



Color Variants

BS475111
Stainless steel-backed full glass door
Width 60 cm
BS475101

Optional accessories

CLS10040
Cleaning cartridges, set of 4
CLS20040
Descaling cartridges, set of 4
GN114130
Gastronorm insert, stainless steel, GN 1/3
GN114230
Gastronorm insert, stainless steel, GN 2/3
GN144130
Gastronorm insert, non-stick, GN 1/3
GN144230
Gastronorm insert, non-stick, GN 2/3
GN154130
Gastronorm insert, non-stick, GN 1/3
GN154230
Gastronorm insert, non-stick, GN 2/3
GN340230
Gastronorm roaster in cast aluminium.
GN410130
Gastronorm lid, stainless steel, GN 1/3
GN410230
Gastronorm lid, stainless steel, GN 2/3

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
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

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
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.
Clear text display.
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 function, injects additional steam into the cavity
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).
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 programme, fully automatic.
Descaling programme, fully automatic.
Drying 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 |
| 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) |
| 46.971 |
| Approval certificates |
| Australia Standards, CCC, CE, China, China ROHS 20, Eurasian, G-Mark, Ukraine, VDE |
| Length electrical supply cord (cm) |
| EAN code |
| 4242006240455 |
| 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 |

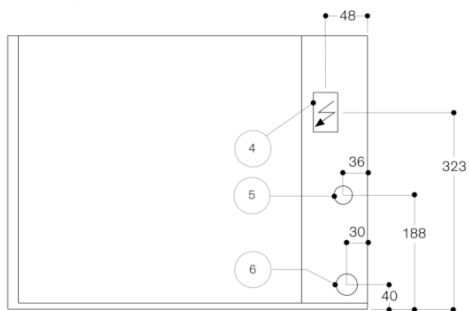
Consumption and connection features

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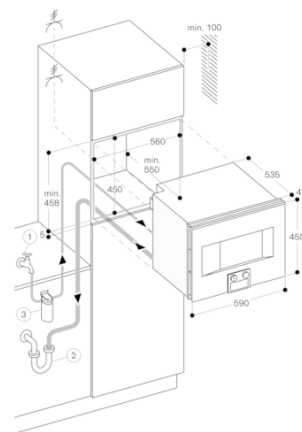
At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 100 mm lower than the appliance outlet (see drawing "drainage connection").
Inlet hose can be extended once. The outlet hose must not be longer than a maximum of 5 m.
The water connection for the inlet hose must always be accessible and not located directly behind the appliance. The connection of the outlet hose to the siphon 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.

Connection
2.5 energy stars, 5.0 WELS water stars
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.

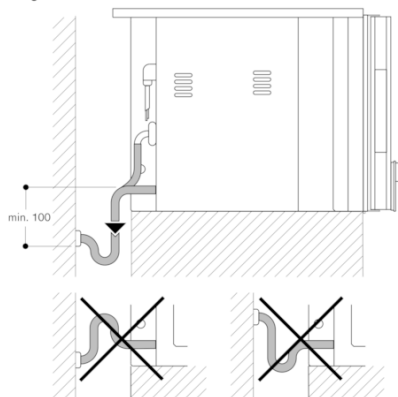
View from the back



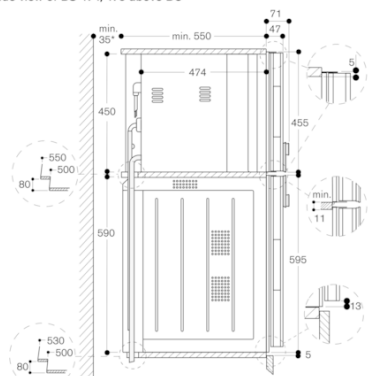
- (4) electric terminal box
 (5) cold-water connection
 (6) water outlet



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.