



BS474112

1 x outlet hose 3m
 1 x grid
 1 x pluggable meat probe
 1 x water inlet hose 3m
 punched
 1 x STS tray
 unpunched
 40 mm deep
 4 x cleaning cartridge

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

GF111100:

Water descaling system

GF121110:

Filter cartridge for descaling system

GZ010011:

inlet and outlet hose extension

Combi-steam oven 400 series

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

BS474112

Handleless door / automatic door opening /
 door opening via voice assistant possible

Fixed inlet and outlet water connection

Cleaning system, fully automatic

Large cavity

2 LED light sources

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 bis
 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.

Handling

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.

Steam removal.

Misting.

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

Automatic programmes.

Actual temperature display.

Timer functions: cooking time, cooking time end,
 timer, stopwatch, long-term timer (certified by
 Star-K).

Automatic boiling point detection.

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

2 x LED light on the side.

Hygienic stainless steel cooking interior.

3 tray levels.

Selected digital services (Home Connect)

Door opening via voice assistant.

Automatic programmes.

Remote control and monitoring.

Recipes.

Home network integration for digital services
 (Home Connect) either via cable connection
 LAN (recommended) 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 programme.

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

Strainer filter, removable.

Demo cleaning programme.

Planning notes

Door hinge not reversible.

No other electrical appliances should be
 installed above the BS.

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 (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) may be
 installed when connecting the appliance if the
 water hardness exceeds 7° dH.

The facade 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 side-opening door and the minimum
 required distance to the wall.

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

Special accessories (order as spare part):

Part No. 17002490 Descaling tablets.

Connection

Energy efficiency class A at a range of energy
 efficiency classes from A+++ to D.

Total connected load 3.1 KW.

Only cold water connection.

Inlet hose 3.0 m with connection pipe thread
 ISO228-G 3/4" (Ø 26.4 mm), extendable.

Outlet hose (Ø 25 mm) 3.0 m (HT-Hose).

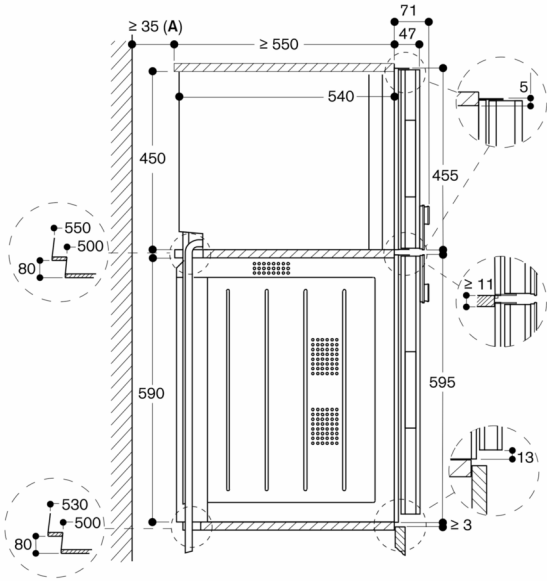
Connecting cable 1.8 m with plug.

Plan a LAN cable.

BS474112

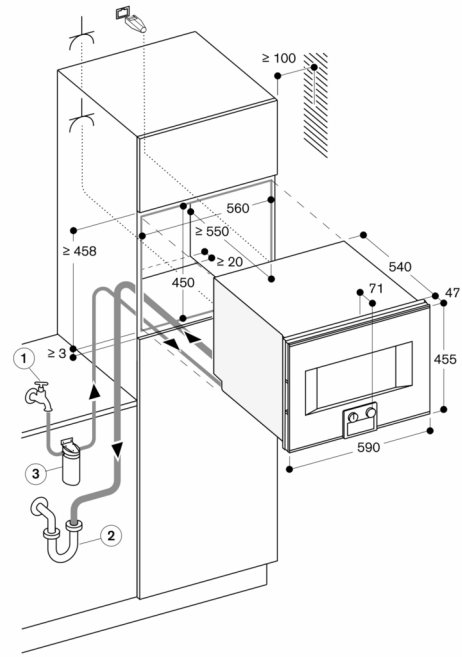
Power consumption standby/display on 0.8 W.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 1.8 W.
Time auto-standby/display on 20 min.
Time auto-standby/display off 20 min.
Time auto-standby/network 20 min.
Please check the user manual for how to switch
off the WiFi module.

Side view of BS 474/475 above BO



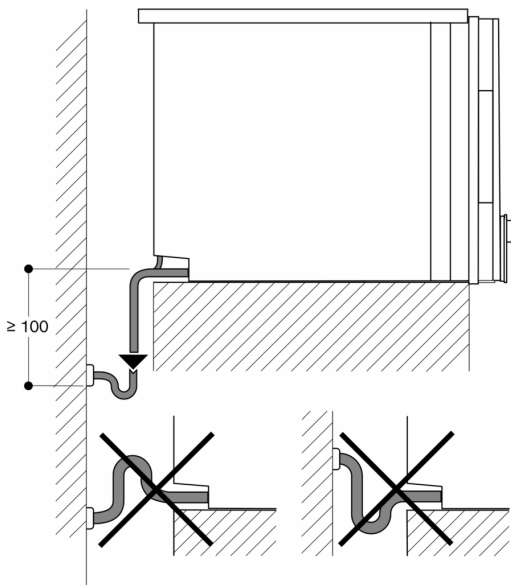
A: Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

measurements in mm



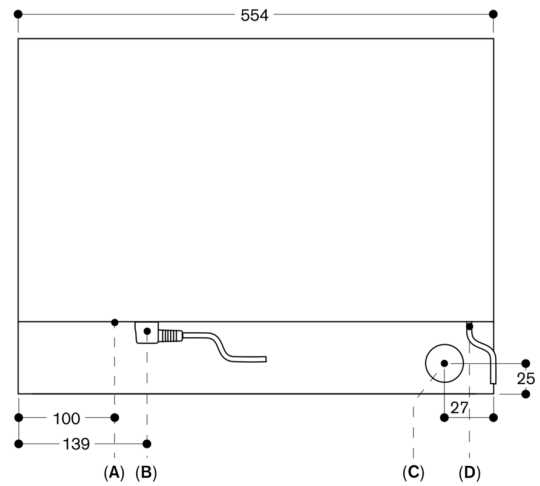
Socket

measurements in mm



measurements in mm

View from rear



- A: LAN connection
- B: Electric terminal box
- C: Water outlet
- D: Cold water inlet

measurements in mm