



Controls at the bottom

Right-hinged

BS 464 610

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

Left-hinged

BS 465 610

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

Included accessories

- 1 Gastronorm pan, unperforated stainless steel, GN ⅔ full tray size
- 1 Gastronorm pan, perforated stainless steel, GN ⅔ full tray size
- 1 wire rack
- 1 meat probe

Installation accessories

BA 478 310

Optional handle, stainless steel
Length 7 1/8"

Optional accessories

GN 114 130

Gastronorm pan, unperforated
Stainless steel
1 1/2" deep, GN 1/2 half tray size

GN 114 230

Gastronorm pan, unperforated
Stainless steel
1 1/2" deep, GN ⅔ full tray size

GN 124 130

Gastronorm pan, perforated
Stainless steel
1 1/2" deep, GN 1/2 half tray size

GN 124 230

Gastronorm pan, perforated
Stainless steel
1 1/2" deep, GN ⅔ full tray size

GN 144 130

Gastronorm pan, unperforated
Non-stick coating
1 1/2" deep, GN 1/2 half tray size

GN 144 230

Gastronorm pan, unperforated
Non-stick coating
1 1/2" deep, GN ⅔ full tray size

GN 154 130

Gastronorm pan, perforated
Non-stick coating
1 1/2" deep, GN 1/2 half tray size

GN 154 230

Gastronorm pan, perforated
Non-stick coating
1 1/2" deep, GN ⅔ full tray size

GN 410 130

Gastronorm lid
Stainless steel
1 1/2" deep, GN 1/2 half tray size

GN 410 230

Gastronorm lid
Stainless steel
1 1/2" deep, GN ⅔ full tray size

GR 220 046

Wire rack
Chromium-plated
Without opening, with feet

GN 340 230

Gastronorm roaster
Non-stick cast aluminum
4" deep, with 2 1/2" lid, GN ⅔

400 series Combi-steam oven

BS 464/465

- Handleless door/automatic door opening
- Water tank. No water connection necessary. Suitable for easy integration into existing kitchens
- Convection from 85°F – 450°F at variable humidity levels of 0%, 30%, 60%, 80% or 100%
- 9 cooking modes
- TFT touch display
- Steaming without pressure
- Electronic precision temperature control from 85°F – 450°F
- Removable meat probe
- Net volume 1.5 cu.ft.
- Star-K certified

Cooking modes

Convection + 100 % humidity.
Convection + 80 % humidity.
Convection + 60 % humidity.
Convection + 30 % humidity.
Convection + 0 % humidity.
Proofing.
Defrosting.
Refreshing.
Low temperature cooking.

Operation

Automatic door opening.
Rotary knobs and TFT touch display operation.
Clear text display in 25 languages.
Option to save 50 individual recipes (incl. meat probe).
Information key with use indicators.
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, shut off time, short-term timer, stop watch, Sabbath mode.
Automatic boiling point detection.
60 W halogen light on the side.
Hygienic stainless steel cooking interior.
Four rack levels.

Safety

Child lock.
Safety lock.
Cooled housing with temperature protection.

Cleaning

Cleaning program.
Drying program.
Descaling program.

Planning notes

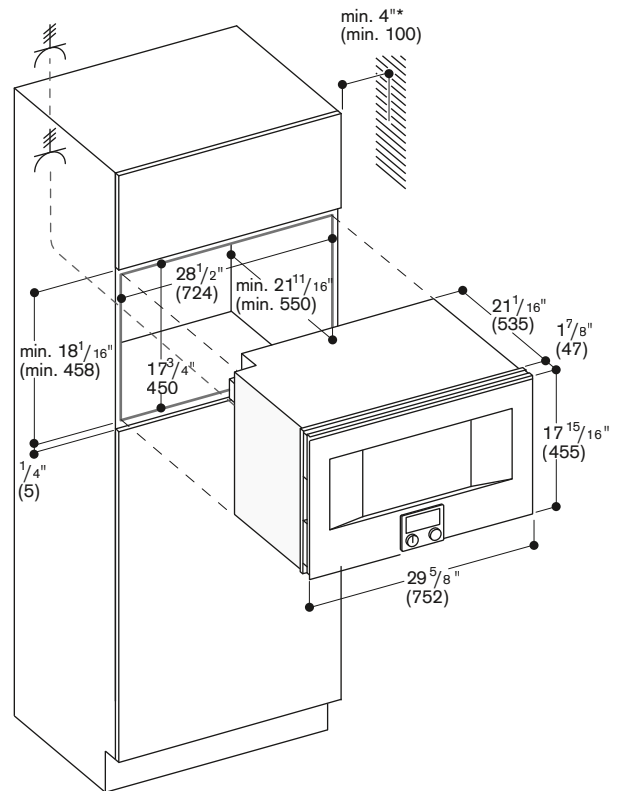
Door hinge not reversible.
No other electrical appliances should be installed above the BS Combi-steam oven.
The front of the appliance extends 1 1/8" from the cabinet front.
When handle (optional accessory) is installed, the outer edge of the door handle extends 3 1/16" from the cabinet front.
Consider 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 3/8" 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.
NOTE: Distilled water may never be used.

Please read the installation details regarding air openings on pages 6-7.

Rating

Total rating 2.2 kW.
Total Amps: 10 A.
208/220 – 240 V / 60 Hz
Plan for a 47 1/4" connecting cable without plug (hardwire required).



* 8" (200) minimum when installed with handle.

Numbers indicated inside parenthesis () = mm

