer in the drain | | | | | • |
| Cast grill | | | 2 | | |
| Stainless steel container with lava stones | | | • | | |
| Grease collecting insert | | | • | | |
| Hard-chromed cooking surface | | | | • | |
| Stainless steel sandwich cooking surface | | | | | |
| Keeping warm setting | | | | • | |
| Residual heat indicator | | • | • | • | |
| Function display | | | | | |
| Motor-driven drain valve | | | | | • |
| Short-term timer | | | | | |
| Cooking timer | | VZ 400 000 ^{1,2} | VZ 400 000 ^{1,2} | VZ 400 000 ^{1,2} | VZ 400 000 ^{1,2} |
| Child lock | | | | | |
| Safety lock | | • | • | • | • |
| Stainless steel appliance cover | | • | • | VD 400 000 ¹ | VD 400 000 ¹ |
| Aluminium appliance cover | | - | - | - | - |
| Griddle pan | | | • | | |
| Grill tongs | | | • | | |
| Cleaning brush | | | • | | |
| Spatula | | | | 2 | |
| Connection | | | | | |
| Total connected load electric | (kW) | 3.0 | 3.0 | 2.3 | 2.0 |

• Standard. – Not available.

¹ Special accessory. ² VZ 400 000 controls only one cooking zone. ³ Hinge holder required for installation of cover.

Accessories and special accessories.

VD 201 034

Shot-blasted aluminium appliance cover 200 Series

Hinge holder required for installation with VI 230 / VP 230 / VG 264

VV 200 034

Aluminium connection strip for combination with further 200 Vario cooktops

VD 400 000

Stainless steel appliance cover 400 series

Hinge holder required for installation with VI 411 / 421





| Electric grill | Teppan Yaki | Steamer |
|-------------------------|---------------------------|-------------------------|
| 200 series | 200 series | 200 series |
| 28.8 | 28.8 | 28.8 |
| VR 230 134 | VP 230 134 | VK 230 134 |
| -/- | •/- | -/- |
| -/• | -/• | -/• |
| • | • | • |
| 2 | 1 | 1 |
| 2 x 1.5 | 1.8 | 2.3 |
| | 120 – 240 | 45 – 95 |
| 9 | 13 | 9 |
| | • | • |
| | | 1 – 6 |
| | • | • |
| | | • |
| | | •/• |
| | | FK 023 000 ¹ |
| | | • |
| | | • |
| 1 | | |
| • | | |
| • | | |
| | • | |
| | • | |
| | • | |
| | | • |
| | | • |
| | | • |
| | | • |
| | | • |
| | | • |
| | • | • |
| • | VD 201 034 ^{1,2} | VD 201 034 ¹ |
| AM 060 000 ¹ | | |
| • | | |
| • | | |
| | 2 | |
| 3.0 | 1.8 | 2.3 |

VV 400 000

Connection strip for combination with further 400 Vario cooktops. Not when using downdraft ventilation VL 430/431.



AM 060 000

Cast roaster

For Vario electric grill 200 series. Tailored for use on the Vario grill - uniform heat supply over the entire area

Roaster zone with two separately controllable heating areas - browning and keeping warm in the same receptacle

The cast pan with plenty of space - for the really big steaks or mountains of crispy fried potatoes



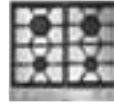
FK 023 000

Pasta basket

For Series 400 and 200 Vario steam cookers. Cooking without overcooking, dripping directly in the appliance



Gas cooktops.



| Appliance type | | Gas cooktop | Gas cooktop |
|--|--|---------------|-------------------------------|
| Series | | 200 series | 200 series |
| Width (cm) | | 91.4 | 58 |
| Stainless steel control panel with integrated knobs | | VG 295 234 AU | |
| Aluminium control panel with integrated knobs | | | VG 264 234 AU |
| Brushed stainless steel cooktop / frame | | • / - | • / - |
| Shot blasted stainless steel cooktop / frame | | - / • | - / • |
| Top-mounted | | • | • |
| Cooking zones | | | |
| Number of cooking zones | | 5 | 4 |
| Three-ring wok burner (1.1 - 18 MJ) | | 1 | |
| Two-ring high output burners (0.6 - 14.4 MJ) | | 2 | |
| Two-ring standard burners (0.6 - 7.2 MJ) | | 2 | |
| High-output burner (2 - 10.1 MJ) | | | 2 |
| Standard burner (1.4 - 6.8 MJ) | | | 2 |
| Features / accessories | | | |
| Automatic fast ignition | | • | |
| Electronic flame monitoring with automatic re-ignition | | • | |
| Electric ignition | | | • |
| Cast pan support | | 3-part | 2-part |
| Aluminium appliance cover | | | 2x VD 201 034 ^{1, 2} |
| Connection | | | |
| Total connected load gas (kW/MJ) | | 17/61.2 | 9.4/33.8 |
| Total connected load electric (W) | | 25.0 | 1.0 |

• Standard. – Not available.

