



VL 200 120

Black control panel

Width 5 1/16" (15 cm)

Air extraction / air recirculation

Installation accessories

AD 410 040

Flexible connecting piece for VL 200

AD 851 041

Connecting piece VL 200 for extension for extra deep countertop

VV 200 010

Stainless steel connection strip for combination with other Vario appliances of the 200 series

VV 200 020

Black connection strip for combination with other Vario appliances of the 200 series

Optional accessories

LS 041 001

Air deflector for VL 200 next to gas appliance
Stainless steel

Combinable with:

Vario cooktops 200 series

VI 230

VI 263

VG 231

VG 232

VG 264

VP 230

VR 230

Vario 200 series downdraft ventilation VL 200

- Can be combined with other Vario 200 series products
- Highly efficient ventilation system at the cooktop integrated in the countertop
- Function for automatic, sensor-controlled power adjustment depending on the build-up of cooking vapors
- Minimal planning and easy installation
- Low-noise system with recirculation blower AR 410 710
- Air extraction with AR 403 722 blower

Features

Control knobs with illuminated ring.
3 electronically controlled power levels and 1 intensive mode.

Automatic function with sensor-controlled run-on function.

Large-scale metal grease filter with high grease absorption.

Grease filter, dishwasher-safe.

Grease filter and activated charcoal filter saturation indicator.

Airflow-optimized interior for efficient air circulation.

Interval ventilation, 6 min.

Enameled ventilation grill, dishwasher-safe.

Air exhaust bend included in delivery.
Overflow capacity 8.5 oz. (250 ml).

Consumption data

Consumption data is referred to a configuration with the recirculation blower AR 410 710.

Sound level min. 60 dB / max. 73 dB.

Planning notes

Air recirculation mode in combination with recirculation blower with AR 410 710 or AR 413 722.

Air extraction in combination with AR 403 722 blower.

For each VL one blower unit is recommended.

Maximum cooktop width between 2 VL downdraft units: 24" (60 cm).

Vario cooktops like Vario electric grill and Vario gas wok should be placed between 2 VL.

In case of Vario electric grill recirculation is not recommended.

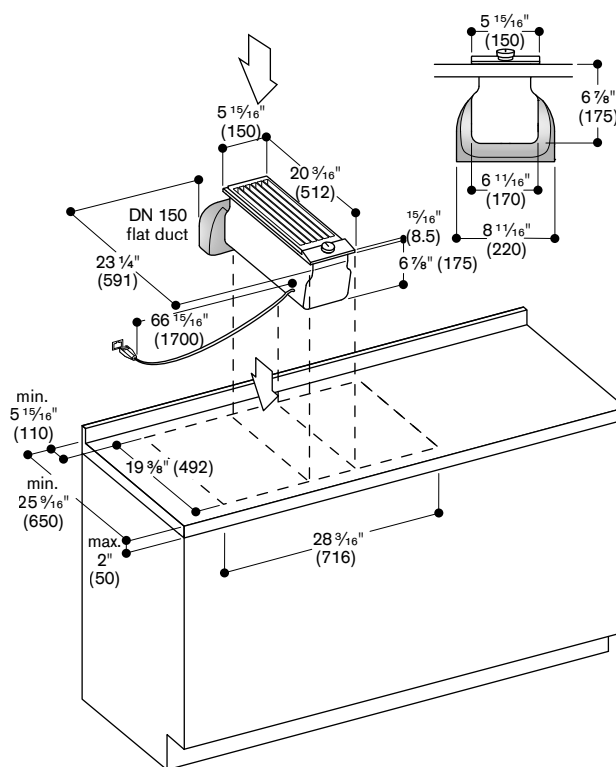
If installed next to gas appliances, the air deflector LS 041 001 is recommended to ensure maximum performance of the cooktop.

When having installed the air deflector LS 041 001 the wok pan WP 400 001 can not be used.

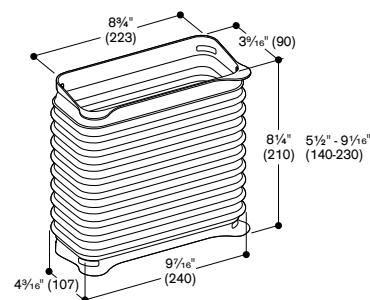
Rating

120 V / 60 Hz

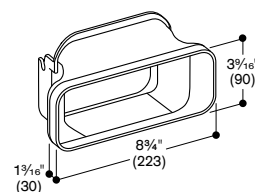
Connecting cable 66" (1.7m) between VL and recirculation/inline blower.



