



The difference is Gaggenau.

The downdraft ventilation
The ventilation 400 series



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GAGGENAU

The downdraft ventilation 400 series

Seamlessly fitting into any Vario cooktop 400 series arrangement, the downdraft option offers effective odour and vapour removal. The revised flap design reduces noise and improves airflow through the space-saving flat duct system powered by the AR 403 or AR 413 remote fan units. This is ventilation without bulk, allowing full use of cabinets under the cooktop. Maintenance is straightforward, the improved grease filter in rhombus design and new positioning plate are simply placed in the dishwasher.

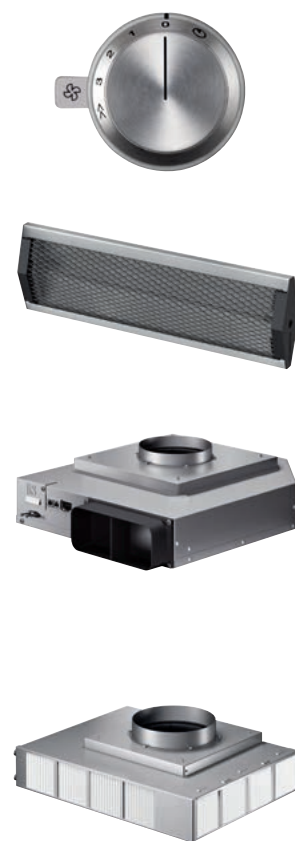
Since its introduction by Gaggenau in 1976 the downdraft ventilation has been recognised as the

preferred solution for open plan kitchens, kitchen islands and spaces where hoods are not appropriate. Up to two downdraft units can be operated via one of the solid stainless steel 400 series control knobs that gently illuminate when in use.

Type reference
VL 414

Dimensions
Width 11 cm

Finishes
Stainless steel



The control knob

The same solid stainless steel, illuminated knobs that are used for our Vario cooktop 400 series, control the downdraft. Part of the unified design concept for the kitchen.

The new grease filter system

The new grease filter in rhombus design offers greater absorption and reduces the loss of air pressure, making the downdraft quieter. The filter is easily removed with the help of a new insert.

The remote fan unit for plinth installation in air extraction mode

The BLDC remote fan unit AR 403 122, achieves an air output rate of max. 890m³/h in air extraction mode. A powerful, pressure-resistant motor is fitted into a casing just 10cm high, located in the plinth.

The remote fan unit for plinth installation in air recirculation mode

The BLDC remote fan unit AR 413 122, is incredibly powerful with an air output rate of 760m³/h. It works exceptionally well with the undulating surfaces of the two activated charcoal filters. Together these innovations result in 87 % odour reduction.

Better air flow reduces noise, as does its location in the plinth.

The activated charcoal filter (AA 413 110 retrofittable) now lasts longer, requiring replacement approx. every 12-18 months (depending on cooking habits).

Planning example for air recirculation

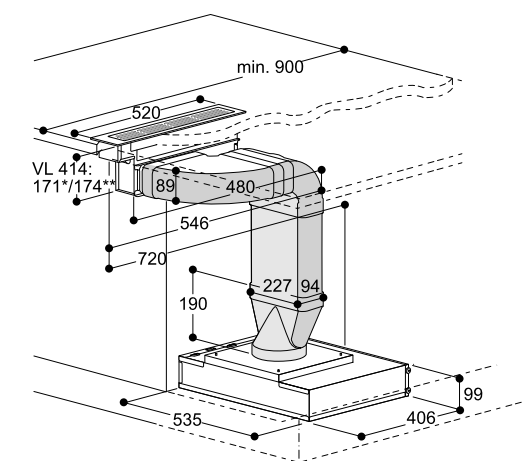
The remote fan unit can be turned in whatever direction that you wish to vent the air. Please note: recirculated air requires an outflow surface area of at least 700 cm².

List of appliances/accessories (see diagram)

- VL 414 111 Vario downdraft ventilation 400 series
- AA 490 111 Vario control knob ventilation 400 series
- AD 854 046 Connecting piece for VL 414, DN 150
- AD 852 031 Flat duct with horizontal 90° duct bend
- AD 852 030 Flat duct with vertical 90° duct bend
- AD 852 010 Flat duct
- AD 852 041 Flat duct adapter cylindrical
- AD 990 090 Adhesive tape for sealing the ducts

Additional planning examples are shown in the Models & Dimensions.

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*surface mounting
**flush mounting

The ventilation 400 series



The island hood AI 442 and wall-mounted hood AW 442 utilise the highly efficient baffle filters originally developed for professional kitchens, these hoods remove as much as 90 % of grease particles. Flush, dimmable, LEDs can bathe the worktop in neutral white light or provide ambient lighting for the kitchen.

The Vario ceiling ventilation AC 402 is a modular, discrete powerful system that can be designed to handle just about anything.

Rising and falling from the island, the table ventilation AL 400 captures the vapour and odours from the very top of the pans, while directly illuminating the worktop.