



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

Handleless door / automatic door opening
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
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.
 Automatic boiling point detection. 2 x LED light on the side.
 Hygienic stainless steel cooking interior. 4 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

Color Variants

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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

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

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

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 of the product (mm)
 455 x 590 x 540
Dimensions of the packed product (HxWxD) (mm)
 585 x 825 x 695
Control Panel Material
Door Material
 Stainless steel behind glass
Net weight (kg)
 45.050
Approval certificates
 Australia Standards, CE, China, China ROHS 20, Eurasian, G-Mark, Ukraine, VDE
Length of electrical supply cord (cm)
 175
EAN code
 4242006277840

Consumption and connection features

Electrical connection rating (W)
Current (A)
 16
Voltage (V)
 220-240
Frequency (Hz)
 50
Plug type
 Gardy plug w/ earthing
Approval certificates
 Australia Standards, 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 class (2010/30/EC)
 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

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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.

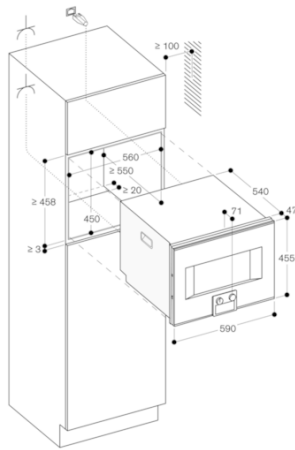
Planning notes

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.

Connection

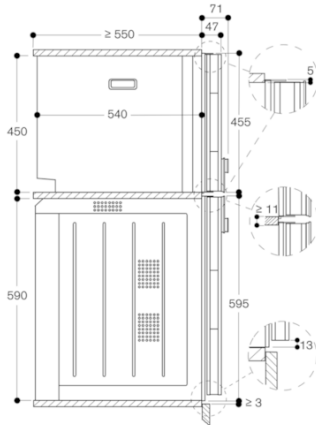
Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
 Total connected load 3.1 KW.
 Connecting cable 1.8 m with plug.
 Plan a LAN cable.
 Power consumption standby/display on 0.8 W.
 Power consumption standby/display off 0.5 W.
 Power consumption standby/network 1.8 W.
 Time 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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A Socket
measurements in mm

Side view of BS 454/455 above BO



measurements in mm