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## **Gaggenau Vario cooktops 200 series**

One of the many impressive features of Gaggenau's Vario cooktops 200 series is the capacity for those who appreciate culinary culture, to select and freely combine their preferred cooking options and to have them installed in their kitchen a compact space.

There's the ideal option for all types of recipes, albeit the classic to the gourmet with a choice of: glass ceramic, gas and induction cooktops, to dedicated cooktop appliances for wok cooking, barbecue grill, steaming, teppan yaki or deep frying. Of course there's also corresponding ventilation elements with professional-grade performance.

And while a 900mm wide space might ordinarily accommodate one single appliance unit, the incredibly space efficient Vario cooktops 200 series

are conveniently sold as individual modules, each 288mm wide. One exception is the 800mm wide full service induction cooktop.

Offering the ultimate system flexibility, consumers can literally tailor the cooking functions they want in a kitchen and position them in a way that suits their individual gastronomic aspirations. Furthermore, joining pieces provide the option of placing the units side-by-side or separated with bench space as desired. Characteristic of Gaggenau, each product is straightforward and intuitive to operate and can be used in multiple ways.

The Gaggenau steamer, which pioneers a whole new way of cooking, is case in point. No more slaving over the saucepan stirring the risotto, all ingredients can virtually be tossed into the steamer and the lid popped on, while recirculating water creates the steam to produce a dish of haute cuisine standard.

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“Cooking with steam not only promotes a healthier lifestyle, the flavor, freshness and texture of produce is retained at its best – which is why steam is touted by some industry experts as the way of the future,” explains Frances Lynch, Brand Manager for Sampford IXL, distributors of Gaggenau in Australia.

Functioning as if it's one big pot, it takes just one minute to boil water in the steamer making the unit ideal for cooking pasta in the noodle basket, one of a host of accessories that helps to extend the application potential of various modules.

The adage “less is more” in reference to good design, certainly applies here.

“Because the versatile natural steam cooker can be used in infinite ways, less burners might be needed when selecting cooktop options,” Ms Lynch says.

“We’re also seeing an increasing growth in induction cooking,” which has been evidenced by the market’s enthusiastic response to Gaggenau’s recent full surface induction cooktop release.

The triple ringed flame of the wok burner is not restricted to wok cooking, in fact the flame source can be isolated to a single central flame for a lower heat source that’s ideal for slow cooking. Another benefit is the need for less freestanding benchtop appliances as many of those functions can be superseded using the visionary Gaggenau cooktops.

Another example of Gaggenau’s translation of professional culinary technology into sophisticated domestic kitchen solutions is the deep fryer module. Comprised of three zones allows different types of food to be cooked in the same oil without a transfer of odour or taste.

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Hallmark of Gaggenau's timeless design, two recent small design upgrades to the Vario cooktops 200 series are the first since the introduction of the product approximately a decade ago. New elegant solid metal control knobs are a design evolution that reference the 200 series ovens and showcase Gaggenau's handcrafted detailing. Similarly, square trivet design now envelope the gas hobs in place of the previous oval shaped trivets, a design iteration that harmonious links in with the clean horizontal lines and sleek contours of the 200 series ovens.

So too, the choice of aluminium or stainless steel for all Vario cooktops 200 series, including connection strips and covers, provides the opportunity to combine appliances from both the 200 series oven and cooktop ranges.

The Vario cooktops series 200, consistent with all Gaggenau kitchen appliances are not just about outstanding design, function and innovation, there's attention to practical ease of cleaning.

That's the Gaggenau difference.

**Recommended retail [list of options and prices]**

**For all media enquires including high-res images and comments please contact Max Soans-Burne at MAX&YOU t: +61 415 889 156 or e: [max@maxandyou.com.au](mailto:max@maxandyou.com.au)**

**About Gaggenau**

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Gaggenau's philosophy is guided by three simple principles: design, innovation and technology. The result being a collection of kitchen appliances which stand out in terms of their unique practical advantages, the quality of their materials and workmanship and primarily their simple beauty and functional design. The difference is Gaggenau

Gaggenau is imported and distributed by Sampford IXL.

[www.gaggenau.com.au](http://www.gaggenau.com.au)