



The accessories

Home Connect	356
Gastronorm system	358
Furniture handles	359

The extraordinary, becomes connected.
Gaggenau and Home Connect*



The difference is Gaggenau.

This is the beginning of the future of cooking. Aided by a digital device, the private chef can, for instance, pre-heat the oven, turn on ventilation, start the dishwasher, order accessories from the eShop, download digital user manuals and have a technician run a diagnostic check, all remotely.

Integrating into different home managements systems ensures the kitchen remains the heart of the digital home. The private chef can ask Amazon Alexa to prepare a cup of coffee and turn on the ventilation while checking remaining time of the oven.

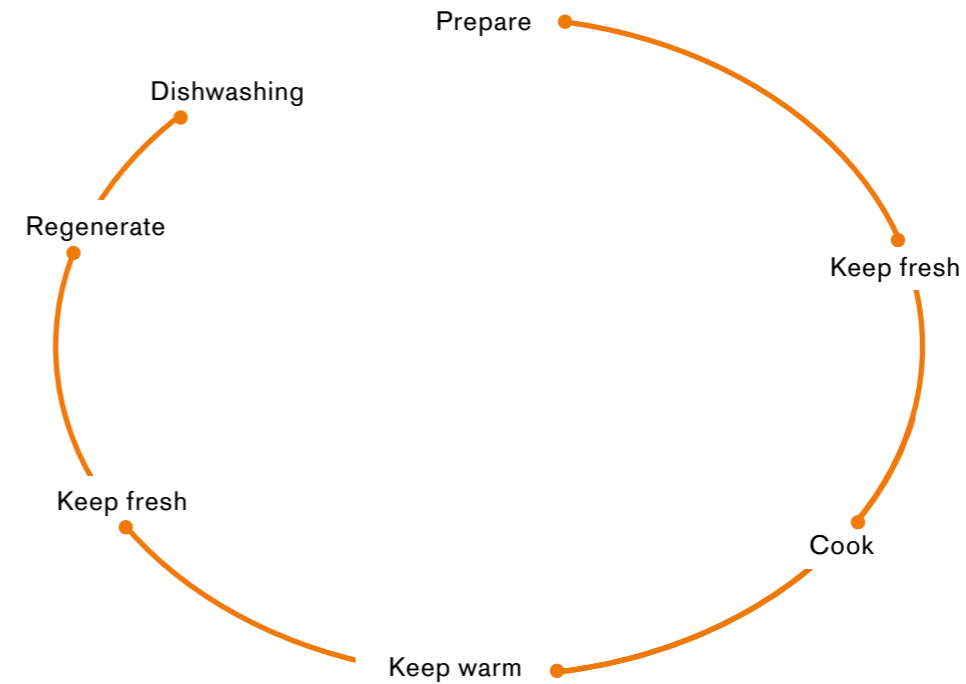
*The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

- Connect: Remotely control** and monitor. Enable remote diagnosis by an online technician.
- Access: Purchase accessories via eShop, download user manuals and utilise our partnering network.
- Integration: Compatible with different home management system.

This is just the start, explore the possibilities at home-connect.com.

**Not applicable for cooktops, cooktops are not intended for unattended use – cooking process must be supervised.

The Gastronorm system provides the basis for cookware in the professional kitchen. It enables a smooth continuum from the preparation and cooking stages right through to serving at the table and storage. The Gastronorm inserts from Gaggenau have been adapted to match our Vario cooling 200 series, our induction cooktops, our Combi-steam and steam ovens, our ovens as well as our dishwashers. Furthermore, the Gastronorm sink represents yet another valuable addition to the process chain.



Prepare.
To prepare in combination with kitchen sinks in the Gastronorm format.

Keep fresh.
To keep fresh with appliances of the Vario cooling 200 series.

Cook.
To cook on induction cooktops VI, CI and CX, in our Combi-steam and steam ovens BS/BSP or our ovens BO/BOP in combination with the pull-out system BA 018/BA 016.

Keep warm.
To keep warm in the Gaggenau warming drawers WS/WSP.

Regenerate/warm up.
To regenerate in our Combi-steam and steam ovens BS/BSP as well as warming up on our induction cook-tops VI, CI and CX or in our ovens BO/BOP in combination with the pull-out systems BA 018/BA 016.

Dishwashing.
Optimal cleaning and drying of the GN inserts thanks to the GN insert holder.

For usage in the various Gaggenau appliances the following accessories in the Gaggenau Gastronorm system are available.

