



**BS484112**

**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

**GF111100:**

Water descaling system

**GF121110:**

Filter cartridge for descaling system

**GZ010011:**

inlet and outlet hose extention

**combi-steam oven 400 series**

**76 x 45 cm, door hinge: right, Stainless steel behind glass**

**BS484112**

- Handleless door / automatic door opening
- Combination of hot air and steam
- Fixed inlet and outlet water connection
- 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

Fixed inlet and outlet water connection

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.

Steam removal.

Misting.

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

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

2 x LED lights on the side.

Large cavity

Hygienic stainless steel cooking interior.

3 tray levels.

Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (certified by Star-K).

Home network integration for digital services (Home Connect) either via cable connection LAN (recommended) or wireless via WiFi.

#### Safety

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

#### Cleaning

Cleaning program, fully automatic.

Descaling program for the steam generator.

Drying program.

Automatic drying of the cavity at the end of the cooking process.

Strainer filter, removable.

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.

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 "drainage connection").

Inlet hose can be extended once.

The outlet hose must not be longer than a maximum of 5 m.

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

The connection of the outlet hose to the siphon 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 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.

#### Connection

Total connected load 3.1 KW.

Only cold water connection.

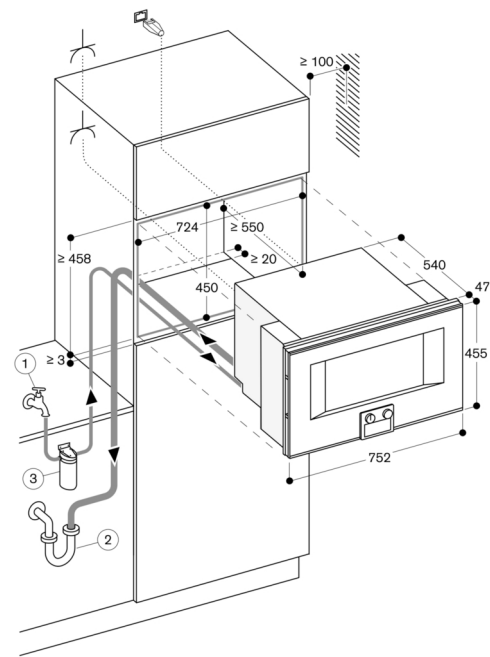
Inlet hose 3.0 m with connection pipe thread ISO228-G 3/4" (Ø 26.4 mm), extendable.

Outlet hose (Ø 25 mm) 3.0 m (HT-Hose).

Connecting cable 1.8 m without plug.

Plan a LAN cable.

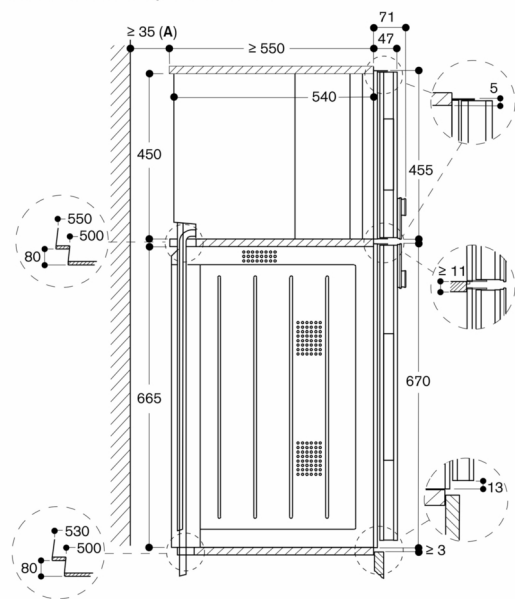
Please check the user manual for how to switch off the WiFi module.



Socket

measurements in mm

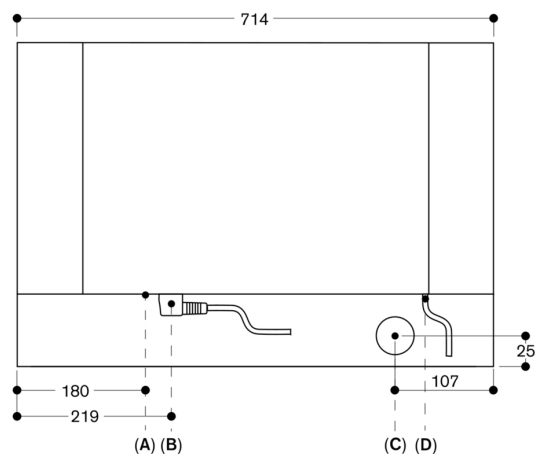
Side view of BS 484/485 above BO



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

measurements in mm

View from rear



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

measurements in mm