



**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 2/3 full tray size
- 1 Gastronorm pan, perforated stainless steel, GN 2/3 full tray size
- 1 wire rack
- 1 core temperature 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 1/3 half tray size.

GN 114 230

Gastronorm pan, unperforated  
Stainless steel  
1 1/2" deep, GN 2/3 full tray size.

GN 124 130

Gastronorm pan, perforated  
Stainless steel  
1 1/2" deep, GN 1/3 half tray size.

GN 124 230

Gastronorm pan, perforated  
Stainless steel  
1 1/2" deep, GN 2/3 full tray size.

GN 144 130

Gastronorm pan, unperforated  
Non-stick coating  
1 1/2" deep, GN 1/3 half tray size.

GN 144 230

Gastronorm pan, unperforated  
Non-stick coating  
1 1/2" deep, GN 2/3 full tray size.

GN 154 130

Gastronorm pan, perforated  
Non-stick coating  
1 1/2" deep, GN 1/3 half tray size.

GN 154 230

Gastronorm pan, perforated  
Non-stick coating  
1 1/2" deep, GN 2/3 full tray size.

GN 410 130

Gastronorm lid  
Stainless steel  
1 1/2" deep, GN 1/3 half tray size.

GN 410 230

Gastronorm lid  
Stainless steel  
1 1/2" deep, GN 2/3 full tray size.

**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 core temperature 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. core temperature 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.
- Core temperature 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.

**GR 220 046**

Wire rack  
Chromium-plated  
Without opening, with feet.

**GN 340 230**

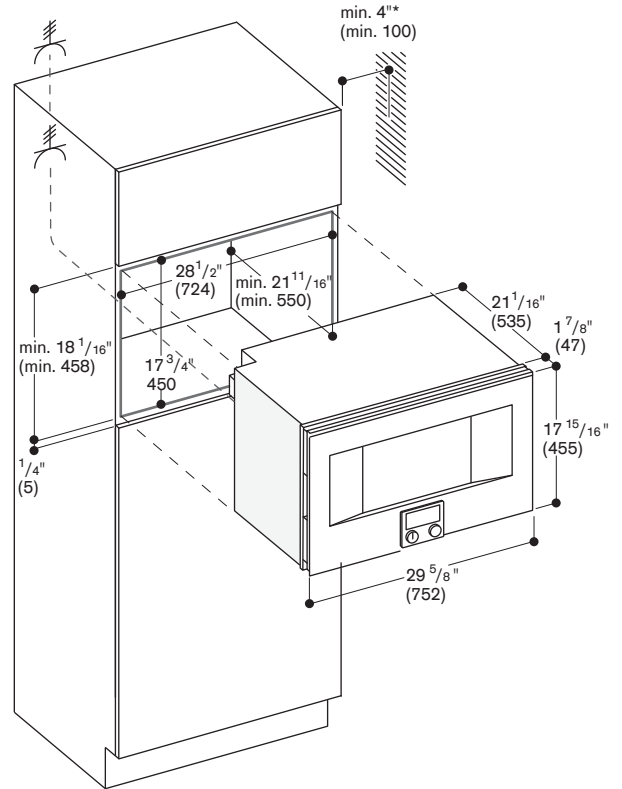
Gastronorm roaster  
Non-stick cast aluminum  
4" deep, with 2 1/2" lid, GN 2/3.

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 2 1/8" 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 12 – 13.

**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

