



BS455111

#### BA010301:

Telescopic racks for combi-steam oven

#### BA020361:

Container st. steel unperf

#### BA020370:

Container st. steel perf

#### BA020381:

Container non-stick unperf

#### BA020390:

Container non-stick perf

#### BA046117:

Glass tray, for 60cm oven

#### CLS10040:

Cleaning cartridge, 4 pcs.

#### GN010330:

GN-adapter

#### GN114130:

GN insert unperf, st. steel, GN1/3, 40mm

#### GN114230:

GN insert unperf, st. steel, GN2/3, 40mm

#### GN124130:

GN insert perf, st. steel, GN1/3, 40mm

#### GN124230:

GN insert perf, st. steel, GN2/3, 40mm

#### GN340230:

Gastronorm roaster GN 2/3

#### combi-steam oven 400 series

60 x 45 cm, door hinge: left, Stainless steel behind glass

BS455111

- Handleless door / automatic door opening
- Combination of hot air and steam
- Water tank for fresh and waste water
- Automatic self-cleaning programme

- Handleless door / automatic door opening

Cleaning system, fully automatic

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 programs

Water tank for fresh and waste water

TFT touch display

Panel-free appliance with surface control module

Electronic temperature control from 30 °C to 230 °C

Net volume 50 litres

#### 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 programs.

Information key with use indicators.

Side-opening door opens up to 180° angle.

#### Features

Full surface grill 2 kW behind glass ceramic.

2 removable 1.7 litre water tanks.

Misting.

Water level warning.

Three-point core temperature probe with automatic shut-off and estimation of cooking time.

Hot air fan rotates in both directions for ideal heat distribution

Automatic programs.

Actual temperature display.

Automatic boiling point detection.

External steam generation

Steaming without pressure

2 x LED lights on the side.

Large cavity

Hygienic stainless steel cooking interior.

3 tray levels.

#### Safety

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

#### Cleaning

Cleaning program, fully automatic.

Descaling program for the steam generator.

Drying program.

Strainer filter, removable.

Water tank, dishwasher-safe.

Special accessories (order as spare parts):  
part no. 17002490 Descaling tablets

#### Planning notes

Door hinge not reversible.

No other electrical appliances should be installed above the BS.

The door panel surface of the appliance extends 47 mm from the furniture cavity.

Consider the overhang when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 90° door opening angle.

The mains socket needs to be planned outside the built-in niche.

The LAN port can be found at the back on the lower left side.

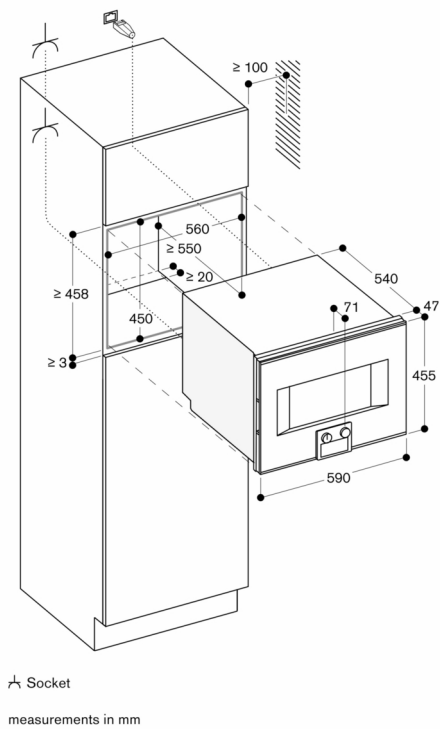
#### Connection

Total connected load 3.1 KW.

Connecting cable 1.8 m without plug.

Plan a LAN cable.

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



Side view of BS 454/455 above BO

