



BS475612

1 x outlet hose 3m  
 1 x grid  
 1 x pluggable meat probe  
 1 x water inlet hose 3m  
 punched  
 1 x STS tray  
 unpunched  
 40 mm deep  
 4 x cleaning cartridge

BA010301:

Telescopic racks for combi-steam oven

BA020361:

Container st. steel unperf

BA020370:

Container st. steel perf

BA020381:

Container non-stick unperf

BA020390:

Container non-stick perf

BA046117:

Glass tray, for 60cm oven

CLS10040:

Cleaning cartridge, 4 pcs.

GN010330:

GN-adapter

GN114130:

GN insert unperf, st. steel, GN1/3, 40mm

GN114230:

GN insert unperf, st. steel, GN2/3, 40mm

GN124130:

GN insert perf, st. steel, GN1/3, 40mm

GN124230:

GN insert perf, st. steel, GN2/3, 40mm

GN340230:

Gastronorm roaster GN 2/3

GZ010011:

inlet and outlet hose extension

combi-steam oven 400 series  
 24", door hinge: left, Stainless steel behind  
 glass

BS475612

- Handleless door / automatic door opening
- Combination of hot air and steam
- Fixed inlet and outlet water connection
- Fully automatic cleaning system

- Handleless door / automatic door opening

Fixed inlet and outlet water connection

Fully automatic cleaning system

Large cavity

2 LED light sources

External steam generation

Steaming without pressure

Convection 85 °F to 450 °F (30 °C to 230 °C)  
 can be combined with chosen humidity level of  
 0%, 30%, 60%, 80% or 100% .

Sous-vide cooking with accurate temperature  
 regulation

Full surface grill behind glass ceramic,  
 combinable with circulated air up to 445 °F (230  
 °C) and steam.

Automatic programs

Core temperature probe with estimation of  
 cooking time

TFT touch display

Panel-free appliance with surface control  
 module

Electronic temperature control from 85°F to  
 450°F

Net volume (50 litres)

#### Cooking modes

Convection + 100 % humidity.

Convection + 80 % humidity. Convection + 60 %  
 humidity. Convection + 30 % humidity.

Convection + 0 % humidity. Low temperature  
 cooking. Sous-vide cooking. Broil level 1 +  
 humidity. Broil level 2 + humidity. Broil +  
 circulated air. Dough proofing. Defrosting.  
 Regenerating.

#### Operation

One touch control panel and an interactive  
 visual display.

Rotary knob and TFT touch display operation.  
 Clear text display in 44 languages.

Option to save 50 individual recipes (incl. core  
 temperature probe)

Personalization of automatic programs.

Information key with use indicators.

Side-opening door opens up to 180° angle.

#### Features

2 kW broil element behind glass ceramic.

Steam evacuation.

Misting.

Three-point core temperature prove with  
 automatic shut-off and estimation of cooking  
 time.

Automatic programs.

Actual temperature display.

Automatic boiling point detection.

Capacity display for filter cartridge (if connected  
 to GF 111 100 descaling system).

Hygienic stainless steel cooking interior.

3 tray levels.

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

#### Safety

Child lock.

Safety shut-off.

Cooled housing with temperature protection.

#### Cleaning

Fully automatic cleaning program.

Descaling program for the steam generator.

Drying program.

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

Demo program for automatic cleaning.

#### Planning notes

Door hinge not reversible.

No other electrical appliances should be  
 installed above the BSP 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" (100  
 mm) 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" (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.

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.

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

Plan a power outlet outside of the  
 cut-out niche.

#### Rating

Total rating 3.1 KW.

Total Amps: 16 A.

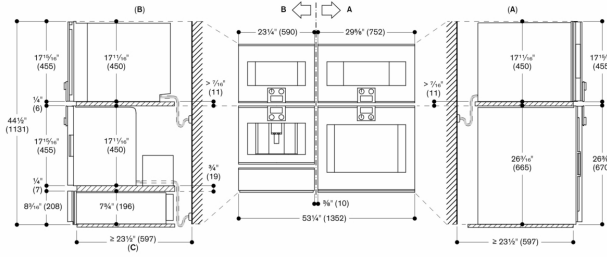
208 - 240 V / 60 Hz.

Only cold water connection.

