



BS455110
Combi-steam oven 400 series
Stainless steel-backed full glass door
Width 60 cm
Left-hinged
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
 Net volume 42 litres

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.
 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
 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.

Characteristics
Color / Material Front
Built-in / Free-standing
 Built-in
Door opening
 Lateral
Required niche size for installation (HxWxD)
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)
 36.861
Approval certificates
 Australia Standards, 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
 Australia Standards, CCC, CE, China, China ROHS 20, Eurasian, G-Mark, Ukraine, VDE
Universal Product Code
 825225802969
Color / Material Front
Alternative colors available
 BS455130
Energy input
 Electric
Current (A)
 8
Voltage (V)
 220-240
Frequency (Hz)
 50; 60
Approval certificates
 Australia Standards, 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)
 81.000
Gross weight (lbs)
 86.000

Consumption and connection features
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To achieve the 550 mm installation depth, the 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
 Energy efficiency class A+ at a range of energy efficiency classes from A+++ to D.
 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.

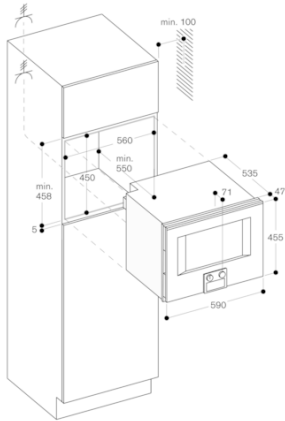
Optional accessories

GN114130
Gastronorm insert, stainless steel, GN 1/3
GN114230
Gastronorm insert, stainless steel, GN 2/3
GN124130
Gastronorm insert, stainless steel, GN 1/3
GN124230
Gastronorm insert, stainless steel, GN 2/3
GN340230
Gastronorm roaster in cast aluminium.

Product Variants

BS450110
Combi-steam oven 400 series
Stainless steel-backed full glass door
Width 60 cm
Right-hinged
Controls at the top
BS454110
Combi-steam oven 400 series
Stainless steel-backed full glass door
Width 60 cm
Right-hinged
Controls at the bottom

BS455110
Combi-steam oven 400 series
Stainless steel-backed full glass door
Width 60 cm
Left-hinged
Controls at the bottom
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Side view of BS 454/455, BM 454/455 above BO