Gastronorm insert
GN 114/124/144/154

These high-walled, sturdy inserts made from hygienic stainless steel are ideal for cooking with steam and equally practical for storage in the refrigerator or serving at the table. They are available both in hygienic stainless steel design as well as with non-stick coating. Both are dishwasher-safe. The non-stick coating of the Gastronorm inserts prevent adherence of food and are therefore particularly easy to clean. For cooking several meals simultaneously, the cooking inserts for Combi-steam and steam ovens in the GN 2/3 format can be combined as required with smaller inserts that are available as special accessories in the GN 1/3 format. For practical food preparation, the inserts fit snugly into any Gastronorm sink.

GN 114 130 € 350
Gastronorm insert, stainless steel, GN 1/3, unperforated, 40 mm deep, 1.5 l



GN 114 230 € 590
Gastronorm insert, stainless steel, GN 2/3, unperforated, 40 mm deep, 3 l



GN 124 130 € 350
Gastronorm insert, stainless steel, GN 1/3, perforated, 40 mm deep, 1.5 l



GN 124 230 € 590
Gastronorm insert, stainless steel, GN 2/3, perforated, 40 mm deep, 3 l



GN 144 130 € 990
Gastronorm insert, non-stick, GN 1/3, unperforated, 40 mm deep, 1.5 l



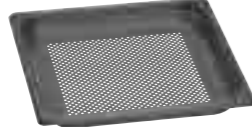
GN 144 230 € 1,490
Gastronorm insert, non-stick, GN 2/3, unperforated, 40 mm deep, 3 l



GN 154 130 € 1,190
Gastronorm insert, non-stick, GN 1/3, perforated, 40 mm deep, 1.5 l



GN 154 230 € 1,690
Gastronorm insert, non-stick, GN 2/3, perforated, 40 mm deep, 3 l



Gastronorm lid
GN 410

The Gastronorm lid may be used to seal the Gastronorm inserts in format GN 1/3 and 2/3. Together they are optimal for storing and keeping fresh of food and dishes in the vario cooling 200 series appliances.

GN 410 130 € 190
Gastronorm lid, stainless steel, GN 1/3, for stainless steel gastronorm inserts



GN 410 230 € 290
Gastronorm lid, stainless steel, GN 2/3, for stainless steel gastronorm inserts



Gastronorm roaster
GN 340

Gastronorm roaster GN 2/3, height 165 mm. Non-stick coating. For roasting in the oven with the roasting function. The top and bottom parts can be used as separate ovenproof dishes (65 mm/100 mm deep). Use in ovens with pull-out system BA 018/BA 016 and heating element (order separately). Also to be used with combi-steam and steam ovens: slide directly into the appliance's side racks.

GN 340 230 € 3,050
Gastronorm roaster, cast aluminium, GN 2/3, height 165 mm



Teppan Yaki plate
GN 232

GN 232 110 € 2,550
Teppan Yaki plate made of multi ply material, GN 1/1
For full surface induction cooktop CX 480



GN 232 230 € 2,250
Teppan Yaki plate made of multi ply material, GN 2/3
For full surface induction cooktop CX 480



Furniture handles

For the individual design of your furniture fronts, Gaggenau is offering handle bars matching the Vario cooling appliances and also the 200 series ovens. Depending on the length, handle bars come with two or three mounts.

Handle bar with 2 mounts

GH 017 010 € 290
Handle bar, stainless steel, match to BSP/BMP, Length 17.3 cm, drilling distance 150 mm.

GH 020 010 € 150
Handle bar, stainless steel, Length 20 cm, drilling distance 177 mm.

GH 025 010 € 150
Handle bar, stainless steel, Length 25 cm, drilling distance 227 mm.

GH 030 010 € 190
Handle bar, stainless steel, Length 30 cm, drilling distance 277 mm.

GH 031 010 € 290
Handle bar, stainless steel, match to BOP, Length 30.5 cm, drilling distance 282 mm.

GH 035 010 € 250
Handle bar, stainless steel, Length 35 cm, drilling distance 327 mm.

GH 040 010 € 250
Handle bar, stainless steel, Length 40 cm, drilling distance 377 mm.

GH 045 010 € 300
Handle bar, stainless steel, Length 45 cm, drilling distance 427 mm.

GH 050 010 € 350
Handle bar, stainless steel, Length 50 cm, drilling distance 477 mm.

GH 060 010 € 350
Handle bar, stainless steel, Length 60 cm, drilling distance 577 mm.

GH 070 010 € 370
Handle bar, stainless steel, Length 70 cm, drilling distance 677 mm.



Handle bar with 3 mounts

GH 110 010 € 690
Handle bar, stainless steel, Length 110 cm, Drilling distance 538.5 mm each.

GH 120 010 € 750
Handle bar, stainless steel, Length 120 cm, Drilling distance 588.5 mm each.

GH 140 010 € 890
Handle bar, stainless steel, Length 140 cm, Drilling distance 688.5 mm each.

GH 160 010 € 990
Handle bar, stainless steel, Length 160 cm, Drilling distance 788.5 mm each.

