

Color Variants BS464610 Stainless steel-backed full glass door Width 30" (76 cm)

### Included accessories

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 plugable meat probe.

Optional accessories GN114130 Stainless steel cooking insert GN114230 Stainless steel cooking insert GN124130 Stainless steel cooking insert GN124230 Stainless steel cooking insert GN144130 Gastronorm insert, non-stick, GN 1/3 GN144230 Gastronorm insert, non-stick, GN 2/3 GN154130 Gastronorm insert, non-stick, GN 1/3 GN154230 Gastronorm insert, 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

Product Variants BS465610 Combi-steam oven 400 series Stainless steel-backed full glass door Width 30" (76 cm) Left-hinged Controls at the bottom

#### BS464610

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

Handleless door/automatic door opening Water tank. Convection from  $85^\circ$  F -  $450^\circ$  F at variable humidity levels of 0%, 30%, 60%, 80% or 100%. TFT touch display Panel-free appliance with surface control module Steaming without pressure. Electronic precision temperature control from  $85^\circ$  F -  $550^\circ$  F. Removable meat probe. Net volume 1.7 cu.ft. Energy efficiency class A

### Heating methods

Hot air + 100 % humidity. Hot air + 80 % humidity. Hot air + 60 % humidity. Hot air + 30 % humidity. Hot air + 0 % humidity. Dough proofing. Defrosting. Regenerating. Low temperature cooking.

### Operation

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

### Features

Removable 44 oz (1.3 liter) water tank. Water level warming. Meat probe with automatic shut-off function. Actual temperature display. Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer. Automatic boiling point detection. 60 W halogen light on the side. Hygienic stainless steel cooking

interior. Four rack levels.

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

# protection.

Cleaning aid. Drying program. Descaling program. Grease filter, dishwasher-safe.

### Planning notes

Door hinge not reversible. No other electrical appliances should be installed above the BS. The front of the appliance extends 1 7/8" from the cabinet front. 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.

## Product Features

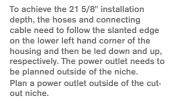
Defrost, fermentation, Hot Air, Hot air + steam 100%, Hot air + steam 30%, Hot air + steam 60%, Hot air + steam 80%, low temperature steam, Regeneration Time-setting Options Start and Stop

Consumption and connection features UPC code 825225802945 Product color Stainless steel Alternative colors available Energy source Electric Watts (W) Current (A) Volts (V) 208/220-240 Frequency (Hz) 60 Approval certificates ETL Power cord length (in) 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 11/16 " x 28 1/2 " x 21 5/8 Product packaging dimensions (HxWxD) (in) 22 13/16 x 32 11/16 x 27 9/16 Net weight (lbs) 96 Gross weight (lbs) 101 Power cord length (cm) 120 Required cutout size (HxWxD) (mm)

450 x 724 x 550 Overall appliance dimensions (HxWxD) (mm) 455 x 752 x 535 Net weight (kg) 43.0 Gross weight (kg)

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### Rating

Energy efficiency class A. Total rating 2.2 kW. Fuse protection 10 A 208 / 220 - 240 V / 60 Hz Connecting cable 47 1/4" without plug.



### BS464610

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