

Press release

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Gaggenau introduces its new generation of combi-steam ovens 400 and 200 series.

Master the power of steam, free from restriction.

Munich, January 2020: Gaggenau, the luxury brand for professional-grade home appliances, reveals the new and technologically advanced combi-steam ovens in its 400 and 200 series. The brand brought the first combi-steam oven into the private kitchen in 1999, creating the ideal conditions for steam cooking – a unique combination of using humidity with hot air to deliver health conscious cuisine. Gaggenau continues to develop its combi-steam ovens further, making technical, design and performance innovations. This includes a fixed water connection model, in addition to a fully automatic cleaning system and a full surface grill hidden behind ceramic glass for the ovens 200 series. The introduction of a multicore temperature probe for both 400 and 200 series offers accurate temperature reading, with a variance of one degree within a certain range.

Gaggenau was the first appliance manufacturer to offer the combi-steam oven to the private kitchen allowing the amateur chef to steam, braise, bake, cook, grill and gratinate – methods that up until then were only used in professional kitchens. 15 years later Gaggenau launched another path-breaking innovation with its fully automatic cleaning system, completely dispensing the tiresome chore of manually cleaning the oven.

Adding to the ovens with fixed water connection, Gaggenau now brings the automatic cleaning system to tank models in the 400 series as well as for the ovens 200 series with a fixed water connection. By simply using a cleaning cartridge the ovens' water supply effortlessly descales and removes any heavy soiling from the cavity interior. The innovative cleaning system is able to clean the entire oven with unrivalled hygiene, leaving it effortlessly pristine in less than four hours.

With the introduction of a fixed inlet and outlet water connection to the combi-steam ovens 200 series, both series now offer fixed water connection and water tank options.

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The combi-steam ovens with a fixed water connection allows users maximum ease of use, through the ability to prepare cuisine in a carefree way. The introduction of fixed water connections in both series ensures that fresh water is constantly available – a vital feature when cooking for long periods of time using the ovens' sous-vide functionality. The combi-steam ovens with water tanks offer versatile convenience – the tanks are easier to access and are equipped with intelligent sensors which alert the user to the needs of the tanks, whether this is fresh water running low or the waste water tank requiring to be emptied. The new combi-steam ovens also work perfectly in parallel with Gaggenau's vacuuming drawer, creating perfect conditions for preparing food for gentle yet outstanding sous-vide results.

Recipes are cooked to perfection through the addition of a multicore temperature probe to both the 400 and 200 series. The temperature probe offers accurate temperature reading, with a variance of one degree within a certain range. The probe features three temperature sensors and continually revises the estimated cooking time based on the sensors readings, ensuring that high quality results are achieved during each use.

Allowing the private chef unrestricted flexibility, the oven cavity of the new combi-steam ovens 400 and 200 series has been increased to 50 litres, filling the full width of the appliance and enabling more space for culinary masterpieces to be created. The increase in size allows consumers almost limitless choice when it comes to the dishes and ingredients which can be accommodated inside the oven, offering an enhanced cooking experience.

Showing its commitment to creating an aesthetically beautiful product, the combi-steam ovens 200 series joins the 400 series to include a full surface grill hidden behind ceramic glass, ensuring the cavity of the oven remains sleek and minimalist. Alongside this, the addition of glare-free, emotive lighting through invisible LEDs directs light towards the back, and showcases food that deserves admiration.

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Iconic in design and functionality, the newest generation of Gaggenau's combi-steam ovens are appliances which offer unrivalled flexibility and ease of use to inspire private chefs to master the beauty of cooking with steam.

Managing Director of Global Brand Gaggenau, Dr Peter Goetz, comments: "Two decades of refinement and innovation has brought us to our new combi-steam ovens 400 and 200 series. Our technological leadership has enabled us to create an appliance which offers perfect cooking results without restrictions while adding to the aesthetic of the kitchen. We believe that having the ability to cook like a professional is a statement of luxury that those who find enjoyment in culinary require. As the leaders of innovation, we look forward to continuing as the pioneers in both steam cooking technology and healthy food preparation."

All Gaggenau's new combi-steam ovens are equipped with Home Connect, in order for the private chef to have more freedom, through controlling their appliance online. The integration of Home Connect to the combi-steam ovens ensures that the appliance always remains in the heart of the increasingly digital home.

Notes to editors

Products mentioned and displayed are the following:

BS 484 485 | Energy efficiency class A | at a range of energy efficiency classes from A+++ to D

BS 470 471 474 475 | Energy efficiency class A | at a range of energy efficiency classes from A+++ to D

BS 450 451 454 455 | Energy efficiency class A | at a range of energy efficiency classes from A+++ to D

BSP 270 271 | Energy efficiency class A | at a range of energy efficiency classes from A+++ to D

BSP 260 261 | Energy efficiency class A | at a range of energy efficiency classes from A+++ to D

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BSP 250 251 | Energy efficiency class A | at a range of energy efficient classes from A+++ to D

Gaggenau is a manufacturer of high-quality home appliances and acknowledged as an innovation leader in design and technology “Made in Germany”. The company, with a history dating back to 1683, has revolutionised the domestic kitchen with its internationally acclaimed products. Gaggenau's success is founded on technological innovation and a clear design language combined with high functionality. Gaggenau has been a subsidiary of BSH Hausgeräte GmbH in Munich since 1995 and is currently represented in more than 50 countries with 24 flagship showrooms in major cities around the world.

The difference is Gaggenau.

www.gaggenau.com

Instagram (@gaggenauofficial)

Pinterest (/gaggenau_)

Vimeo (/gaggenauofficial)

Gaggenau introduces its new generation of combi-steam ovens 400 and 200 series – captions.

01 The new combi-steam ovens 400 and 200 series.

Gaggenau's combi-steam ovens create the ideal conditions for steam cooking as well as allowing the private chef to braise, bake, cook, grill and gratinate in the way that professionals do.

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02 The new combi-steam ovens 400 series.

The combi-steam ovens 400 series offers fixed water connection and water tank options. The fully automatic cleaning system is now also available for tank models leaving the oven pristine in less than four hours.

03 The new combi-steam ovens 200 series.

The combi-steam ovens 200 series offers fixed water connection and water tank options. The fully automatic cleaning system is now available for ovens with a fixed water connection.

04 The new combi-steam ovens 400 and 200 series.

The oven cavity of the new combi-steam ovens has been increased to 50 litres, filling the full width of the appliance and enabling more space for culinary masterpieces to be created.

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