

Press information

Date 01.03.19 Page 1/6

Gaggenau company profile and fact sheet - captions

01 Gaggenau traditional brand logo.

The Gaggenau brand logo in original blue illuminated lettering towers 15 metres wide and two metres high atop the factory building in Lipsheim/Alsace – the competence centre for combi-steam ovens.

02 Founder of Gaggenau.

In 1683, Margrave Ludwig Wilhelm von Baden (1655–1707) founds an ironworks in the town of Gaggenau.

03 Origins of Gaggenau.

With the advent of industrialisation, 'Eisenwerke Gaggenau A.G.' expands into the manufacture of agricultural machinery, tools and consumer durables.

04 Sketch of Gaggenau emblem.

With the advent of industrialisation, 'Eisenwerke Gaggenau A.G.' expands into the manufacture of agricultural machinery, tools and consumer durables.

05 The heart of the Gaggenau success story.

The recipe for the company's robust oven enamel forms the basis for the success of its coal and gas stoves, which continue to be manufactured until well into the 20th century.

06 Pioneering progress in 20th century.

Beginning of 20th century, Gaggenau takes on a pioneering role with a range of innovative products, including bicycles, coal and gas-fired stoves. By 1908, Gaggenau has sold a total of 250,000 'Badenia' bicycles.

GAGGENAU

Press information

Date 01.03.19 Page 2/6

07 Dawn of the labour-saving kitchen. In 1931, 'Eisenwerke Gaggenau A.G.' is acquired by Dr. Otto von Blanquet. In the following years, the company shifts its focus to coal and gas-fired stoves and produces its first electric stove, making cooking safer and more convenient.

08 Georg von Blanquet - successful visionary.

With Georg von Blanquet as the driving force, 1956 heralds in a new era in the company's history. Inspired by a passion for cooking, he realises his revolutionary vision of a custom-designed fitted kitchen.

09 The advent of Gaggenau built-in appliances.

1956 sees the introduction of sophisticated appliances in a timeless design – the eye level wall oven, the separate cooktop and the first ventilation appliance.

10 The first Gaggenau 28 cm-wide Vario cooktops.

The first 28 cm-wide Vario cooktops with top-mounted control knobs are introduced in 1972. First in the Vario cooktops series of modular, specialist appliances, they have since attained iconic status.

11 The EB 300 – hand craftsmanship.

In 1986, Gaggenau introduces the first 90 cm-wide oven to the European market. With a generous net volume of 87 litres, it comfortably accommodates up to four roasts at a time. The appliance soon achieves cult status.

12 The fully integrated Side-by-Side refrigerator IK 300.

Launched in 1990, inspired by the freestanding American fridge-freezer combinations, the refrigerator includes double-wing doors, five climate zones, manual humidity controls and a clear ice dispenser.

13 The combi-steam oven ED 220 - pioneer of healthy eating.

GAGGENAU

Press information

Date 01.03.19 Page 3/6

In 1999, the combi-steam oven ED 220 for the domestic kitchen, featuring a direct inlet and outlet water connection, opens up a new world of unique culinary experiences – gentle steam cooking.

14 The Coanda hood AH 600 (now AW/AI 280).

The surfaces of the Coanda hood AH 600 introduced in 1999, generate an additional airflow that intercepts steam and conducts it directly into the filter area – saving energy and extremely quiet.

15 The IK 360 – fully integrated wine climate and temperature control cabinet.

Introduced in 2013, the IK 360 with glass doors, features three separate, self-contained climate zones. The temperature can be precisely regulated from 4 to 21 degrees.

16 The oven 200 series – professional kitchen technology in characteristic design.

In 2007, Gaggenau launches the first of the 200 series stoves, with a sleek front and a distinct display module. Introduced in widths of 60 cm or 76 cm.