¹ Special accessory. ² Hinge holder required to fit cover.

Accessories and special accessories.

VD 201 034

Shot-blasted aluminium appliance cover 200 Series

Hinge holder required for installation with VI 230 / VP 230 / VG 264

VV 200 034

Aluminium connection strip for combination with further 200 Vario cooktops



Induction cooktops.



| Appliance type | Full surface induction cooktop | Induction cooktop | Induction cooktop |
|---|--------------------------------|------------------------|------------------------|
| Width (cm) | 80 | 90 | 60 |
| Frameless | CX 480 100 | | |
| Stainless steel frame | | CI 491 112 | CI 263 112 |
| Operation | | | |
| TFT touch display | • | | |
| Sensor control / touch keys | | -/• | •/• |
| Twist-Pad control | | • | |
| Cooking zones / combinations | | | |
| Number of cooking zones or items of cookware | 4 | 5 | 4 |
| Induction cooking zone ø 15 cm (1400 / 1800 W) | | 1 | 2 |
| Induction cooking zone ø 18 cm (1800 / 2500 W) | | 2 | |
| Induction cooking zone ø 21 cm (2200 / 3300 W) | | 1 | 1 |
| Roaster zone 18 x 28 cm (2000 / 2600 W) | | | 1 |
| Features / accessories | | | |
| Electronic output control | • | • | • |
| Number of output levels | 17 | 17 | 9 |
| Pot detection | • | • | • |
| Residual heat indicator | • | • | • |
| Cooking timer: Number of cooking zones | 4 | 5 | 4 |
| Booster function: Number of cooking zones | 4 | 5 | 4 |
| Quick boil timer: Number of cooking zones | | 5 | 4 |
| Frying sensor function: Number of cooking zones | | 1 x 18 cm 1 x 21 cm | 1 x 15 cm 1 x 21 cm |
| Child lock | • | • | • |
| Safety lock | • | • | • |
| Memory function | | • | • |
| Options menu | • | • | • |
| Teppan Yaki | GN 232 110 ¹ | - | - |
| Connection | | | |
| Total connected load electric (kW) | 7.2 | 10.8 | 7.0 |

• Standard. – Not available.

¹ Special accessory.

Accessory.

Teppan Yaki

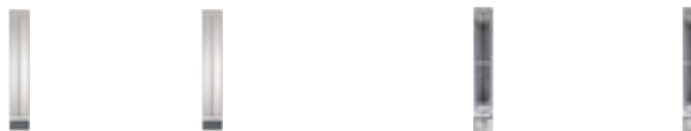
GN 232 110

To suit CX 480 (W x D x H 353 x 325 x 20mm)



Induction cooktop safety note.

This appliance complies with the directive for safety and electromagnetic compatibility. Nonetheless, persons with fitted pacemakers should keep themselves at a safe distance from this appliance, and should abstain from using or repairing the appliance. Interference may also occur with other devices, such as hearing aids.



