



Color Variants

BS484611
Stainless steel-backed full glass door
Width 30" (76 cm)

Included accessories

1 x outlet hose 3m.
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 water inlet hose 3m.

Optional accessories

CLS20040
Descaling cartridges, set of 4
GN114130
Stainless steel cooking insert
GN114230
Stainless steel cooking insert
GN124130
Stainless steel cooking insert
GN124230
Stainless steel cooking insert
GN144130
Gastronorm pan, non-stick, GN 1/3
GN144230
Gastronorm pan, non-stick, GN 2/3
GN154130
Gastronorm pan, non-stick, GN 1/3
GN154230
Gastronorm pan, non-stick, GN 2/3
GN340230
Non-stick aluminum cast-iron roaster
GN410130
Stainless steel lid
GN410230
Stainless steel lid
GR220046
Wire rack, chromium-plated

Installation Accessories

BA478310
Handle bar, stainless steel
GF121710
filter cartridge
GZ010011
Extension for inlet and outlet (78" long)

Product Variants

BS485611
400 series Combi-steam oven
Stainless steel-backed full glass door
Width 30" (76 cm)
Left-hinged
Controls at the bottom

BS484611
400 series Combi-steam oven
Stainless steel-backed full glass door
Width 30" (76 cm)
Right-hinged
Controls at the bottom

Handleless door/automatic door opening
Fully automatic cleaning system
Fresh steam system with water inlet and outlet
Convection from 85° F - 450° F at variable humidity levels of 0%, 30%, 60%, 80% or 100%
Sous-vide cooking with accurate temperature regulation
Full surface grill behind glass ceramic for easy cleaning, combinable with convection up to 450° F
TFT touch display
Steaming without pressure
Electronic precision temperature control from 85° F - 550° F
Removable meat probe
Net volume 1.7 cu.ft.
Star-K certified

Cooking modes

Convection + 100 % humidity.
Convection + 80 % humidity.
Convection + 60 % humidity.
Convection + 30 % humidity.
Convection + 0 % humidity.
Low temperature cooking.
Sous-vide cooking.
Full surface grill + convection.
Full surface grill.
Full surface grill level 1 + humidity.
Full surface grill level 2 + humidity.
Defrosting.
Refreshing.
Misting.

Operation

Automatic door opening.
Rotary knobs and TFT touch display operation.
Clear text display in 25 languages.
Option to save individual recipes (incl. meat probe).
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

2000W full surface grill behind glass ceramic
Steam evacuation.
Meat probe with automatic shut-off function.
Actual temperature display.
Timer functions: cooking time, switch-off time, short-term timer, stopwatch, Sabbath mode.
Automatic boiling point detection.
Capacity display of filter cartridge (if connected to GF 111 700 descaling system).
60 W halogen light on the side.
Hygienic stainless steel cooking interior.
Four rack levels.

Safety

Child lock.
Safety shut-off.
Cooled door housing with temperature protection.

Cleaning

Fully automatic cleaning program.
Fully automatic descaling program.
Drying program.
Removable strainer filter.
Demo program for automatic cleaning.

Planning notes

Door hinge not reversible.

Product Features

Cooking mode

Broil and steam, Defrost, Full width broil, Hot Air, Hot air + steam 100%, Hot air + steam 30%, Hot air + steam 60%, Hot air + steam 80%, Hot air broiling, Regeneration, Sous-vide cooking

Time-setting Options

Start and Stop

Convection Element Wattages primary cavity (W)

Included accessories

1 x outlet hose 3m, 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 water inlet hose 3m, 4 x cleaning cartridge

Optional accessories

CLS10040, CLS20040, GN114130, GN114230, GN124130, GN124230, GN144130, GN144230, GN154130, GN154230, GN340230, GN410130, GN410230, GR220046

Consumption and connection features

UPC code

825225910046

Product color

Stainless steel

Alternative colors available

Energy source

Electric

Watts (W)

208/220-240

Current (A)

13

Volts (V)

208/220-240

Frequency (Hz)

60

Approval certificates

ETL

Power Cord Length

47 1/4"

Plug type

fixed connection

Overall appliance dimensions (HxWxD) (in)

17 15/16 " x 29 5/8 " x 21 1/16 "

Required cutout size (HxWxD) (in)

17 3/4 " x 28 1/2 " x 21 11/16 "

Product packaging dimensions (HxWxD) (in)

22 13/16 x 32 11/16 x 27 9/16

Net weight (lbs)

119

Gross weight (lbs)

125

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No other electrical appliances should be installed above the BS combi-steam oven.

At no point may the drain hose be positioned higher than the bottom edge of the appliance. The outlet hose must also lie at least 4" lower than the appliance drain (see "waste water" drawing).

The outlet hose must not be longer than a maximum of 17'.

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.

If the water hardness exceeds 7° dH, GF 111 700 (3) or another water softening system must be installed when connecting the appliance. (Please contact your plumber for details.)

The front of the appliance extends 1 7/8" from the cabinet front.

When handle (optional) accessory is installed, the outer edge of the door handle extends 3 11/16" from the cabinet front.

Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance.

Plan a gap of at least 3/16" between the appliance and adjacent cabinets.

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

To achieve the 21 5/8" installation depth, the hoses and connecting cable need to follow the slanted edge on the lower left hand corner of the housing and then be led down and up, respectively. The power outlet needs to be planned outside of the niche.

Plan a power outlet outside of the cut-out niche.

Cold water connection (no hot water connection).

Supply hose 118" with 3/4" connection. Outlet hose (ø 1 ") 10 " (3.0 m) (HT-Hose).

Rating

Total rating 3.2 kW.

Total Amps: 13 A.

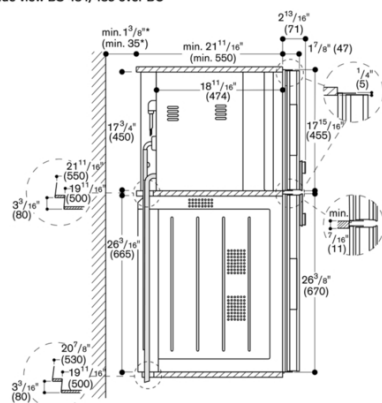
208 / 220 - 240 V / 60 Hz

Connecting cable 47 1/4" without plug (hardwire required).

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BS484611
400 series Combi-steam oven
Stainless steel-backed full glass door
Width 30" (76 cm)
Right-hinged
Controls at the bottom
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side view BS 484/485 over BO



* Only necessary if the water hoses of the BS cannot be fed through the corner openings of the appliances.

