



## Combi-steam oven Gaggenau Expressive series GS 470/GS 471

### Right-hinged

#### GS 470 720

Stainless steel behind smoked glass.  
Plumbed. Water and drain line required.  
Width 24" (60 cm).

### Left-hinged

#### GS 471 720

Stainless steel behind smoked glass.  
Plumbed. Water and drain line required.  
Width 24" (60 cm).

### Included accessories

- 1 cooking container, stainless steel, perforated.
- 1 cooking container, stainless steel, unperforated.
- 1 wire rack.
- 1 water inlet hose 118" (3 m).
- 1 water outlet hose 118" (3 m).
- 4 cleaning cartridges.

### Installation accessories

#### GA 601 010

Gaggenau adjustable shelf.  
For vertical combination.  
Incl. mounting brackets, cover and screws.

#### GZ 010 011

Extension for water inlet and outlet  
78" long (2 m).

### Required accessories

#### Part No. 17002490

Descaling tablets.

### Optional accessories

#### BA 010 050

Core temperature probe.  
Compatible with GO, GS, GM.

#### BA 010 301

Triple telescopic pull-out rack for combi-steam ovens.

#### BA 020 361

Cooking container, stainless steel, unperforated, 1<sup>3</sup>/<sub>16</sub>" deep (46 mm), 5.5 qt. (5.4 l).

#### BA 020 370

Cooking container, stainless steel, perforated, 1<sup>9</sup>/<sub>16</sub>" deep (40 mm), 5.25 qt. (5 l).

#### BA 020 382

Cooking container, unperforated, PFAS free non-stick coating, 1<sup>13</sup>/<sub>16</sub>" deep (46 mm), 5.5 qt. (5.4 l).

#### BA 020 391

Insert, perforated, PFAS free non-stick coating, 1<sup>9</sup>/<sub>16</sub>" deep (40 mm), 5.25 qt. (5 l).

#### BA 046 118

Glass tray.  
1" deep (24 mm).

#### CLS 100 40

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

#### GN 010 330

Adapter for gastronorm insert and roaster.

Delivery late Q4, 2025.

### GN 114 130

Gastronorm insert, stainless steel, GN 1/3.  
Unperforated, 1<sup>9</sup>/<sub>16</sub>" deep (40 mm), 1.5 qt. (1.5 l).

### GN 114 230

Gastronorm insert, stainless steel, GN 2/3.  
Unperforated, 1<sup>9</sup>/<sub>16</sub>" deep (40 mm), 3 qt. (3 l).

### GN 124 130

Gastronorm insert, stainless steel, GN 1/3.  
Perforated, 1<sup>9</sup>/<sub>16</sub>" deep (40 mm), 1.5 qt. (1.5 l).

### GN 124 230

Gastronorm insert, stainless steel, GN 2/3.  
Perforated, 1<sup>9</sup>/<sub>16</sub>" deep (40 mm), 3 qt. (3 l).

### GN 340 231

Gastronorm roaster in cast aluminum GN 2/3, height 6 1/2" (165 mm), PFAS free non-stick coating. Lower and upper part can also be used as separate ovenproof dishes, 3 15/16" (100 mm) and 2 9/16" (65 mm) deep. Use in combi-steam ovens in combination with adapter GN 010 330 and pull-out system BA 010 301.

### Rating

Total rating: 2,550 W (208 V); 3,450 W (240 V).  
Total amps: 14.4 A.  
Minimum fuse protection: 15 A, double-pole breaker.  
120/208 - 240 V, 60 Hz, 3-wire.  
Plan for a 63" connecting cable (hardwire required).  
Home Connect® functionality via WiFi.  
Cold water connection: 3/4" inner diameter, 1" outer diameter.  
To enable water detection, softened water must have a total dissolved solids (TDS) level greater than 100 ppm (parts per million).  
Water inlet hose 118" (3.0 m) with connection pipe thread ISO228-G 3/4" Ø (26.4 mm), extendable, is included.  
Drain connection:  
Water outlet hose 118" (3.0 m) (HT-Hose), 1" Ø (25 mm), extendable, is included. Drain size: 1" diameter minimum.  
Vacuum break recommended.

### Highlights

- Handleless full glass door with electronic door opening.
- Full touch display with stainless steel control ring.
- Light and display response upon user detection.
- Fixed inlet and outlet water connection for convenient operation.
- External steam generation to avoid limescale in the cooking compartment.
- Automatic cleaning with perfect results, also for heavy soiling.
- Convection 85 °F to 450 °F, freely combinable with humidity levels 0%, 30%, 60%, 80% or 100%.
- Sous-vide cooking with accurate temperature regulation.
- Full surface broiler behind glass ceramic, combinable with circulated air up to 450 °F and steam.
- Automatic programs and setting recommendations.
- Oven cavity size 1.8 cu.ft. (50 liters).