| Appliance type | Downdraft | Downdraft | Downdraft | Downdraft |
|--|-------------------------------|--|-----------------------|------------------------------|
| Series | 400 series | 400 series | 200 series | 200 series |
| Stainless steel | Control unit VL 431 107 | Extension element for VL 431 107 VL 430 107 | Control unit | Extension element for VL 041 |
| Aluminium | | | VL 041 134 | VL 040 134 |
| Air extraction | • | • | • | • |
| Dimensions | | | | |
| Width on worktop | (cm) 9.3 | 9.3 | 8.5 | 8.5 |
| Width in lower cabinet | (cm) 7.8 | 7.8 | 7.8 | 7.8 |
| Depth | (cm) 51 | 51 | 51 | 51 |
| Height in lower cabinet / ceiling | (cm) 29.5 | 29.5 | 29.5 | 29.5 |
| Net weight | (kg) 4 | 4 | 4 | 4 |
| Air extraction performance (DIN EN 61591) with fan units, min / max / Int | | | | |
| | VL 431 solo | VL 431 + VL 430 | VL 041 solo | VL 041 + VL 040 |
| Exhaust air with AR 400 130 for inside installation, outlet DN 200 | (m ³ /h) 360/570/- | 460/790/- | 230/570/- | 310/790/- |
| Exhaust air with AR 401 130 for outside installation | (m ³ /h) 300/490/- | 390/690/- | 200/490/- | 260/690/- |
| Features | | | | |
| Sealing flaps | • | • | | |
| Metal grease filter | Stainless steel | Stainless steel | Stainless steel | Stainless steel |
| Grease drain channel | • | • | • | • |
| Fan levels | (No.) 2 | | 4 | |
| Run-on function | • | • | | |
| Control panel arrangement | Keys on top | | Knob on top | |
| Function indicators / display | •/- | | -/- | |
| Exhaust air connection bottom/side | •/•/- | •/•/- | •/•/- | •/•/- |
| Exhaust air connection piece DN 125 cylindrical duct | • | • | • | • |
| Connecting cable length | (m) 1.5 | 1.0 | 1.5 | 1.0 |
| Connection | | | | |
| Total connected load | (W) depending on fan unit | depending on fan unit | depending on fan unit | depending on fan unit |
| Radio frequency interference-suppressed | • | • | • | • |

• Standard. – Not available.



| Appliance type | | Island hood |
|--|---------------------|--------------------------|
| Aluminium-lacquered | | Al 281 120 |
| Air extraction / recirculation | | • / • |
| Dimensions with ventilation duct | | |
| Width | (cm) | 120 |
| Depth | (cm) | 70 |
| Height, air extraction / recirculation, min. – max. | (cm) | 67 – 138/84 – 138 |
| Net weight, min. – max. | (kg) | 41 – 45 |
| Air extraction duct weight, min. – max. | (kg) | 8 – 14 |
| Air extraction performance (EN 61591), min / max / Int | | |
| Air extraction | (m ³ /h) | 280/470/640 ³ |
| Air extraction Coanda effect | (m ³ /h) | 45/115/120 |
| Air recirculation | (m ³ /h) | 160/240/260 ¹ |
| Air extraction Coanda effect | (m ³ /h) | 65/70/80 |
| Max. back pressure at 0 m ³ /h | (Pa) | 500 |
| Sound power level (EN 60704-3) max / Int | | |
| Extraction mode | (dB(A) re 1 pW) | 63 ³ /71 |
| Recirculation mode | (dB(A) re 1 pW) | 68 ³ |
| Sound pressure level (EN 60704-2-13) max | | |
| Extraction mode | (dB (A) re 20 µPa) | 49 |
| Features | | |
| Coanda effect | | • |
| Stainless steel grease filter | | • |
| Fan output levels | (No.) | 3 |
| Intensive mode | | • |
| Run-on function | | • |
| Interval ventilation | | • |
| Grease filter saturation indicator | | • |
| Function indicators | | 2 |
| Compact fluorescent tube lighting | | 2 x 36 |
| Illuminance | (lx) | 913 |
| Soft-Light | | • |
| Exhaust air connection piece | (ø mm) | 150 |
| Fans | (No.) | 1 |
| Fan output | (W) | 260 |
| Connecting cable length | (m) | 1.2 |
| Minimum clearance above cooking area | | |
| For gas appliances | (cm) | 70 |
| For electric appliances | (cm) | 60 |
| Connection | | |
| Total connected load | (W) | 335 |
| Radio frequency interference-suppressed | | • |

• Standard. – Not available.

¹ If the air output is high during the air circulation mode, a considerable drop in output and clearly increased noise in comparison with air extraction is to be expected.

² Special accessory. ³ The Coanda effect allows for operation at lower output levels.



