



Color Variants

BS470111
Stainless steel-backed full glass door
Width 60 cm

Included accessories

- 1 x outlet hose 3m.
- 1 x STS tray-GN2/3-punched-40 mm deep.
- 1 x STS tray-GN2/3-unpunched-40 mm deep.
- 1 x grid.
- 1 x pluggable meat probe.
- 1 x water inlet hose 3m.
- 4 x cleaning cartridge.

Optional accessories

- CLS10040
- Cleaning cartridges, set of 4
- CLS20040
- Descaling cartridges, set of 4
- GN340230
- Gastronorm roaster in cast aluminium.

Product Variants

- BS471111
- Combi-steam oven 400 series
- Stainless steel-backed full glass door
- Width 60 cm
- Controls at the top
- BS474111
- Combi-steam oven 400 series
- Stainless steel-backed full glass door
- Width 60 cm
- Controls at the bottom
- BS475111
- Combi-steam oven 400 series
- Stainless steel-backed full glass door
- Width 60 cm
- Controls at the bottom

BS470111
Combi-steam oven 400 series
Stainless steel-backed full glass door
Width 60 cm
Controls at the top

Handleless door / automatic door opening
Fixed inlet and outlet water connection
Cleaning system, fully automatic
Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
Sous-vide cooking with accurate temperature regulation
Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam
TFT touch display
Panel-free appliance with surface control module
Steaming without pressure
Electronic temperature control from 30 °C to 230 °C
Core temperature probe, removable
Net volume 44 litres

Heating methods

- Hot air + 100 % humidity.
- Hot air + 80 % humidity.
- Hot air + 60 % humidity.
- Hot air + 30 % humidity.
- Hot air + 0 % humidity.
- Low temperature cooking.
- Sous-vide cooking.
- Full surface grill level 1 + humidity.
- Full surface grill level 2 + humidity.
- Full surface grill + circulated air.
- Full surface grill.
- Defrosting.
- Regenerating.

Handling

Automatic door opening.
Rotary knob and TFT touch display operation.
Option to save individual recipes (incl. core temperature probe).
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

Full surface grill 2000 W behind glass ceramic.
Steam removal.
Misting.
Core temperature probe with automatic shut-off.
Actual temperature display.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
Electronic boiling point detection.
48 W halogen light on the side.
Hygienic stainless steel cooking interior.
4 tray levels.

Safety

Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Cleaning program, fully automatic.
Descaling programme, fully automatic.
Drying program.
Strainer filter, removable.
Demo cleaning program.

Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BS.

Characteristics
Color / Material Front
Built-in / Free-standing
Built-in
Door opening
Lateral
Required niche size for installation (HxWxD)
450-450 x 560-560 x 550
Dimensions
455 x 590 x 535
Dimensions of the packed product (HxWxD) (mm)
575 x 660 x 690
Control Panel Material
Door Material
Stainless steel behind glass
Net weight (kg)
46.871
Approval certificates
Australia Standards, CCC, CE, China, China ROHS 20, Eurasian, G-Mark, Ukraine, VDE
Length electrical supply cord (cm)
4242006240394
Electrical connection rating (W)
Current (A)
12
Voltage (V)
220-240
Frequency (Hz)
50
Plug type
fixed connection, no plug
Approval certificates
Australia Standards, CCC, CE, China, China ROHS 20, Eurasian, G-Mark, Ukraine, VDE
Number of cavities (2010/30/EC)
1
Usable volume (of cavity) - NEW (2010/30/EC)
44
Energy efficiency rating
A
Energy consumption per cycle conventional (2010/30/EC)
Energy consumption gas oven per cycle conventional (2010/30/EC)
Energy consumption per cycle forced air convection (2010/30/EC)
0.70
Energy consumption gas oven per cycle forced air convection (2010/30/EC)
Energy efficiency index (2010/30/EC)
95.9

Consumption and connection features

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At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 100 mm lower than the appliance outlet (see drawing "drainage connection").

Inlet hose can be extended once. The outlet hose must not be longer than a maximum of 5 m. The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.

The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.

The door panel surface of the appliance extends 47 mm from the furniture cavity.

If the handle (optional accessory) is retrofitted, the outer edge of the door handle extends 94 mm from the furniture cavity.

Consider the overhang when planning to open drawers next to the appliance. When planning a corner solution, pay attention to the 90° door opening angle.

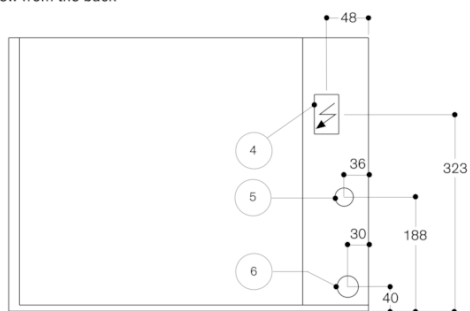
To achieve the 550 mm installation depth, the water hoses and connection cable needs to follow the slanted edge on the corner of the housing.

The mains socket needs to be planned outside of the built-in niche.

Connection

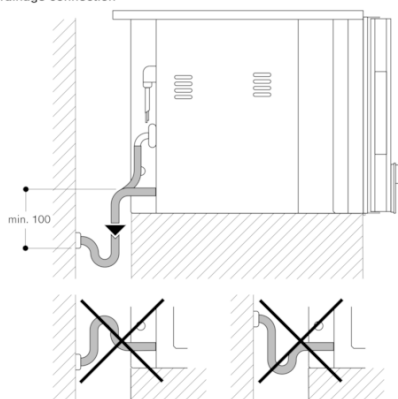
Total connected load 2.9 KW.
Only cold water connection.
Inlet hose 3.0 m with 3/4 " (26,4 mm) connection, extendable.
Outlet hose (ø 25 mm) 3.0 m (HT-Hose). Plan a connection cable.

View from the back

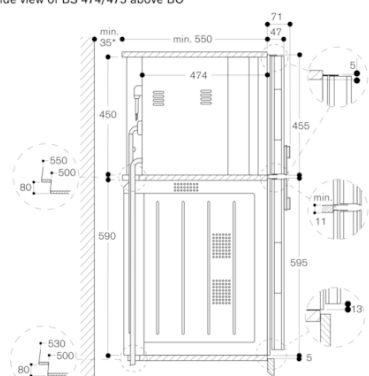


- (4) electric terminal box
(5) cold-water connection
(6) water outlet

Drainage connection



Side view of BS 474/475 above BO



* Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

