



Controls at the bottom

Right-hinged

BS 484 610

Stainless steel-backed full glass door

Width 30" (76 cm)

Left-hinged

BS 485 610

Stainless steel-backed full glass door

Width 30" (76 cm)

Included accessories

- 1 stainless steel unperforated pan
- 1 stainless steel perforated pan
- 1 wire rack
- 1 meat probe
- 1 water inlet hose
- 1 outlet hose (118") on the appliance, interior diameter $1\frac{3}{16}$ " (the water connection is the same as for the dishwasher)

Installation accessories

BA 478 310

Optional handle, stainless steel
Length 7 $\frac{1}{8}$ ".

GF 111 700

Descaling and neutralizing filter set (complete set for first installation).

GF 121 710

Descaling cartridge (one cartridge only)

GZ 010 011

Aqua stop extension (7.2' long)
Extension for water inlet and outlet.

Optional accessories

GN 114 130

Stainless steel unperforated pan, 1 $\frac{1}{2}$ " deep, half tray size.

GN 114 230

Stainless steel unperforated pan, 1 $\frac{1}{2}$ " deep.

GN 124 130

Stainless steel perforated pan, 1 $\frac{1}{2}$ " deep, half tray size.

GN 124 230

Stainless steel perforated pan, 1 $\frac{1}{2}$ " deep.

GN 410 130

Stainless steel lid, 1 $\frac{1}{2}$ " deep, half tray size.

GN 410 230

Stainless steel lid, 1 $\frac{1}{2}$ " deep, full tray size.

GR 220 046

Wire rack, chromium-plated
Without opening, with feet.

GN 340 230

Non-stick cast-aluminum roaster, 4" deep, with 2 $\frac{1}{2}$ " lid.

400 series Combi-steam oven

BS 484/BS 485

- Handleless door/automatic door opening
- Fresh steam system with water inlet and outlet (water connection required)
- Convection from 85°F – 450°F at variable humidity levels of 0%, 30%, 60%, 80% or 100%
- 14 heating modes
- Full surface grill behind glass ceramic for easy cleaning. Can be operated alone, with convection, and humidity up to 450°F
- TFT touch display
- Steaming without pressure
- Electronic precision temperature control from 85°F – 450°F
- Removable meat probe
- Net volume 1.5 cu.ft.

Cooking modes

Convection + 100 % humidity.

Convection + 80 % humidity.

Convection + 60 % humidity.

Convection + 30 % humidity.

Convection + 0 % humidity.

Broil + convection.

Broil.

Broil level 1 (less intensive) + humidity.

Broil level 2 (more intensive) + humidity.

Proofing.

Defrosting.

Refreshing.

Misting.

Low temperature cooking.

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

2000 W full surface grill behind glass ceramic.

Steam evacuation.

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.

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 housing with temperature protection.

Cleaning

Cleaning program.

Drying program.

Descaling program.

Grease filter in front of convection fan, dishwasher-safe.

Planning notes

Door hinge not reversible.

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

Two 1 $\frac{1}{2}$ "-diameter holes required on rear lower left side for drain and water supply (see also drawing "view from behind" on facing page). 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 $\frac{7}{8}$ " from the cabinet front.

When handle (optional) accessory is installed, the outer edge of the door handle extends 3 $\frac{1}{16}$ " 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 $\frac{3}{16}$ " between the appliance and adjacent cabinets.

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

To achieve the 21 $\frac{5}{8}$ " 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.

Waste water outlet \varnothing 1 $\frac{5}{16}$ ".

Cold water connection (no hot water connection).

Supplied drain and water supply hoses are 9.8' long with $\frac{3}{4}$ " connection.

Connect supplied drain pipe to a 2" \varnothing hose.

NOTE: Water from reverse osmosis system must never be used.

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

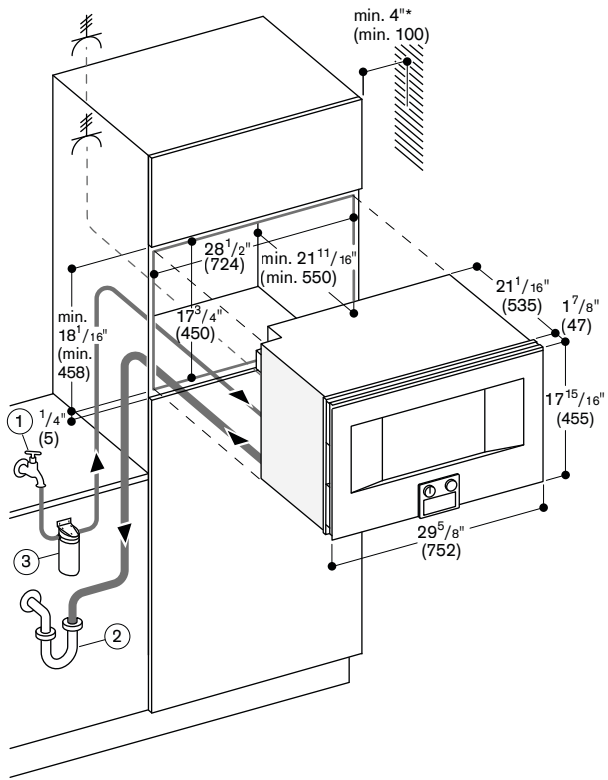
Rating

Total rating 3.2 kW.

