



## Controls at the bottom

### Right-hinged

**BS 484 612**

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

### Left-hinged

**BS 485 612**

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

## Included accessories

- 1 Cooking container, stainless steel, perforated
- 1 Cooking container, stainless steel, unperforated
- 1 wire rack
- 1 plug-in core temperature probe
- 1 outlet hose (118") on the appliance, interior diameter 1/16" (the water connection is the same as for the dishwasher)
- 1 water inlet hose, 118" long (3 m)
- 4 cleaning cartridges

## Installation accessories

**GZ 010 011**

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

## Optional accessories

**BA 010 301**

Triple telescopic pull-out rack  
For Combi-steam oven.

**BA 020 360**

Cooking container, stainless steel, unperforated, 1 9/16" (40 mm) deep, 5 qt.

**BA 020 370**

Cooking container, stainless steel, perforated, 1 9/16" (40 mm) deep, 5 qt.

**BA 020 380**

Cooking container, non-stick, unperforated, 1 9/16" (40 mm) deep, 5 qt.

**BA 020 390**

Cooking container, non-stick, perforated, 1 9/16" (40 mm) deep, 5 qt.

**BA 030 300**

Wire rack

**CL S10 040**

Cleaning cartridges, set of 4  
For Combi-steam ovens.

**Part No. 17002490**

Descaling tablets, set of 4.  
For Combi-steam ovens.

**GN 010 330**

Adapter for gastronorm insert and roaster.

**GN 114 130**

Gastronorm insert, stainless steel  
1 1/2" deep, GN 1/3, half tray size  
Unperforated, 1.5 qt.

## 400 series Combi-steam oven

**BS 484/BS 485**

- Handleless door / automatic door opening
- Fixed inlet and outlet water connection
- Cleaning system, fully automatic
- Large cavity
- 2 LED light sources
- External steam generation
- Steaming without pressure
- 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 broil element behind glass ceramic, combinable with convection up to 450 °F and steam
- Automatic programs
- Core temperature probe with estimation of cooking time
- Convection fan rotates in both directions for ideal heat distribution
- TFT touch display
- Centralized controls for easy use and intuitive operation
- Electronic temperature control from 85°F – 450°F
- Net volume 2.1 cu.ft.
- Star-K certified

## Heating methods

Convection + 100 % humidity.  
Convection + 80 % humidity.  
Convection + 60 % humidity.  
Convection + 30 % humidity.  
Convection + 0 % humidity.  
Low temperature cooking.  
Sous-vide cooking.  
Broil level 1 (less intensive) + humidity.  
Broil level 2 (more intensive) + humidity.  
Broil + convection.  
Dough proofing.  
Defrosting.  
Regenerating.

## Operation

Automatic door opening.  
Rotary knob and TFT touch display operation.  
Clear text display in 44 languages.  
Option to save individual recipes (incl. core temperature probe).  
Personalization of automatic programs.  
Information key with use indicators.  
Side-opening door opens up to 180° angle.

## Features

Full surface broil element 2000 W behind glass ceramic.  
Steam removal.  
Misting.  
Three-point core temperature probe with automatic shut-off and estimation of cooking time.  
Automatic programs.  
Actual temperature display.  
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer (Sabbath mode).  
Automatic boiling point detection.  
2 x LED light (one on each side).  
Hygienic stainless steel cooking interior.  
3 rack levels.

Home network integration for digital services (Home Connect) either via

## GN 114 230

Gastronorm insert, stainless steel  
1 1/2" deep, GN 2/3, full tray size  
Unperforated, 3 qt.

## GN 124 130

Gastronorm insert, stainless steel  
1 1/2" deep, GN 1/3, half tray size.  
Perforated, 1.5 qt.

## GN 124 230

Gastronorm insert, stainless steel  
1 1/2" deep, GN 2/3, full tray size  
Perforated, 3 qt.

## GN 340 230

Gastronorm roaster in cast aluminum.  
GN 2/3, height 4", with 2 1/2" lid  
non-stick.

cable connection LAN (recommended) or wireless via WiFi.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: [home-connect.com](http://home-connect.com).

## Safety

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

## Cleaning

Cleaning program, fully automatic.  
Descaling program for the steam generator.  
Drying program.  
Automatic drying of the cavity at the end of the cooking process.  
Strainer filter, removable.  
Demo cleaning program.