AD 410 040: Flexible connection piece for VL 200, DN 150 flat



AD 851 041: Connecting piece VL 200 for extension with flat duct DN 150 for extra deep countertop

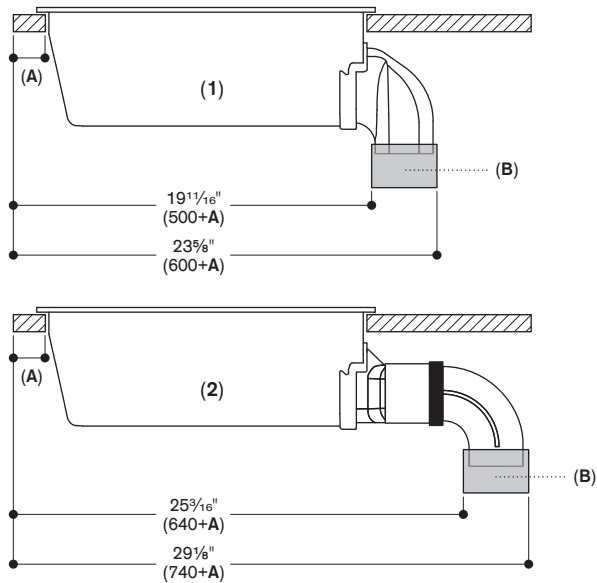


Planning examples with the 200 series downdraft ventilation

Good to know – for correct planning and installation

For depth measurements, take account of the depth of the furniture cavity and worktop overhangs of the kitchen furniture.

- It is also important that ducting is well sealed in order to prevent air leaks, e.g. by using the adequate adhesive tape or using the adequate connecting piece.
- Maximum distance between the Vario downdraft ventilation and the remote fan unit: Cable length in between 66" (1.7 m)
- Vario cooktops like Vario electric grill or Vario gas wok should be placed between 2 VL.
- In case of Vario electric grill air recirculation is not recommended.
- With the Vario downdraft ventilation, the ducting can be connected straight down (1) or to the rear using additional connecting pieces (2). These are available as special accessories, see below. For the total overall dimensions in the furniture, please also take into account the individual dimensions and position of the ducts and the remote fan unit. The inline blower can be turned in all directions, depending on the desired direction for the exhaust air or filter removal.



- 1: Direct installation
- 2: Installation with extension for deep countertop and metal ducting:
 - AD 851 041 (connecting piece for extension)
 - AD 854 000 (flat duct connecting piece, metal)
 - AD 854 030 (flat duct bend, 90°, vertical, metal)

A: $\geq 1\frac{11}{16}"$ (50)

B: Connecting piece

measurements in inches (mm)

Planning example 1

VL 200 with AR 410 710 recirculation blower

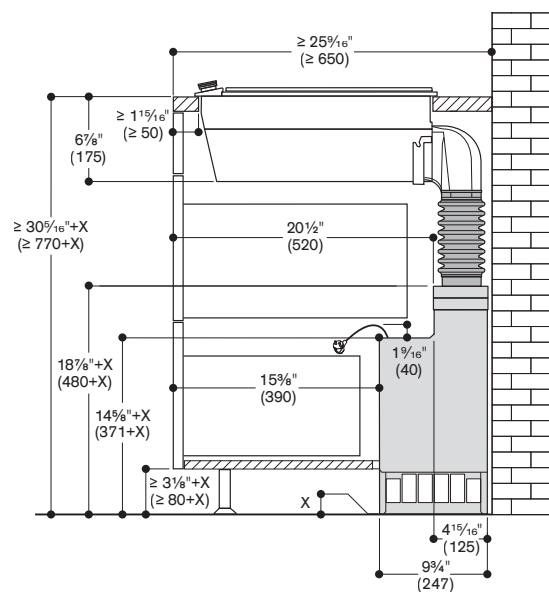
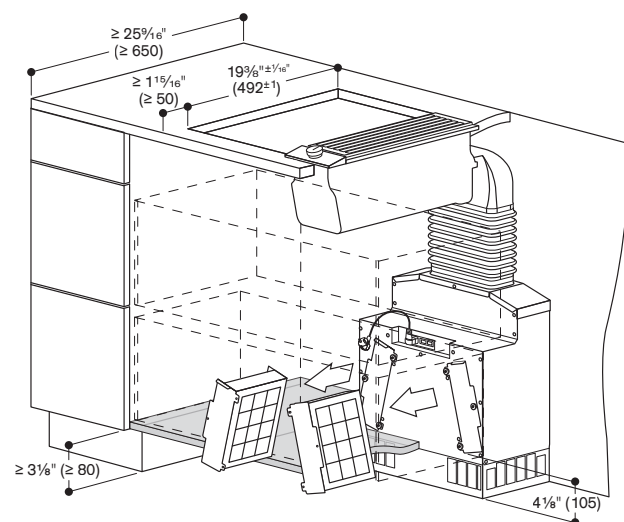
Wall installation, countertop depth $25\frac{1}{16}$ " (65 cm), access to the filters for replacement from the front.