### Heating methods / Programs

Convection + 100 % humidity.  
Convection + 80 % humidity.  
Convection + 60 % humidity.  
Convection + 30 % humidity.  
Convection + 0 % humidity.  
Broil + circulated air.  
Broil level 1 + humidity.  
Broil level 2 + humidity.  
Sous-vide cooking.  
Low temperature cooking.  
Dough proofing.  
Keeping warm.  
Defrosting.  
Regenerating.  
200 programs (automatic programs and setting recommendations).  
Option to save up to 30 favorites.

### Operation

Soft-close side-opening door with 110° opening angle.  
Electronic door opening.  
Full touch display with control ring.  
42 display languages available.  
User detection, adjustable distance.  
Information key with use indicators.  
Animated quick guides to assist appliance operation.

### Features

Full surface broiler 2,000 W behind glass ceramic.  
Convection fan rotates in both directions for ideal heat distribution.  
Connection for core temperature probe (oven temperature probe usable).  
Broil can be added briefly in convection mode for additional browning.  
Misting for targeted humidity addition.  
Steam removal to avoid humidity on cabinet fronts.  
Automatic boiling point detection.  
Precise temperature control with display of the current temperature.  
Timer functions: cooking time, cooking time end, count-up timer.  
Long-term timer.  
Programmable automatic door opening at cooking time end to avoid overcooking.  
Optimum visibility of the food thanks to side lighting.  
3 rack levels.

### Selected digital services

#### (Gaggenau Home Connect®)

Remote control and monitoring.  
Cooking time estimation when using the core temperature probe.  
Door opening via voice assistant.

### Safety

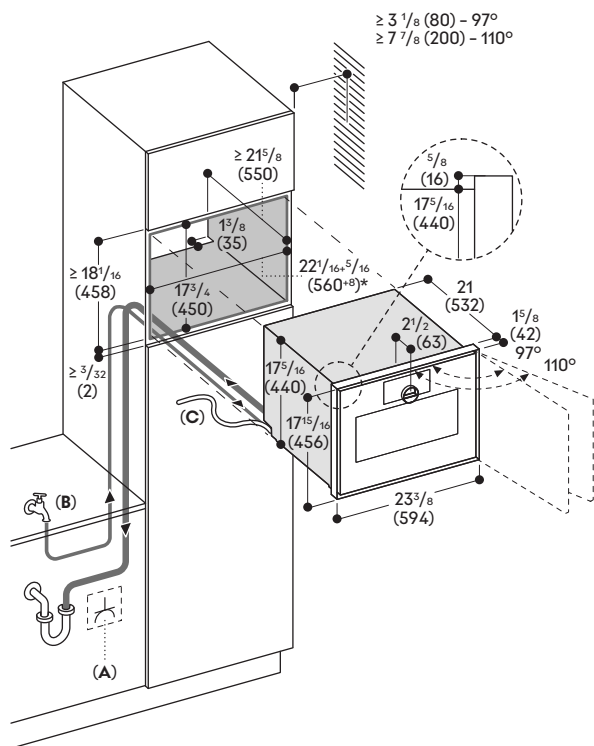
Child lock to prevent accidental switch on or operation of the appliance.  
Electronic door lock to prevent unintentional opening of the appliance door.  
Safety shut-off.  
Thermally insulated door with triple glazing.  
Cooled housing with temperature protection.

### Cleaning

Hygienic stainless steel cooking interior.  
Automatic cleaning.  
Automatic descaling for the steam generator.  
Drying programme.  
Automatic drying of the cavity at the end of the cooking process.  
All removable parts and accessories dishwasher-safe, incl. stainer filter.

### Planning notes

Plan the cutout without back wall.  
Door hinge not reversible.  
No other electrical appliances should be installed above the GS.  
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" (100 mm) lower than the appliance outlet (see drawing "drainage connection").  
Inlet and outlet hose can be extended once.  
The outlet hose must not be longer than a maximum of 196" (5 m).  
The water connection for the inlet hose must always be accessible and not located directly behind the appliance.  
The connection of the outlet hose to the siphon must not be directly behind the appliance and should be accessible.  
Protrusion from appliance front to cabinet 1 5/8" (42 mm).  
Consider the overhang when planning to open drawers next to the appliance.  
When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall.  
Door opening angle appr. 110° (delivery status) can be reduced to appr. 97° if required.  
The electrical box must be accessible and located outside the built-in cutout.



**A:** Accessible electrical connection

**B:** Accessible water connection

**C:** Fixed cable

\* The width tolerance as shown in the drawing indicated by the  $\pm \frac{5}{16}$ " (+8 mm) is the adjustment possible within the cabinet. Adjustments can be made between  $\frac{5}{8}$ " -  $\frac{13}{16}$ " (16-20 mm) for installation using the "centering parts" within the cabinet for perfect alignment. See installation instructions for details.