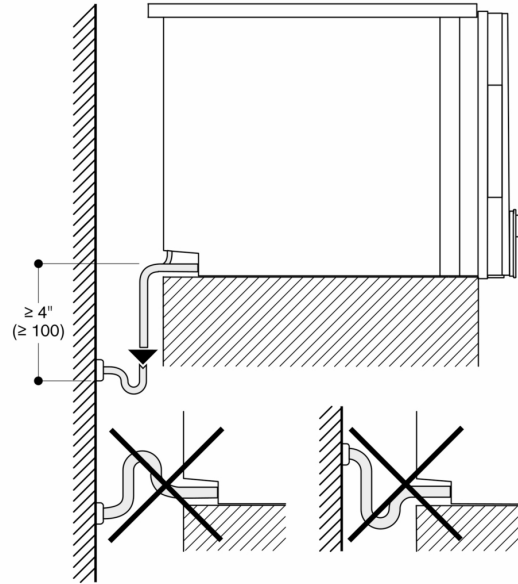
Connecting cable 61 7/16" without plug  
 (hardwire required).

Plan for an ethernet / LAN cable or connect via  
 WiFi.

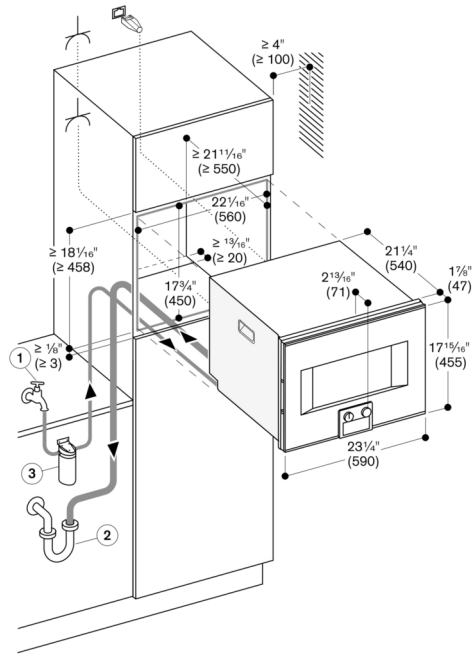
Combination of 4 with 24" and 30" wide products



For detailed information regarding the plumbing requirements (CM470 and combi-steam oven appliances), please refer to the individual planning notes  
 C: Depth including CM transformer  
 measurements in inches (mm)



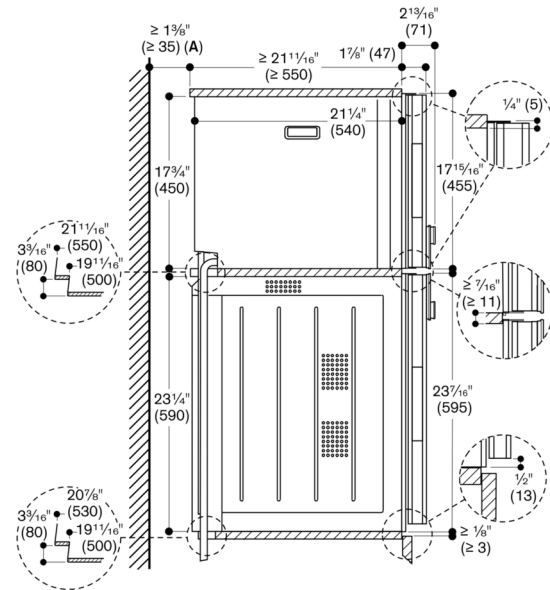
measurements in inches (mm)



Socket

measurements in inches (mm)

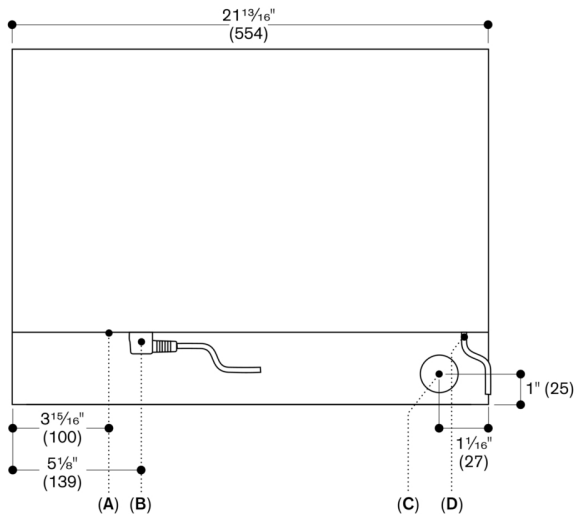
Side view of BS 474/475 above BO



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)

View from rear



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

Measurements in inches (mm)