

Color Variants BS451101 Full glass door in Gaggenau Anthracite Width 60 cm BS451111 Stainless steel-backed full glass door Width 60 cm

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 BA010301 Triple telscopic 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 BS450101 Combi-steam oven 400 series Full glass door in Gaggenau Anthracite Width 60 cm controls at the top BS454101 Combi-steam oven 400 series Full glass door in Gaggenau Anthracite Width 60 cm Controls at the bottom BS455101 Combi-steam oven 400 series Full glass door in Gaggenau Anthracite Width 60 cm Controls at the bottom

BS451101 Combi-steam oven 400 series Full glass door in Gaggenau Anthracite Width 60 cm controls at the top



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

Characteristics Color / Material Front Anthracite 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 (HxWD) 590 x 660 x 700 Control Panel Material

without panel
Door Material
Glass
Net weight
47.9
Approval certificates
CCC, CE, China, China ROHS 20,
Eurasian, G-Mark, Ukraine, VDE
Length of electrical supply cord
175
EAN code
4242006289416

Electrical connection rating Fuse protection

16 Voltage

220-240 Frequency

50

Plug type

Gardy plug w/ earthing Approval certificates 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

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

created on 2022-06-16 Page 1 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

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.

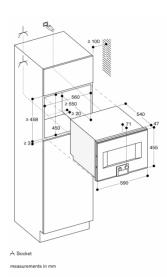
Power consumption standby/network 1.8 W.

Time auto-standby/display on 20 min. Time auto-standby/display off 20 min.# Time auto-standby/network 20 min.

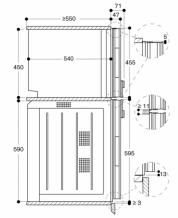
Please check the user manual for how to switch off the WiFi module.



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Side view of BS 454/455 above BO



measurements in mm

