

BS474111 Combi-steam oven 400 series

Stainless steel-backed full glass door

Width 60 cm

Controls at the bottom

**Color Variants** BS474111

Stainless steel-backed full glass door Width 60 cm

BS474101

Full glass door in Gaggenau Anthracite 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

GN114130

Gastronorm insert, stainless steel, GN 1/3

GN114230

Gastronorm insert, stainless steel, GN 2/3

GN124130

Gastronorm insert, stainless steel, GN 1/3

GN124230

Gastronorm insert, stainless steel, GN

GN340230

Gastronorm roaster in cast aluminium

Installation Accessories

GF111100

Descaling and neutralising filter GF121110

Filter cartridges

GZ010011

Aqua stop extension (2 m long)

**Product Variants** 

BS470111

Combi-steam oven 400 series Stainless steel-backed full glass door Width 60 cm

Controls at the top

BS471111

Combi-steam oven 400 series Stainless steel-backed full glass door Width 60 cm

Controls at the top

BS475111

Combi-steam oven 400 series Stainless steel-backed full glass door Width 60 cm

Controls at the bottom

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 indications. Side-opening door opens up to 180°

**Features** 

Full surface grill 2000 W behind glass ceramic.

Steam removal.

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. Capacity display for filter cartridge (if connected to GF 111 100 descaling

system). 60 W halogen light on the side. Hygienic stainless steel cooking

3 tray levels.

Safety

Child lock Safety shut-off.

Cooled housing with temperature

Cleaning

Cleaning programme, fully automatic. Descaling programme, fully automatic. Drving programme.

Strainer filter, removable. Demo cleaning programme.

Planning notes

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

Characteristics

Color / Material Front

Construction type

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)

47.121

Approval certificates

Australia Standards, CCC, CE, China, China ROHS 20, Eurasian, G-Mark, Ukraine, VDE

Length of electrical supply cord (cm)

EAN code

4242006240431

Electrical connection rating (W)

Current (A)

Voltage (V)

220-240

Frequency (Hz)

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)

Usable volume (of cavity) - NEW (2010/30/EC)

**Energy efficiency rating** 

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) Energy consumption gas oven per cycle

forced air convection (2010/30/EC) Energy efficiency index (2010/30/EC)

Consumption and connection features

created on 2021-02-22 Page 1

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 "drain 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 descaling system GF 111 100 (3) must be installed when connecting the appliance if the water hardness exceeds 7° dH.

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, incl. the door handle where applicable, 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.

Plan a connection cable.

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).



## BS474111

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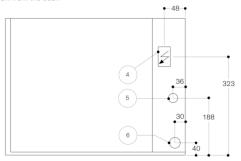
Stainless steel-backed full glass door

Width 60 cm

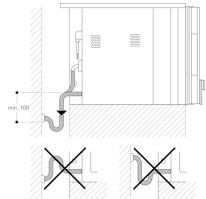
Controls at the bottom

created on 2021-02-22 Page 2

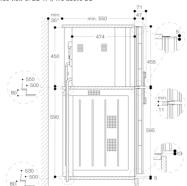
## View from the back



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



## 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.