| Appliance type | Wall hood | Wall hood | Wall hood |
|---|--|--------------------------|-------------------|
| Aluminium-lacquered | AW 281 120 | AW 281 190 | AW 201 192 |
| Air extraction / recirculation | •/• | •/• | •/• |
| Dimensions with ventilation duct | | | |
| Width | (cm) 120 | 90 | 90 |
| Depth | (cm) 54 | 54 | 56 |
| Height, air extraction / recirculation, min. – max. | (cm) 65 – 141/76 – 141 | 65 – 141/76 – 141 | 65 – 142/76 – 142 |
| Net weight, min. – max. | (kg) 33 – 35 | 29 – 31 | 21 – 28 |
| Air extraction duct weight, min. – max. | (kg) 7 – 11 | 7 – 11 | 7 – 11 |
| Air extraction performance (EN 61591), min / max / Int | | | |
| Air extraction | (m ³ /h) 270/450/610 ² | 270/440/600 ² | 250/450/650 |
| Air extraction Coanda effect | (m ³ /h) 50/80/80 | 50/80/80 | |
| Air recirculation | (m ³ /h) 170/250/300 | 170/250/300 | 190/340/430 |
| Air extraction Coanda effect | (m ³ /h) 70/100/100 | 70/100/100 | |
| Max. back pressure at 0 m ³ /h | (Pa) 410 | 405 | 380 |
| Sound power level (EN 60704-3) max / Int | | | |
| Extraction mode | (dB(A) re 1 pW) 61/69 | 61/69 | 57/65 |
| Recirculation mode | (dB(A) re 1 pW) 70/72 | 70/72 | 66/71 |
| Sound pressure level (EN 60704-2-13) max | | | |
| Extraction mode | (dB (A) re 20 µPa) 47 | 47 | 43 |
| Features | | | |
| Coanda effect | • | • | |
| Stainless steel grease filter | • | • | • |
| Fan output levels | (No.) 3 | 3 | 3 |
| Intensive mode | • | • | • |
| Run-on function | • | • | • |
| Interval ventilation | • | • | • |
| Grease filter saturation indicator | • | • | • |
| Function indicators | • | • | • |
| Halogen lighting | (W) | | 3 x 20 |
| Compact fluorescent tube lighting | 2 x 36 | 2 x 36 | |
| Illuminance | (lx) 962 | 1276 | 400 |
| Soft-Light | | | • |
| Exhaust air connection piece | (ø mm) 150 | 150 | 150 |
| Fans | (No.) 1 | 1 | 1/0 |
| Fan output | (W) 215 | 215 | 160 |
| Connecting cable length | (m) 1.2 | 1.2 | 1.3 |
| Minimum clearance above cooking area | | | |
| For gas appliances | (cm) 70 | 70 | 65 |
| For electric appliances | (cm) 60 | 60 | 60 |
| Connection | | | |
| Total connected load | (W) 295 | 295 | 220 |
| Radio frequency interference-suppressed | • | • | • |

• Standard. – Not available.

¹ If the air output is high during the air circulation mode, a considerable drop in output and clearly increased noise in comparison with air extraction is to be expected.

² The Coanda effect allows for operation at lower output levels.



| | |
|---|---------------------------------|
| Appliance type | Flat kitchen hood |
| Stainless steel-coloured | AH 900 191/161 |
| Air extraction / recirculation | • / • |
| Dimensions | |
| Width | (cm) 90; 60 |
| Depth | (cm) 30 |
| Depth when steam screen extended | (cm) 48 |
| Height | (cm) 43 |
| Net weight | (kg) 20; 16 |
| Air extraction performance (EN 61591), min / max / Int | |
| Air extraction | (m ³ /h) 290/440/600 |
| Air recirculation | (m ³ /h) 160/280/370 |
| Max. back pressure at 0 m ³ /h | (Pa) 460 |
| Sound power level (EN 60704-3) max / Int | |
| Extraction mode | (dB(A) re 1 pW) 54 |
| Recirculation mode | (dB(A) re 1 pW) 64 |
| Sound pressure level (EN 60704-2-13) max | |
| Extraction mode | (dB (A) re 20 µPa) 42 |
| Features | |
| Glass screen | • |
| Metal grease filter type | Drawer |
| Fan output levels | (Anzahl) 3 |
| Intensive mode | • |
| Run-on function | • |
| Interval ventilation | • |
| Grease filter saturation indicator | • |
| Arrangement of controls | Buttons at front |
| Function indicators / display | • / - |
| Halogen lighting | (W) |
| Compact fluorescent tube lighting | (W) 2 x 24; 36 |
| Illuminance | (lx) 650; 680 |
| Soft-Light | |
| Exhaust air connection piece | (ø mm) 150 |
| Fans | (Anzahl) 1 |
| Fan output | (W) 190 |
| Connecting cable length | (m) 1.5 |
| Minimum clearance above cooking area | |
| For gas appliances | (cm) 65 |
| For electric appliances | (cm) 47 |
| Connection | |
| Total connected load | (W) 240; 230 |
| Radio frequency interference-suppressed | • |

• Standard. – Not available.



