

BS484611 Combi-steam oven 400 series

opening

Stainless steel-backed full glass door

Width 30" (76 cm)

Right-hinged

Controls at the bottom

**Color Variants** 

BS484611

Stainless steel-backed full glass door Width 30" (76 cm)

Included accessories

1 x outlet hose 3m.

1 x STS tray-GN2/3-punched-40 mm

1 x STS tray-GN2/3-unpunched-40 mm deep.

1 x grid.

1 x pluggable meat probe.

1 x water inlet hose 3m.

4 x cleaning cartridge.

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

GN124130

Gastronorm insert, stainless steel, GN

1/3

GN124230

Gastronorm insert, stainless steel, GN 2/3

GN340230

Gastronorm roaster in cast aluminium.

Installation Accessories

GZ010011

Extension for water inlet and outlet (2 m long)

**Product Variants** 

BS485611

Combi-steam oven 400 series Stainless steel-backed full glass door Width 30" (76 cm) Controls at the bottom

Cleaning system, fully automatic Fixed inlet and outlet water connection Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100% Full surface grill behind glass ceramic.

Handleless door/automatic door

combinable with circulated air up to 450 °F and steam

TFT touch display

Panel-free appliance with surface control module

Steaming without pressure Electronic temperature control from 85 °F to 450 °F

Core temperature probe, removable Net volume 1.8 cu. ft.

Heating methods

Hot air + 100 % humidity.

Hot air + 80 % humidity. Hot air + 60 % humidity.

Hot air + 30 % humidity. Hot air + 0 % humidity.

Full surface grill + circulated air.

Full surface grill.

Full surface grill level 1 + humidity.

Full surface grill level 2 + 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

Full surface grill 2 KW behind glass ceramic.

Steam removal.

Misting.

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 111 700 descaling system).

48 W halogen light on the side. Hygienic stainless steel cooking

4 tray levels.

Safety

Child lock Safety shut-off.

Cooled housing with temperature

Cleaning

Cleaning programme, fully automatic. Descaling programme, fully automatic. Drving 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 724-724 x 550

Dimensions

455 x 752 x 535

Dimensions of the packed product (HxWxD) (mm)

580 x 825 x 695

**Control Panel Material** 

Door Material

Stainless steel behind glass

Net weight (kg) 53.961

Approval certificates

CSA, ETL, UL

Length electrical supply cord (cm)

Cooking method

Defrost, Full width grill, grill + steam, Hot Air, Hot air + steam 100%, Hot air + steam 30%, Hot air + steam 60%, Hot air + steam 80%, Hot air grilling, Regeneration

Time-setting Options

Electrical connection rating (W)

Current (A)

Voltage (V)

208/220-240 Frequency (Hz)

Plug type fixed connection

Connecting cable type

Approval certificates

CSA, ETL, UL

Universal Product Code

825225910046 Color / Material Front

Alternative colors available

**Energy input** 

Electric Current (A)

Voltage (V)

208/220-240

Frequency (Hz)

Approval certificates CSA, ETL, UL

Length of electrical supply cord (in)

Plug type

fixed connection

Appliance Dimensions (h x w x d) (in)

17 15/16 " x 29 5/8 " x 21 1/16 Required cutout/niche size for

installation (in) 17 3/4 " x 28 1/2 " x 21 11/16

Dimensions of the packed product (in) 22 13/16 x 32 11/16 x 27 9/16

Net weight (lbs) 119,000

Gross weight (lbs) 125.000

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 (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 111 700 (3) must be installed when connecting the appliance if the water hardness exceeds 7° dH.

The façade of the appliance extends 1 7/8 " (47 mm) from the furniture cavity. The outer edge of the door handle extends 3 11/16" (94mm) from the furniture cavity.

Consider the overhang, incl. the door handle, 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 21 5/8" (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 the built-in niche.

Connection

Energy efficiency class A. Total connected load 3.2 KW. Only cold water connection. Supply hose 10 " (3.0 m) with 3/4 " (26,4 mm) connection, extendable. Outlet hose (ø 1 ") 10 " (3.0 m) (HT-Hose).

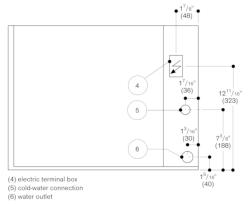
Fuse protection 13 A 208 / 220 - 240 V / 60 Hz. Connecting cable 47 1/4" (1.2 m) without plug.



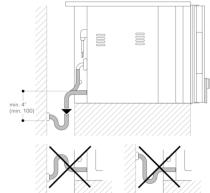
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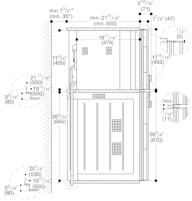
## View from the back







## Side view of BS 484/485 above BO



\* Only required if the water hoses for the BS steam oven cannot be accommodated in the corper recessor of the appliances.