Good to know

- Allow accessibility to the charcoal filters in the base cabinet for their replacement.
- Additionally, if the toe-kick is higher than $3\frac{1}{8}$ " (80 mm), the external blower has to be elevated to enable access to the filters. If the toe-kick is $3\frac{1}{8}$ " (80 mm) high, the blower can be placed directly on the floor.
- For optimum performance, the recirculated air requires sufficient space to escape. Recommend AA 010 410 air exhaust grill (or custom grill).

List of components

- 1x AR 410 710 (blower air recirculation)
- 1x AD 410 040 (flexible connecting piece for VL 200, DN 150 flat)
- 1x AA 010 410 air exhaust grill (or custom grill)



Planning example 2 - Metal

VL 200 with AR 410 710 recirculation blower

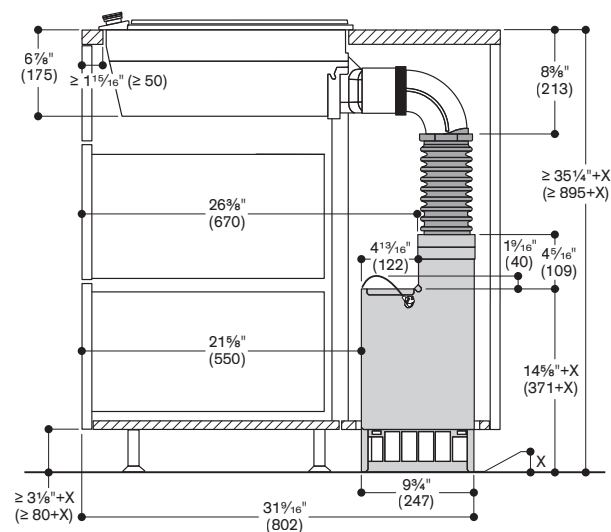
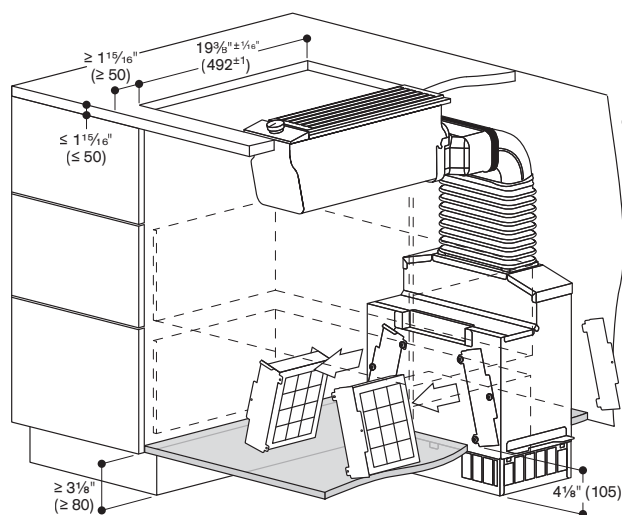
Island installation, access to the filter for replacement from the front or the back.

Good to know

- Allow accessibility to the charcoal filters in the base cabinet for their replacement.
- Additionally, if the toe-kick is higher than $3\frac{1}{8}$ " (80 mm), the external blower has to be elevated to enable access to the filters. If the toe-kick is $3\frac{1}{8}$ " (80 mm) high, the blower can be placed directly on the floor.
- For optimum performance, the recirculated air requires sufficient space to escape. Recommend AA 010 410 air exhaust grill (or custom grill).