17 The Vario cooling 400 series – first modular cooling wall.

Launched in 2017 they are the first modular system of fully integrated appliances for Europe and US. All appliances boast high-quality stainless steel interiors and A++ energy efficiency rating.

18 The 90 cm-wide cooktops CG 492 – high performance with flush design.

The first gas cooktop with flush design is introduced in 2008. The 90 cm-wide CG 492, features state-of-the-art gas technology and a power output of up to 18 kW.

19 The Vario cooling 200 series – maximum flexibility and use of space.

In 2009, the Vario cooling 200 series promotes a totally new usage concept. The A++ energy-rated appliances are also economical in their use of natural resources.



Press information

Date 01.03.19 Page 4/6

20 New ventilation concept.

Introducing the modular ceiling ventilation system in 2010, Gaggenau offers a flexible solution for efficient ventilation in the home. The extremely quiet appliance can be integrated unobtrusively into the kitchen architecture.

21 The full surface induction cooktop CX 480.

In 2011, the company's ground-breaking innovation, the CX 480, converts the entire surface of the unit into one large cooking area and features an intuitive extra large TFT colour touch display.

22 The Vario cooktop 400 series.

In 2012, the Vario cooktop 400 series offers flexible combination of cooktops widths of 38-90 cm. Precision crafting of the 3 mm stainless steel means the appliances can be flush-mounted or surface-mounted with a visible edge.

23 Table ventilation AL 400 - maximum flexibility.

Launched in 2012, the recessed table ventilation AL 400 is a perfect solution for cooking islands or large open-plan rooms. It can be combined with all Gaggenau cooking appliances.

24 The ovens 400 series - sculptural design, professional technology.

Launched in 2013, made from solid stainless steel and in widths of up to 76 cm. Featuring protruding fronts for combination with panel-free surfaces and handleless doors.

25 The ovens 200 series - pure design in elegant colour variations.

2013 saw the ovens feature a new built-in concept allowing the appliances to be combined and built in flush with their surroundings. Available in Gaggenau Anthracite, Metallic or Silver.

GAGGENAU

Press information

Date 01.03.19 Page 5/6

26 The Vario cooling 400 series – design, function and convenience.

The Vario cooling 400 series can be combined to create stylish bespoke cooling walls. Stainless steel interior, LED lighting, optimum use of space for modern storage technology.

27 The island hood AI 442 – professional technology for the private kitchen.

Minimalist in design, the Gaggenau island hood reduces cooking vapours and odours quietly and efficiently, thanks to slanted baffle filters and a large collection area for vapours.

28 The combi-steam ovens 400 series with fully automatic cleaning system.

In January 2015 and world first: a fully automatic cleaning system for all combi-steam ovens 400 series with fixed inlet and outlet water connection – cleaning with unrivalled hygiene.

29 The dishwasher 400 series – groundbreaking backlighting concept.

The interior of the dishwasher is illuminated enhancing the user experience. Zeolite technology offers highest level of cleaning and drying whilst being extremely energy efficient.

30 The vacuuming drawer 400 series - gentle sous-vide cooking.

Gaggenau releases the new vacuuming drawer 400 series. In combination with the combi-steam ovens 400 series, they create the perfect conditions for gentle sous-vide cooking.

31 The oven EB 333 – a design icon reimagined.

In 2016, Gaggenau celebrates its 333rd anniversary and unveils the EB 333: an evolution of its iconic 90 cm oven, offering modernised design and functionality whilst staying true to its origins.



Press information

Date 01.03.19 Page 6/6

32 Automatic in every sense.

The fully automatic espresso machine 400 series with its automated door opening tailors the connoisseurs' coffee to their unique taste. Up to eight personalised configurations can be programmed, serving the perfect cup of coffee.

33 The new Vario cooling 400 series – cooling that makes an architectural statement.

A fully integrated, built-in modular range of refrigerators, freezers, fridge-freezers and wine climate cabinets with professional capabilities which can be partnered to meet an array of interior needs.