



BS450111

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

combi-steam oven 400 series

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

BS450111

- Combination of hot air and steam
- Water tank for fresh and waste water
- Automatic self-cleaning programme
- Water tank for fresh and waste water

Cleaning system, fully automatic

Large cavity

2 LED light sources, perfect illumination on all levels

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

Net volume 50 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. Dough proofing. Defrosting.

Regenerating.

Capacity

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 indicators.

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 function, injects additional steam into the cavity

Water level warning.

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

Automatic programmes.

Actual temperature display.

Automatic boiling point detection.

2 x LED light on the side.

Hygienic stainless steel cooking interior.

3 tray levels.

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

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: 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 program.

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

Strainer filter, removable.

Water tank, dishwasher-safe.

Performance

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 90° door opening angle.

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

Connection

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.

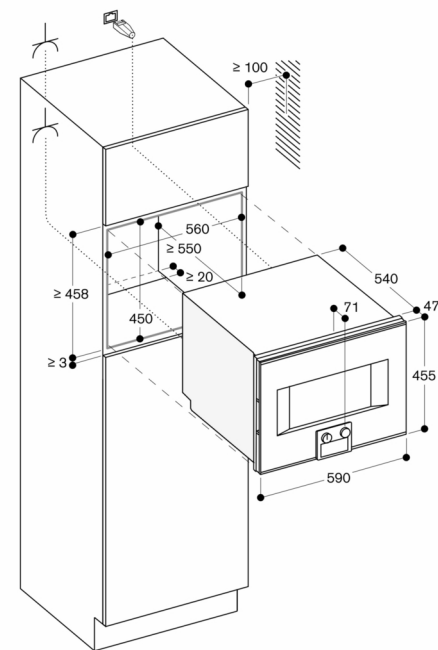
Power consumption standby/network 1.8 W.

Time auto-standby/display on 20 min.

Time auto-standby/display off 20 min.

Time auto-standby/network 20 min.

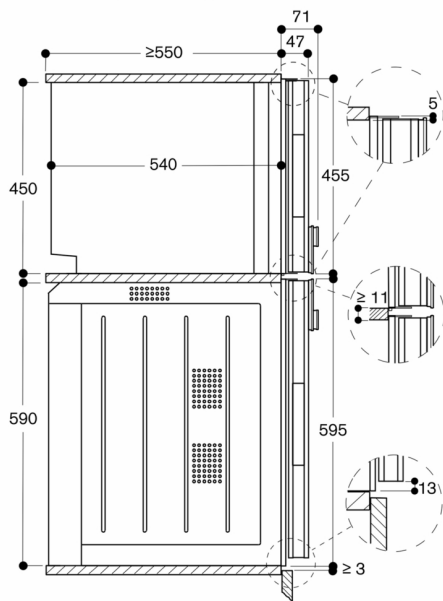
Please check the user manual for how to switch off the WiFi module.



⚡ Socket

measurements in mm

Side view of BS 454/455 above BO



measurements in mm