List of components

- 1x AR 410 710 (blower air recirculation)
- 1x AD 851 041 (connection piece for extension with flat duct for extra deep countertop)
- 1x AD 854 000 (flat duct bend connecting piece, metal, DN 150 flat)
- 1x AD 854 030 (flat duct bend 90° vertical, metal, DN 150 flat)
- 1x AD 410 040 (flexible connecting piece for VL 200, DN 150 flat)
- 1x AA 010 410 air exhaust grill (or custom grill)
- 1x AD 990 091 (adhesive tape for sealing the ducts, aluminium)



Planning examples with the 200 series downdraft ventilation

Planning example 3 - Metal

VL 200 with AR 413 722 recirculation blower

Island/Wall installation, connection from the right side.

List of accessories

- 1x AR 413 722 (blower toe-kick)
- 1x AD 858 010 (flat duct flex pipe, metal, DN 150)
- 1x AD 854 041 (flat duct adapter round, metal, DN 150 flat/round)
- 1x AD 413 722 (Oval flex duct)
- 1x AA 413 722 (recirculation kit)
- 1x AA 010 410 air exhaust grill (or custom grill)
- 1x AD 990 091 (adhesive tape for sealing the ducts, aluminium)

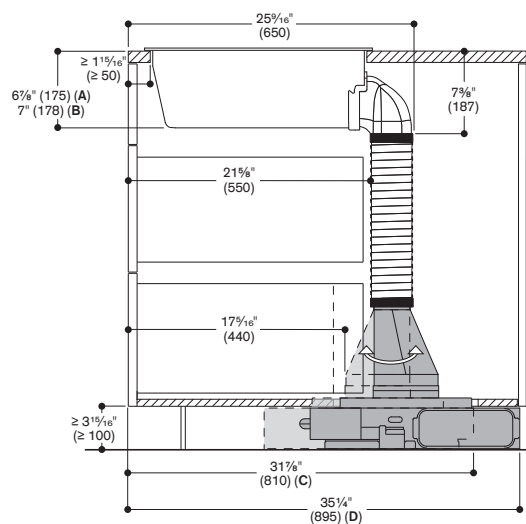
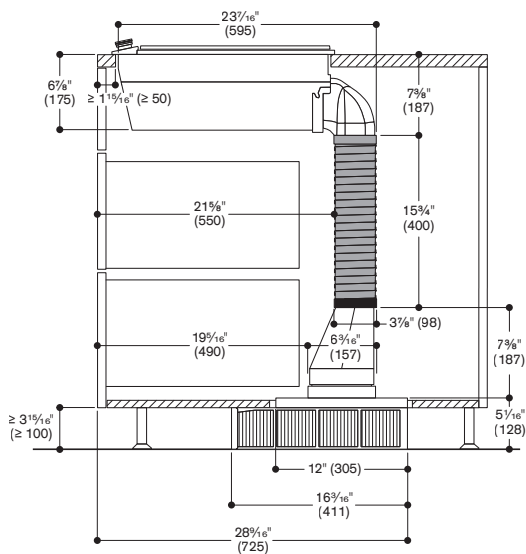
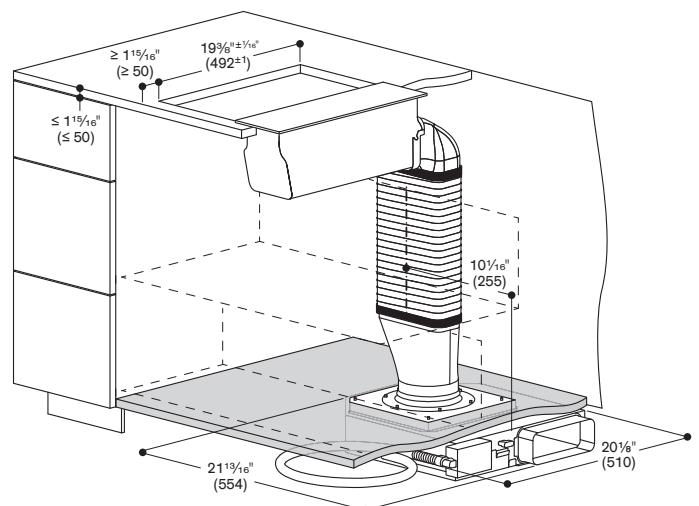
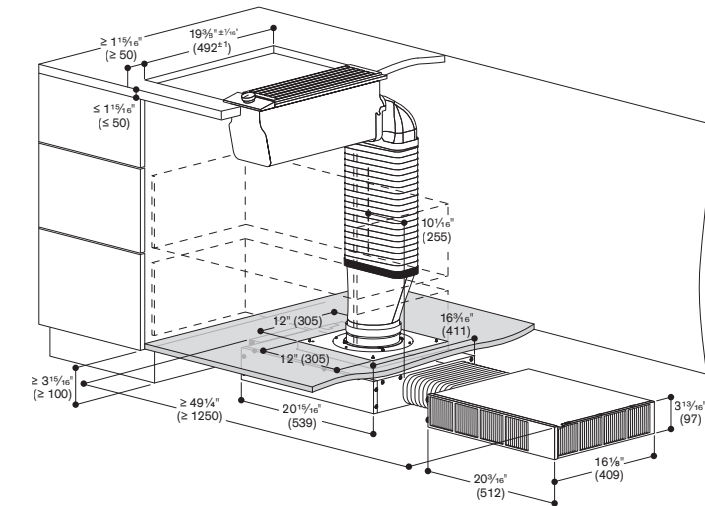
Planning example 4 (air extraction) - Metal

