

Color Variants

BS471112

Stainless steel-backed full glass door Width 60 cm

Included accessories

- 1 x outlet hose 3m.
- 1 x grid.
- 1 x pluggable meat probe.
- 1 x water inlet hose 3m.
- 1 x STS tray. punched.

40 mm deep

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

Installation Accessories

GF111100

Descaling and neutralising filter

GF121110 Filter cartridges

GZ010011

Aqua stop extension (2 m long)

Product Variants

BS470112

Combi-steam oven 400 series Stainless steel-backed full glass door Width 60 cm

controls at the top

BS474112 Combi-steam oven 400 series

Stainless steel-backed full glass door Width 60 cm

Controls at the bottom

BS475112

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

BS471112

controls at the top

Handleless door / automatic door opening Fixed inlet and outlet water connection 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

°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.

Steam removal.

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

Automatic boiling point detection. Capacity display for filter cartridge (if connected to GF 111 100 descaling system).

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

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)

590 x 660 x 690 Control Panel Material

Door Material

Stainless steel behind glass

Net weight (kg) 47.577

Approval certificates

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

Length of electrical supply cord (cm)

FAN code

4242006277666

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, CCC, 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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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,

Demo cleaning programme.

Planning notes

Door hinge not reversible. No other electrical appliances should be installed above the BS.

At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 100 mm lower than the appliance outlet (see drawing "drain connection").

Inlet hose can be extended once. The outlet hose must not be longer than a maximum of 5 m.

The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.

The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.

The descaling system GF 111 100 (3) must be installed when connecting the appliance if the water hardness exceeds 7° dH.

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.

Connection

Energy efficiency class A at a range of energy efficiency classes from A+++ to

Total connected load 3.1 KW. Only cold water connection. Inlet hose 3.0 m with 3/4 " (26,4 mm)

connection, extendable. Outlet hose (ø 24 mm) 3.0 m (HT-Hose). 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.

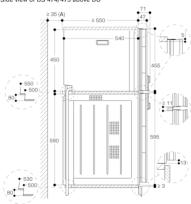


BS471112 Combi-steam oven 400 series Stainless steel-backed full glass door

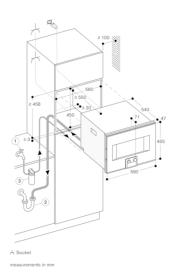
Width 60 cm controls at the top

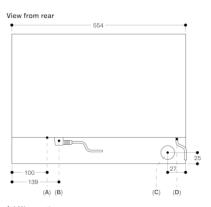
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Side view of BS 474/475 above BO



A: Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.





A: LAN connection B: Electric terminal box C: Water outlet D: Cold water inlet

measurements in mm