## Planning notes

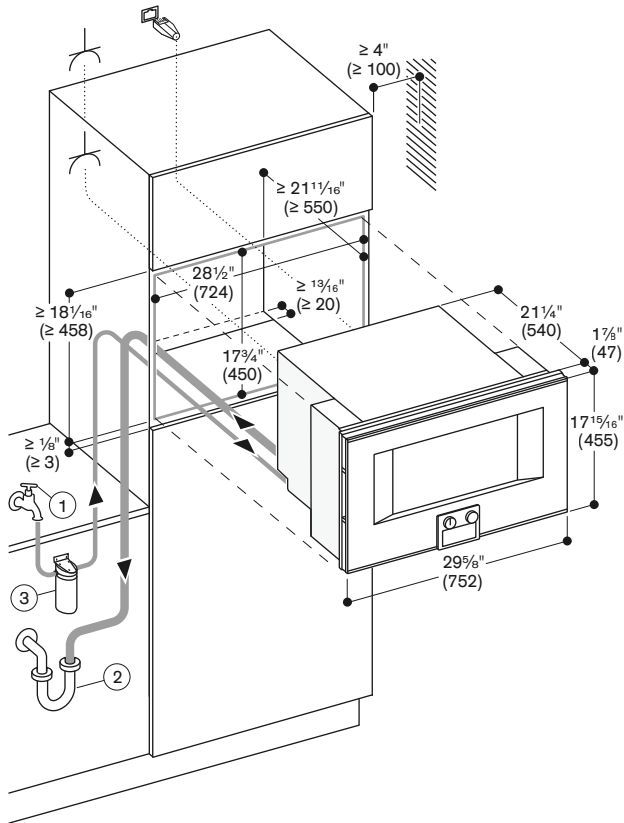
Door hinge not reversible.  
No other electrical appliances should be installed above the BS Combi-steam oven.  
At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 4" lower than the appliance outlet (see drawing "drainage connection").  
Inlet hose can be extended once.  
The outlet hose must not be longer than a maximum of 204".  
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. The front of the appliance extends 1 7/8" from the cabinet front.  
Consider the overhang when planning to open drawers next to the appliance. Plan a gap of at least 9/16" 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 cut-out.  
**NOTE:** Water from reverse osmosis system must never be used.

**Please read the installation details regarding oven combination on pages 12 – 15.**

## Rating

Total rating 3.2 kW.  
Total Amps: 16 A.  
208/220 – 240 V / 60 Hz  
Plan for a 47 1/4" connecting cable without plug (hardwire required)  
Plan for a LAN cable or connect via WiFi.

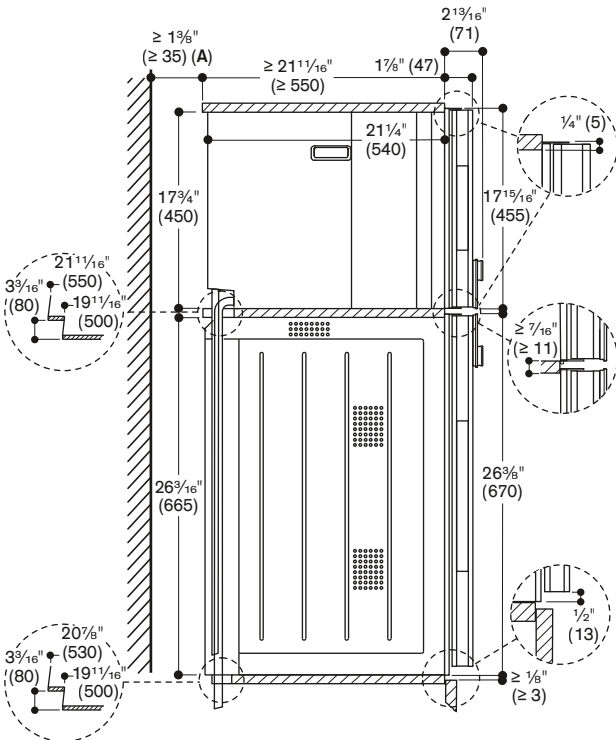




Socket

measurements in inches (mm)

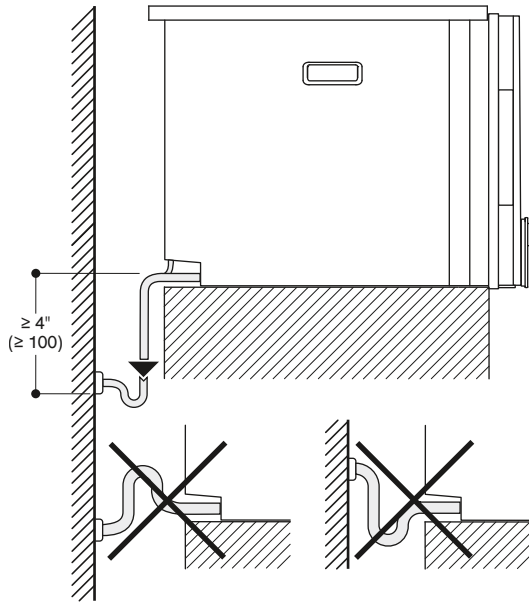
### Side view of BS 484/485 above BO



A: Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

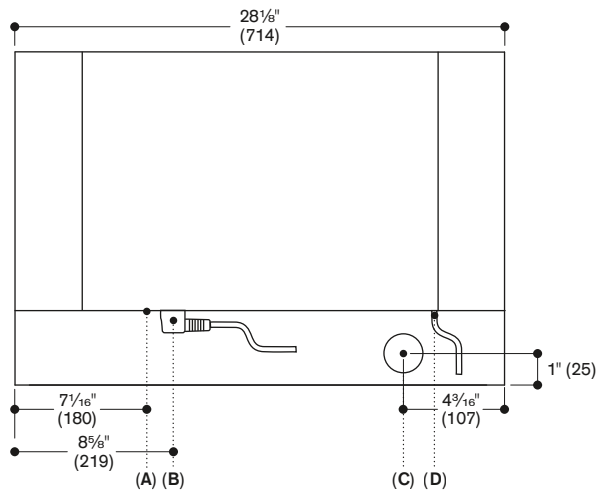
measurements in inches (mm)

Numbers indicated inside parenthesis ( ) = mm



measurements in inches (mm)

### View from rear



A: LAN connection  
B: Electric terminal box  
C: Water outlet  
D: Cold water inlet

Measurements in inches (mm)