

Color Variants

BS455101

Full glass door in Gaggenau Anthracite Width 60 cm

BS455111

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.

1 x STS tray. punched.

40 mm deep

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

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 BS455101

Combi-steam oven 400 series Full glass door in Gaggenau Anthracite

Width 60 cm

Controls at the bottom

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

Required niche size for installation (HxWxD)

450-450 x 560-560 x 550

Dimensions

Lateral

Dimensions of the packed product (HxWxD)

590 x 660 x 700

Control Panel Material

without panel

Door Material Glass

Net weight 47.9

Approval certificates

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

Length of electrical supply cord

EAN code

4242006293444

Electrical connection rating

Fuse protection

Voltage 220-240

Frequency

50 Plug type

Gardy plug w/ earthing

Approval certificates

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

Number of cavities (2010/30/EC)

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

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)

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

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 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

Total connected load 3.1 KW. Connecting cable 1.8 m with plug. Plan a LAN cable.

Power consumption standby/display on 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.

BS455101 Combi-steam oven 400 series Full glass door in Gaggenau Anthracite Width 60 cm Controls at the bottom

created on 2022-06-16 Page 2