VL 200 with AR 403 722 inline blower

Island/Wall installation

List of accessories

- 1 x AR 403 722 (toe-kick extraction blower)
- 1 x AD 858 010 (Flat duct flex pipe)
- 1 x AD 854 041 (Flat duct adapter round)
- 1 x AD 990 090 (adhesive tape)



General ventilation planning notes

The aim of good ventilation system planning is to extract cooking vapors out of the kitchen area as completely and quickly as possible. To help you plan and install your system correctly, here are a few important notes on system planning from our ventilation experts.

The planning of a ventilation system is significantly determined by the air requirement and air output. The air requirement must be contrasted with the corresponding air output that a ventilation appliance can produce, while taking the influence of all the ventilation components involved into account.

Air requirement needed:

Please observe the local applicable building regulations when configuring ventilation solutions. The air output of a complete ventilation system must be designed according to the air requirement needed. For this, the size of the kitchen and a corresponding air change rate for the volume of space are often used as the basis for planning.

If the distance between the ventilation system and the cooktop is less than 4 feet, the factors listed below must be taken into account to ensure that most of the cooking vapors are trapped as soon as they rise from the cooktop:

- **The size and architecture of the kitchen:** As the size of the room increases, the movements of air in the room also increase and, as a result, the air requirement becomes greater.
- **The cooking appliances:** The choice of cooktop is the decisive influencing factor. Every cooktop produces different types and amounts of cooking vapors. The wider the cooktop, the higher the output of the ventilation system should be. Above all, the ventilation system must have a sufficient reserve capacity, if special Vario cooking appliances, such as a fryer, Teppan Yaki, wok or grill, are to be installed, because such appliances can be expected to produce a higher amount of cooking vapors. We therefore also recommend that these special cooking appliances are installed, if possible, in the centre of the cooktop configuration and not at the edge.
- **The type of ventilation system:** Every type of ventilation system has particular characteristics which influence the air requirement needed. Ventilation systems, such as downdraft ventilation, are characterized by extracting vapors directly from the cooktop. As they rise up, the cooking vapors can therefore not spread as far in the ambient air. In this case, the air output required is usually less than for those types of ventilation system that are 30" or further away from the cooktop.
- **The operation mode:** All Gaggenau ventilation systems can be operated both in exhaust air mode and air recirculation mode. It should be noted that, in air recirculation mode, the additional activated charcoal air filter leads to a reduction in air output in comparison to exhaust air mode. The larger the surface of the activated charcoal air filter, the more the ventilation system bears comparison in its extraction and noise behavior with an exhaust air solution. In air extraction mode, the actual air output depends not only on the blower output, but also significantly on the duct system.

Important influencing factors on the air output/CFM rate:

- The blowers: Gaggenau ventilation systems can be combined with powerful blowers for exhaust air or air recirculation mode. These blowers are also very pressure-stable. They overcome possible pressure losses caused by a ducting system and work highly effectively at a low noise level.
- Ducting and installation: To achieve optimum results, the following points should be observed during installation:
 1. Install duct bends with a minimum clearance of 12" from the exhaust air opening.
 2. Avoid reductions in cross sections.
 3. For duct bends, use bends that are as wide as possible.
 4. For longer duct runs, preferably install ducts that have a smooth and flat inner surface.
 5. Use exhaust air pipes with a diameter of at least \varnothing 5".
 6. Pay attention to the use of a short ducting path where possible.
 7. Fit wall outlets that have wide fins, wide-meshed grills and a low back-pressure.
 8. Ensure sufficient supply air.