Total Amps: 13 A

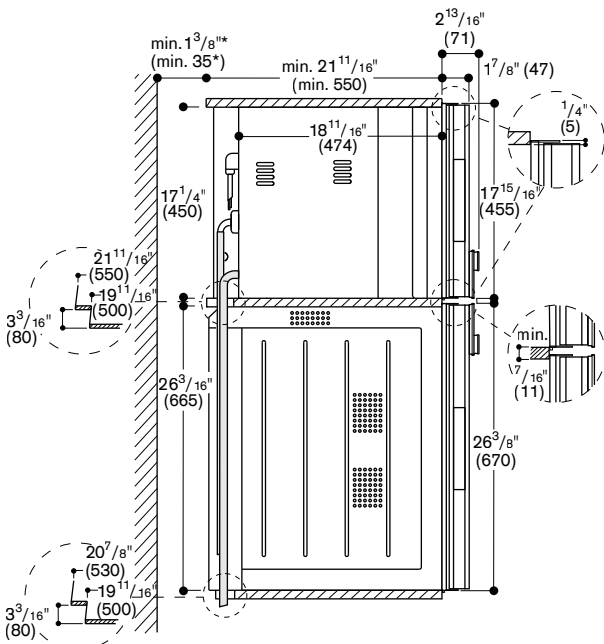
208 / 220 – 240 V / 60 Hz

Connecting cable 47 $\frac{1}{4}$ " without plug (hardwire required).



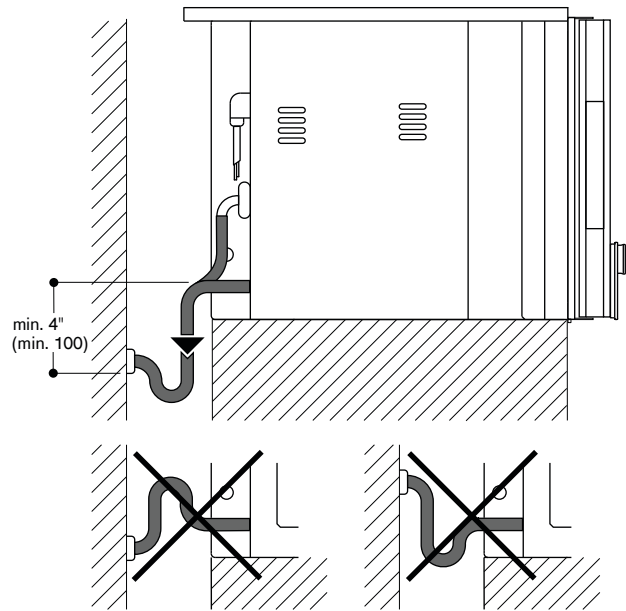
* 8" (200) minimum when installed with handle.

Side view BS 484/485 over BO

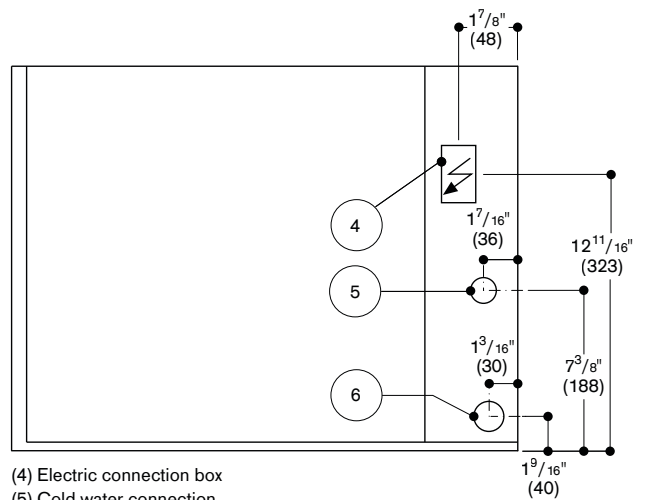


* Only necessary if the water hoses of the BS cannot be fed through the corner openings of the appliances.

Waste water



View from behind



- (4) Electric connection box
- (5) Cold water connection
- (6) Water outlet

Numbers indicated inside parenthesis () = mm