



BS454110
Combi-steam oven 400 series
Stainless steel-backed full glass door
Width 60 cm
Controls at the bottom



Handleless door / automatic door opening
Water tank
Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
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

Heating methods
Hot air + 100 % humidity.
Hot air + 80 % humidity.
Hot air + 60 % humidity.
Hot air + 30 % humidity.
Hot air + 0 % humidity.
Dough proofing.
Defrosting.
Regenerating.
Low temperature cooking.

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
Removable 1.3 litre water tank.
Water level warning.
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 aid.
Drying programme.
Descaling programme.
Grease filter, dishwasher-safe.

Planning notes
Door hinge not reversible.
No other electrical appliances should be installed above the BS.
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 connection cable needs to follow the slanted edge on the corner of the housing.

Characteristics
Color / Material Front
Built-in / Free-standing
Built-in
Door opening
Lateral
Required niche size for installation (HxWxD)
Dimensions
Dimensions of the packed product (HxWxD) (mm)
575 x 660 x 690
Control Panel Material
Door Material
Stainless steel behind glass
Net weight (kg)
35.936
Approval certificates
, CCC, CE, China, China ROHS 20, Eurasian, G-Mark, Ukraine, VDE
Length electrical supply cord (cm)
Cooking method
Defrost, fermentation, Hot Air, Hot air + steam 100%, Hot air + steam 30%, Hot air + steam 60%, Hot air + steam 80%, low temperature steam, Regeneration
Time-setting Options
Electrical connection rating (W)
Current (A)
8
Voltage (V)
220-240
Frequency (Hz)
50; 60
Plug type
fixed connection, no plug
Connecting cable type
Approval certificates
, CCC, CE, China, China ROHS 20, Eurasian, G-Mark, Ukraine, VDE
Universal Product Code
825225910534
Color / Material Front
Alternative colors available
BS454130
Energy input
Electric
Current (A)
8
Voltage (V)
220-240
Frequency (Hz)
50; 60
Approval certificates
, CCC, CE, China, China ROHS 20, Eurasian, G-Mark, Ukraine, VDE
Length of electrical supply cord (in)
Plug type
fixed connection, no plug
Appliance Dimensions (h x w x d) (in)
Required cutout/niche size for installation (in)
Dimensions of the packed product (in)
Net weight (lbs)
79.000
Gross weight (lbs)
84.000

Consumption and connection features
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The mains socket needs to be planned outside of the built-in niche.

Connection
Total connected load 1.9 KW.
Plan a connection cable.

Color Variants

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Included accessories

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.

Optional accessories

GN114130
Gastronorm insert, stainless steel, GN 1/3
GN114230
Gastronorm insert, stainless steel, GN 2/3

Product Variants

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