

## Press information

Stephanie Chen  
+44 7785 253700 Phone  
stephanie.chen@bshg.com

BSH Home Appliances Limited  
Grand Union House,  
Old Wolverton Road  
Wolverton, Milton Keynes, MK12 5PT  
United Kingdom  
www.gaggenau.com

## 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.

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### 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 20<sup>th</sup> century.

### 06 Pioneering progress in 20<sup>th</sup> century.

In the early years of the 20<sup>th</sup> century, the company 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.

**07 Dawn of the labour-saving kitchen – the first Gaggenau coal, gas-fired and electric stoves.**

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 – forerunner of a classic.**

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

**11 The EB 300 – hand craftsmanship.**

In 1986, Gaggenau introduces the first 90 cm-wide stove to the European market. With a generous net volume of 87 litres, the EB 300 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 – inspiration from America.**

In 1990, inspired by the generously-dimensioned freestanding American fridge-freezer combinations, Gaggenau introduces the fully integrated Side-by-Side refrigerator IK 300. It features double-wing doors for easy access to both fridge and freezer compartments, as well as five climate zones, manual humidity controls and a clear ice dispenser.

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

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) – aerodynamic technology.**

The surfaces of the exclusive Coanda hood AH 600 (now AW/AI 280), introduced in 1999, generate an additional airflow that intercepts steam and conducts it directly into the filter area. This ventilation method is both energy saving and extremely quiet.

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

The fully integrated wine storage and temperature control cabinet IK 360 with glass doors, introduced in 2003, 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, featuring a sleek front and a distinctive display module. For the first time, models are available in widths of 60 cm or 76 cm.

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

2007 sees the introduction of the Vario cooling 400 series, the first modular system of fully integrated appliances, to Europe and the USA. All appliances boast high-quality stainless steel interiors and an 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.

**20 New ventilation concept.**

With the introduction of 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 – optimum flexibility and convenience.**

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

**22 The Vario cooktop 400 series – select materials and a fascinating physical presence.**

For the first time, as of 2012, the perfected Vario cooktop 400 series permits the flexible combination of cooktops in widths from 38 cm to 90 cm. Thanks to precision crafting of the 3 mm stainless steel, 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 and professional technology.**

2013 marked the launch of the ovens 400 series made from solid stainless steel with appliances in widths of up to 76 cm. A special feature is their integration, with fronts protruding by 47 mm in combination with panel-free surfaces and handleless doors.

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

Presented in 2013, the ovens 200 series features a new built-in concept that allows the appliances to be combined and built in flush with their surroundings. Colour variations include Gaggenau Anthracite, Metallic or Silver.

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

The fully integrated built-in appliances in the Vario cooling 400 series can be combined to create stylish bespoke cooling walls. Their stainless steel interiors with LED lighting and optimum use of space offer all the benefits of modern storage technology.

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

Minimalist in design, the new Gaggenau island hood AI 442 reduces cooking vapours and odours quietly and highly efficiently, thanks to slanted baffle filters and a large collection area for cooking vapours.

**28 The combi-steam ovens 400 series with fully automatic cleaning system – exclusive World First.**

In January 2015, Gaggenau presents a fully automatic cleaning system for all combi-steam ovens in the 400 series with fixed inlet and outlet water connection. This innovation ensures that the oven interior is cleaned with unrivalled hygiene.

**29 The dishwasher 400 series – enlighten the load.**

The groundbreaking backlighting concept for the dishwasher 400 series is a world-first innovation. The interior of the dishwasher is illuminated in an instant, greatly enhancing its overall aesthetic and the user experience. The dishwasher 400 series uses Zeolite technology that has set new industry standards in providing the highest level of cleaning and drying whilst being extremely energy efficient.

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

Gaggenau, the pioneer of steam cooking technology and advocate of healthy food preparation, releases the new vacuuming drawer 400 series. In combination with the

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combi-steam ovens 400 series, they create the perfect conditions for gentle sous-vide cooking.

### **31 The oven EB 333 – a design icon reimaged.**

In 2016, Gaggenau celebrates its 333<sup>rd</sup> 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.