



#### Color Variants

**BS470611**  
Stainless steel-backed full glass door  
Width 24" (60 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

**BA476310**  
Handle bar, stainless steel  
**GF121710**  
filter cartridge  
**GZ010011**  
Extension for inlet and outlet (78" long)

#### Product Variants

**BS471611**  
400 series Combi-steam oven  
Stainless steel-backed full glass door  
Width 24" (60 cm)  
Left-hinged  
Controls on top  
**BS474611**  
**BS474611**  
Stainless steel-backed full glass door  
Width 24" (60 cm)  
Right-hinged

**BS470611**  
400 series Combi-steam oven  
Stainless steel-backed full glass door  
Width 24" (60 cm)  
Right-hinged  
Controls on top

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, combinable with circulated air up to 450 °F and steam  
TFT touch display  
Steaming without pressure  
Electronic temperature control from 85 °F to 450 °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

825225910060

##### Product color

Stainless steel

##### Alternative colors available

##### Energy source

Electric

##### Watts (W)

13

##### 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 23 1/4 " x 21 1/16 "

##### Required cutout size (HxWxD) (in)

17 3/4 " x 22 1/16 " x 21 11/16 "

##### Product packaging dimensions (HxWxD) (in)

22 5/8 x 26 x 27 3/16

##### Net weight (lbs)

105

##### Gross weight (lbs)

110

2017-09-19

Page 1

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

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").

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.

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. Supply hose 10 " (3.0 m) with 3/4 " (26,4 mm) 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.

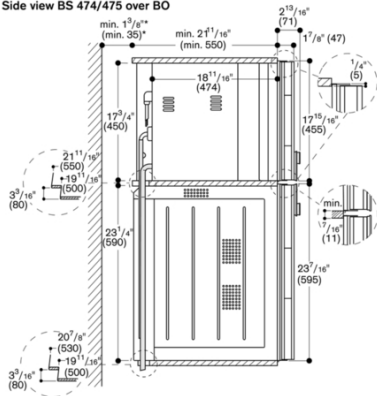
Connecting cable 47 1/4" without plug (hardwire required).

# GAGGENAU

BS470611  
 400 series Combi-steam oven  
 Stainless steel-backed full glass door  
 Width 24" (60 cm)  
 Right-hinged  
 Controls on top

2017-09-19  
 Page 2

Side view BS 474/475 over BO



\* Only necessary, if the water hose of the BS cannot be guided into the corner recesses of the device.