| Version | Outside wall | Inside |
|--|-------------------------------------|-----------------|
| Stainless steel | AR 401 130 | |
| Metal zinc plated | | AR 400 130 |
| Air extraction | • | • |
| Installation possibility | | |
| Outside wall | • | |
| Inside wall | | • |
| Bottom cupboard | | • |
| Cellar | | • |
| Dimensions | | |
| Width | (cm) 366 | 511 |
| Depth | (cm) 257 | 425 |
| Height | (cm) 460 | 256 |
| Net weight | (kg) 13 | 13 |
| Air extraction performance (EN 61591), Levels 1 / 2 / 3 / 4³ | | |
| | DN 200 | DN 200 |
| Air extraction | (m ³ /h) 310/470/690/870 | 350/520/730/930 |
| Features | | |
| Exhaust air intake connection piece | (ø mm) 200 | 200/4 x 150 |
| Exhaust air outlet connection piece | (ø mm) – | 200 |
| Fans | (No.) 1 | 1 |
| Fan output | (W) 365 | 365 |
| Connecting cable length | (m) 1 | 1 |
| Ratings in combination with extraction element | | |
| Radio frequency interference-suppressed | • | • |

• Standard. – Not available.

¹ Special accessory.

² Depending on ventilation appliance levels are used 1-4, 2+4 or as 1/2/3/Intensive.



| Appliance type | | Refrigerator | Freezer | Wine cabinet |
|--|----------|---------------------|----------------------------|---------------------|
| Fully integrated, 61 cm niche | | RC 462 200 AU | RF 463 201 AU ¹ | |
| Fully integrated, with glass-framed door, 61 cm niche | | | | RW 464 260 AU |
| Dimensions | | | | |
| Appliance dimensions (W x H x D) | (cm) | 60.3 x 212.5 x 60.8 | 60.3 x 212.5 x 60.8 | 60.3 x 212.5 x 60.8 |
| Niche dimensions (W x H x D) | (cm) | 61 x 213.4 x 61 | 61 x 213.4 x 61 | 61 x 213.4 x 61 |
| Depth including wall clearance | (cm) | 61 | 61 | 61 |
| Weight when empty | (kg) | 176 | 174 | 175 |
| Shipping weight | (kg) | 193 | 189 | 192 |
| Weight maximum load | (kg) | 555 | 401 | 571 |
| Type and identification | | | | |
| Door hinge right/left/reversible | | •/•/• | -/•/• ⁻¹ | •/•/• |
| Aluminium or stainless steel door panelling | | ◦ | ◦ | ◦ |
| Volume/energy efficiency | | | | |
| Cooling modes: cooling/freshcooling/freezing/wine | | •/•/•/- | -/•/•/- | -/•/•/• |
| Total gross volume/total net volume | (l) | 381/365 | 320/294 | 422/394 |
| - Net volume of cooling zone | | 314 | - | - |
| - Net volume of fresh cooling zone close to 0 °C | | 51 | - | - |
| - Net volume of freezing | | - | 294 | - |
| Storage capacity 0.75 litre bottles | (No.) | - | - | 101 |
| MEPS Energy Star Rating | | 2.5 | 2.5 | - |
| Features | | | | |
| Electronic temperature control | | • | • | • |
| Fresh cooling zones with humidity control | | 1 | - | - |
| Temperature/climate zones | (No.) | 2 | 1 | 2 |
| Temperature adjustable to the precise degree | | • | • | • |
| No-Frost technology | | • | • | - |
| Presentation light | | - | - | • |
| Humidity control | | - | - | • |
| Ice and water dispenser with ice cubes/crushed ice/water | | -/•/• | •/•/• | -/•/• |
| Temperature display internal/external | | •/• | •/• | •/• |
| Malfunction, visual/audible warning signal | | •/• | •/• | •/• |
| Door open, visual/audible warning signal or door lock indication | | -/• | -/• | -/• |
| Activated charcoal air filter | | • | - | • |
| Low-vibration operation | | - | - | • |
| UV protection | | - | - | • |
| Stainless steel interior | | • | • | • |
| Vacation mode | | • | • | • |
| Cooling/fresh cooling with dynamic cold air distribution | | | | |
| Fast cooling | | • | - | - |
| Door compartments with flap or sliding door | (No.) | 1 | 1 | - |
| Door racks and/or containers | (No.) | 3 | 1 | - |
| Glass shelves in the cooling compartment continuous | (No.) | 4 | - | - |
| Containers/drawers in the cooling zone | | 3 | - | - |
| Aluminium door racks | | 4 | 2 | - |
| Freezing | | | | |
| Fast freezing | | - | • | - |
| Freezing capacity | (kg/24h) | - | 14 | - |
| Storage time after a malfunction | (hrs.) | - | 14 | - |
| Interior compartments/drawers/door racks | (No.) | - | 3/2/2 | - |
| Wine | | | | |
| Max. levels in the interior | | - | - | 14 |
| Bottle tray fully extendable/extendable | | - | - | • |
| Storage of Magnum bottles possible | | - | - | • |
| Shelf fully extendable | | - | - | • |
| Suitable for decanters, open bottles and humidors | | - | - | • |
| Connection | | | | |
| Total connected load | (W) | 266 | 592 | 131 |
| Water connection inlet/outlet | | -/• | •/• | -/• |

