



BS451111



#### Included accessories

1 x grid  
1 x pluggable meat probe  
punched  
1 x STS tray  
unpunched  
40 mm deep  
4 x cleaning cartridge

#### Optional accessories

BA010301:

Telescopic racks for combi-steam oven

BA020361:

Container st. steel unperf

BA020370:

Container st. steel perf

BA020381:

Container non-stick unperf

BA020390:

Container non-stick perf

BA046117:

Glass tray, for 60cm oven

CLS10040:

Cleaning cartridge, 4 pcs.

GN010330:

GN-adapter

GN114130:

GN insert unperf, st. steel, GN1/3, 40mm

GN114230:

GN insert unperf, st. steel, GN2/3, 40mm

GN124130:

GN insert perf, st. steel, GN1/3, 40mm

GN124230:

GN insert perf, st. steel, GN2/3, 40mm

GN340230:

Gastronorm roaster GN 2/3

#### installation accessories

#### 400 series

60 x 45 cm, door hinge: left, Stainless steel  
behind glass

BS451111

- Handleless door / automatic door opening
- Combination of hot air and steam
- Water tank for fresh and waste water
- Automatic self-cleaning programme
- Handleless door / automatic door opening /  
door opening via voice assistant possible

Water tank for fresh and waste water

Cleaning system, fully automatic

Large cavity

2 LED light sources

External steam generation

Steaming without pressure

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

Automatic programmes

Core temperature probe with estimation of  
cooking time

Hot air fan rotates in both directions for ideal  
heat distribution

TFT touch display

Panel-free appliance with surface control  
module

Electronic temperature control from 30 °C to  
230 °C

50 litres net volume

#### 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. Dough proofing. Defrosting.

Regenerating.

#### Handling

Automatic door opening.

Rotary knob and TFT touch display operation.

Clear text display.

Option to save individual recipes (incl. core  
temperature probe).

Personalisation of automatic programmes.

Information key with use indications.

Side-opening door opens up to 180° angle.

#### Features

Full surface grill 2 kW behind glass ceramic.

2 removable 1.7 litre water tanks.

Misting.

Water level warning.

Three-point core temperature probe with  
automatic shut-off and estimation of cooking  
time.

Automatic programmes.

Actual temperature display.

Timer functions: cooking time, cooking time end,  
timer, stopwatch, long-term timer (certified by  
Star-K).

Automatic boiling point detection.

2 x LED light on the side.

Hygienic stainless steel cooking interior.  
3 tray levels.

#### Selected digital services (Gaggenau Home Connect)

Door opening via voice assistant.

Automatic programmes.

Remote control and monitoring.

Recipes.

Home network integration for digital services  
(Home Connect) either via cable connection  
LAN (recommended) or wireless via WiFi.

The availability of the Home Connect  
functionality depends on the availability of the  
Home Connect Services in your country. Home  
Connect Services are not available in every  
country – for further information please check:  
[www.home-connect.com](http://www.home-connect.com)

#### Safety

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

#### Cleaning

Cleaning programme, fully automatic.

Descaling programme for the steam generator.

Drying programme.

Automatic drying of the cavity at the end of the  
cooking process.

Strainer filter, removable.

Water tank, dishwasher-safe.

Demo cleaning programme.

#### Planning notes

Door hinge not reversible.

No other electrical appliances should be  
installed above the BS.

The façade of the appliance extends 47 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 side-opening door and the minimum  
required distance to the wall.

The main socket needs to be planned outside of  
the niche.

The LAN port can be found at the back on the  
lower left side.

Special accessories (order as spare part):

Part No. 17002490 Descaling tablets.

#### Connection

Energy efficiency class A at a range of energy  
efficiency classes from A+++ to D.

Total connected load 3.1 KW.

Connecting cable 1.8 m with plug.

Plan a LAN cable.

Power consumption standby/display on 0.8 W.

Power consumption standby/display off 0.5 W.

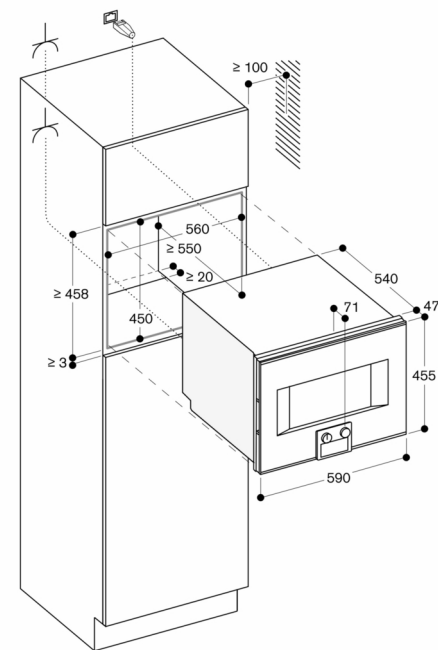
Power consumption standby/network 1.8 W.

Time auto-standby/display on 20 min.

Time auto-standby/display off 20 min.#

Time auto-standby/network 20 min.

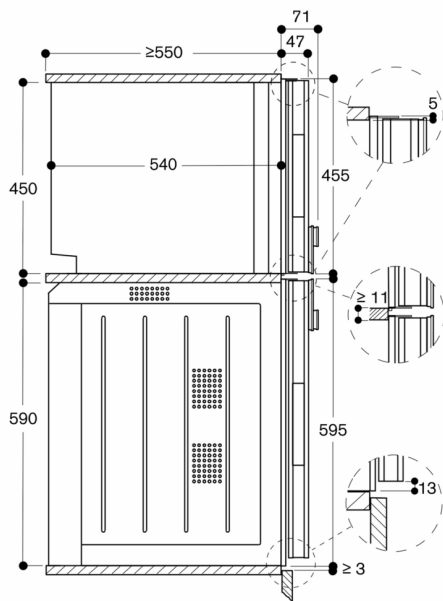
Please check the user manual for how to switch  
off the WiFi module.



Socket

measurements in mm

Side view of BS 454/455 above BO



measurements in mm