



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 heating modes.
- TFT touch display
- Steaming without pressure.
- Electronic precision temperature control from 85°F – 450°F.
- Removable meat probe.
- Net volume 1.7 cu.ft.

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 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 warning.
- 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 7/8" from the cabinet front.
- When handle (optional) accessory is installed, 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.
- 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.

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 meat probe.
- 1 stainless steel cooking insert, unperforated and 1 1/2" deep.
- 1 stainless steel cooking insert, perforated and 1 1/2" deep.
- 1 wire rack.

Installation accessories

BA 478 310

Optional handle, stainless steel

Length 7 1/8".

Optional accessories

GN 114 130

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

GN 114 230

Stainless steel unperforated pan, 1 1/2" deep.

GN 124 130

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

GN 124 230

Stainless steel perforated pan, 1 1/2" deep.

GN 410 130

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

GN 410 230

Stainless steel lid, 1 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 1/2" lid.

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 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.

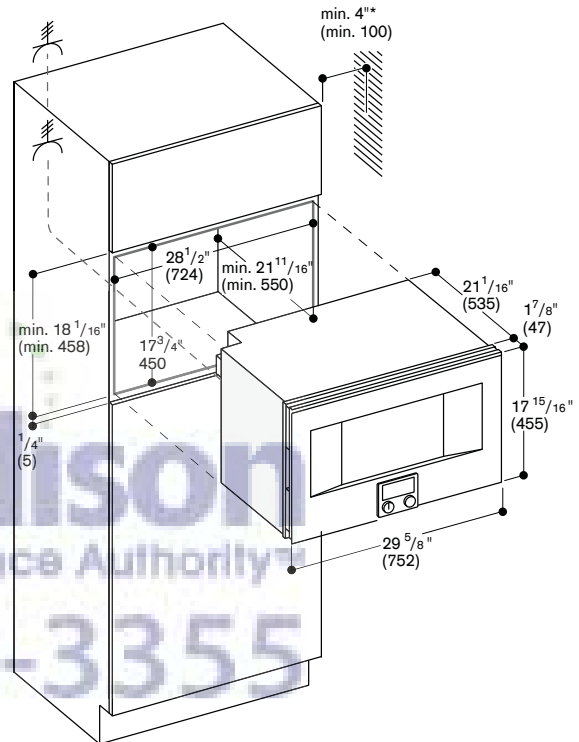
Rating

Total rating 2.2 kW.

Total Amps: 10 A

208 / 220 – 240 V / 60 Hz

Connecting cable 47 1/4" without plug (hardwire required).



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

Numbers indicated inside parenthesis () = mm