• Standard ◦ Special accessory - Not available

¹ RF 463 201 left only, not reversible.



| Appliance type | Dishwasher | Dishwasher | Dishwasher |
|--|--------------------|--------------------|-------------------|
| Model | Fully integrated | Integrated | Fully integrated |
| Panel colour | | Aluminium | |
| Appliance height 81.5 cm | | | DF 240 161 |
| Appliance height 86.5 cm | DF 461 161 | DI 461 131 | |
| Width / capacity | | | |
| Width (cm) | 60 | 60 | 60 |
| Capacity in place settings | 13/14 ¹ | 13/14 ¹ | 13 |
| Dish size up to (cm) | 33 | 33 | 30 |
| Consumption data / noise level | | | |
| Test programme | Standard Eco 50°C | Standard Eco 50°C | Standard Eco 50°C |
| Water consumption (l) | 10 | 10 | 10 |
| Electricity consumption (kWh) | 0.97 | 0.97 | 0.97 |
| Total annual consumption (220 days) (kWh) | 211 | 211 | 211 |
| | (l) | 2200 | 2200 |
| Noise level (dB (re 1 pW)) | 42 | 42 | 44 |
| Programmes | | | |
| Number of programmes + options | 6 + 4 | 6 + 4 | 4 + 2 |
| Programmes | Auto 65°C–75°C | Auto 65°C–75°C | Auto 65°C–75°C |
| | Auto 45°C–65°C | Auto 45°C–65°C | Auto 45°C–65°C |
| | Auto 35°C–45°C | Auto 35°C–45°C | Standard Eco 50°C |
| | Standard Eco 50°C | Standard Eco 50°C | Quick wash 45°C |
| | Quick wash 45°C | Quick wash 45°C | |
| | Pre-rinse | Pre-rinse | |
| Options | Power (57 min.) | Power (57 min.) | Power (59 min.) |
| | Intensive | Intensive | Intensive |
| | Extra Dry | Extra Dry | |
| | Energy Save | Energy Save | |
| Features | | | |
| Glasscare Plus technology / Glasscare technology | •/– | •/– | –/• |
| Aqua sensor | • | • | • |
| Load sensor | • | • | • |
| Dosage Assist | • | • | • |
| Automatic detergent function | • | • | • |
| Regeneration electronics | • | • | • |
| Heat exchanger | • | • | • |
| Low temperature drying with Zeolite | • | • | – |
| Continuous flow heater | • | • | • |
| Electronic refill indicator for salt | • | • | • |
| Electronic refill indicator for rinsing agent | • | • | • |
| Inflow water indicator | • | • | • |
| Time remaining indicator | • | • | • |
| Info-Light | • | • | • |
| Bright interior light | • | • | – |
| Time delay | 24 h | 24 h | 24 h |
| Soft lock | • | • | • |
| Filter system self-cleaning | • | • | • |
| Flex plus upper basket, extra-extendable and smooth running, with handle | • | • | – |
| Flex plus bottom lower basket with dividable glass support | • | • | – |
| Flex plus drawer (DA 041 060) insertable | ◦ | ◦ | – |
| Folding spines in upper / lower basket | 6/6 | 6/6 | 2/4 |
| Folding racks in upper / lower basket | 4/2 | 4/2 | 2/2 |
| Rackmatic | 3-level | 3-level | 3-level |
| Child lock | • | • | • |
| Aqua stop | • | • | • |
| Baking tray spray head | • | • | • |
| Connection | | | |
| Cold water connection recommended | • | • | • |
| Total connected load (kW) | 2.3 | 2.3 | 2.3 |

• Standard. ◦ Special accessory – Not available.

¹ With special accessory DA 041 060.