



BS450111
Combi-steam oven 400 series
Stainless steel-backed full glass door
Width 60 cm
controls at the top



Water tank for fresh and waste water
 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 to 230 °C
 50 litres net volume

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 indications.
 Side-opening door opens up to 180° angle.

Features

Full surface grill 2000 W behind glass ceramic.
 2 removable 1.7 litre water tanks.
 Water level warning.
 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.
 2 x LED light on the side.
 Hygienic stainless steel cooking interior.
 3 tray levels.
 Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.
 The availability of the Home Connect functionality depends on the availability of the Home Connect Services in your country. Home Connect Services are not available in every country – for further information please check: www.home-connect.com

Characteristics

Color / Material Front
Construction type
 Built-in
Door opening
 Lateral
Required niche size for installation (HxWxD)
 450-450 x 560-560 x 550
Dimensions
Dimensions of the packed product (HxWxD)
 590 x 660 x 700
Control Panel Material
 without panel
Door Material
 Stainless steel behind glass
Net weight
 47.9
Approval certificates
 Australia Standards, CCC, CE, China, China ROHS 20, Eurasian, G-Mark, Ukraine, VDE
Length of electrical supply cord
 175
EAN code
 4242006277833
Electrical connection rating
Fuse protection
 16
Voltage
 220-240
Frequency
 50
Plug type
 Gardy plug w/ earthing
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)
 50
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)
 0.72
Energy consumption gas oven per cycle forced air convection (2010/30/EC)
Energy efficiency index (2010/30/EC)
 94.7

Consumption and connection features

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 Page 1

Color Variants

BS450111
 Stainless steel-backed full glass door
 Width 60 cm
BS450101
 Full glass door in Gaggenau Anthracite
 Width 60 cm

Included accessories

1 x grid.
 1 x pluggable meat probe.
 1 x STS tray.
 punched.
 40 mm deep.
 1 x STS tray.
 unpunched.

Optional accessories

BA010301
 Triple telescopic pull-out rack
BA020360
BA020370
BA020380
BA020390
 Insert, non-stick, perforated, 40 mm deep, 5 l.
BA046117
 Glass tray
CLS10040
 Cleaning cartridges, set of 4
GN010330
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

BS451111
 Combi-steam oven 400 series
 Stainless steel-backed full glass door
 Width 60 cm
 controls at the top
BS454111
 Combi-steam oven 400 series
 Stainless steel-backed full glass door
 Width 60 cm
 Controls at the bottom
BS455111
 Combi-steam oven 400 series
 Stainless steel-backed full glass door
 Width 60 cm
 Controls at the bottom

Safety

Child lock.
 Safety shut-off.
 Cooled housing with temperature protection.

Cleaning

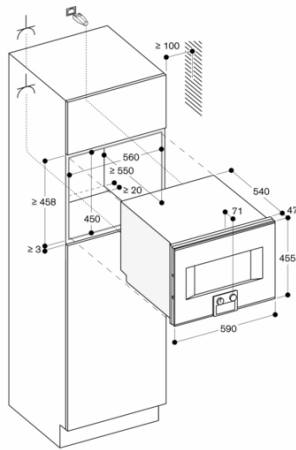
Cleaning programme, fully automatic.
 Descaling programme for the steam generator.
 Drying programme.
 Strainer filter, removable.
 Water tank, dishwasher-safe.
 Demo cleaning programme.

Planning notes

Door hinge not reversible.
 No other electrical appliances should be installed above the BS.
 The façade of the appliance extends 47 mm from the furniture cavity.
 When planning a corner solution, pay attention to the 90° door opening angle.
 The main socket needs to be planned outside of the niche.
 The LAN port can be found at the back on the lower left side.
 Special accessories (order as spare part):
 Part No. 17002490 Descaling tablets.

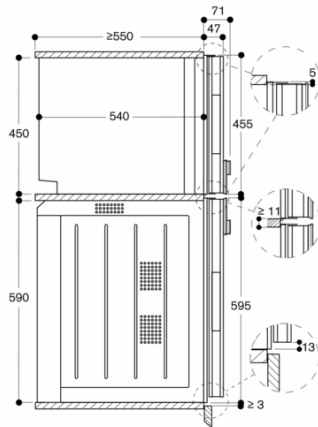
Connection

Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
 Total connected load 3.1 KW.
 Connecting cable 1.8 m with plug.
 Plan a LAN cable.
 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.



A Socket
measurements in mm

Side view of BS 454/455 above BO



measurements in mm