

Color Variants

BS454111

Stainless steel-backed full glass door Width 60 cm

Included accessories

1 x arid.

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

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

BS455111

Combi-steam oven 400 series

Stainless steel-backed full glass door

Width 60 cm

Controls at the bottom

Combi-steam oven 400 series

Stainless steel-backed full glass door

Width 60 cm

BS454111

Controls at the bottom

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

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)

50.276

Approval certificates

Australia Standards, CE, China, China ROHS 20, Eurasian, G-Mark, Ukraine,

Length of electrical supply cord (cm)

FAN code

4242006277857

Consumption and connection features

Electrical connection rating (W)

Current (A)

Voltage (V)

220-240

Frequency (Hz)

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)

Usable volume (of cavity) - NEW (2010/30/EC)

Energy efficiency class (2010/30/EC)

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)

Energy consumption gas oven per cycle forced air convection (2010/30/EC)

Energy efficiency index (2010/30/EC)

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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

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

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.

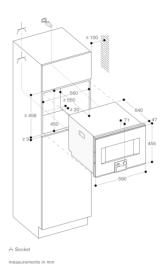
Time auto-standby/display on 20 min. Time auto-standby/display off 20 min.# Time auto-standby/network 20 min. Please check the user manual for how to switch off the WiFi module.



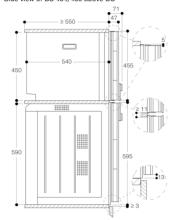
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Controls at the bottom

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Side view of BS 454/455 above BO



measurements in mm